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## Determining the awareness level of chefs and students of food related areas on food safety in general and allergens in particular: sample of Kano State, Nigeria and Ankara city in Turkey

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This study is aimed at determining the awareness level of chefs and students of food related courses on food safety in general and allergens in particular. To get appropriate data, a questionnaire comprising of 19 questions covering many food safety issues and allergens in foods were used to collect information for the study through face to face interviews. Interviews were conducted for 284 people in Nigeria and Turkey. Sixty eight per cent of respondents from Turkey; 68.7% were students and 31.3% were chefs. Of the 31% respondents from Nigeria; 33.7% were students and 66.3% chefs. The result of the study indicated that the findings of scientific studies on food safety have not been directly applied by the people working in the food sector. Additionally, the knowledge level of the gastronomy and culinary arts students on food safety and allergens are higher than the restaurant chefs that produce the food and serve for the public. Therefore the study concluded that proper training of food business operators is critical to ensuring the safety of foods and control of allergens.

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