

**STUDENTS' PERCEPTION OF FOOD HANDLING PRACTICES CARRIED OUT IN  
FOOD OUTLETS LOCATED IN THE UNIVERSITY OF THE WEST INDIES, ST.  
AUGUSTINE CAMPUS.**

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**Background:** The study is entitled “Students’ Perception of Food Handling Practices carried out in Food Outlets located in the University of the West Indies St. Augustine Campus.” Knowledge of proper food handling practices has a very important role in the decision making process of a consumer. It helps you to decide whether to purchase from that food outlet or to turn and run the other direction.

**Objective:** The aim of the study was to compare the students’ perspective on food safety in food outlets on campus to the actual food safety practices carried out in the food outlets on the university.

**Design:** practices and what is actually taking place behind the counters of the various food outlets. The study was carried out on the student population of the University of the West Indies, St. Augustine Campus with a sample size of one hundred and thirty students. The food outlets examined were K.F.C, Mario’s, Boomers, Subway, Rituals, Maureen’s Cuisine, Veg Out, Sava De Flava, Cafe UWI, Asha’s Indian Cuisine, Small Cafe, Tiny’s Creole Delicacies and Yvettes

**Results:** The study answered the questions of the students’ perceived knowledge level and awareness to proper food handling practices, their views on the which food outlet on campus they think is the most sanitary and exhibit proper food handling. The hypothesis, that students purchase food from the food outlets in campus even though they are aware of improper food handling practices being carried out by the employees was proven to be true.

**Conclusion:** It was seen that although students identified that they noticed improper food handling practices by the employees of some of the food outlets on campus, these food outlets were the popular choices for students to purchase food. This indicated that students do not regard food safety when purchasing food. There were also many problems with the food preparation area of the food outlets that need to be addressed promptly.

