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## 9th European Food Safety & Standards Conference

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## Evaluation of food safety knowledge and practices of residents and non-residents of the Saudi Arabia

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The Kingdom of Saudi Arabia has undergone rapid social and economic change due to accumulated oil revenues. This L change has major implications for evolving patterns of food consumption, lifestyle and health status. Food prepared and consumed at home is a source of a high proportion of food-borne diseases, as consumers do not always follow appropriate food handling practices. There is strong evidence of bacterial food poisoning as Staphylococci are implicated in 41% of bacterial food poisoning cases in Saudi Arabia. In this study, the relationships between knowledge of food safety and food preparation practices is investigated within and between residents and non-residents of Saudi Arabia. Quantitative research was carried out using a questionnaire investigating the relationship of food safety knowledge and practices among Residents and Non-Residents of the Saudi Arabia. The questionnaire is composed of closed-ended questions. This is the first of three questionnaires intended to study the food safety knowledge, the nutritional knowledge, and lifestyle of demographic groups living within and outside the Saudi Arabia. A total of 1128 responses was received from 1053 residents and about 75 non-residents. Food safety, food storage practices, cross contamination, and food handling knowledge were evaluated. From analysis, food safety knowledge among resident and non-residents were found to be similar. However, both groups have a lower level of knowledge on food storage. Practices preventing cross contamination are most correlated with food handling knowledge. In addition, food poisoning is affected by food handling knowledge, then knowledge on food storage. Present study recommends researchers, food safety communicators, and the media can engage in educating the population, to help them improve their food safety knowledge to safer food practices.

## Biography

Wafa Alrashedi has her expertise in improving the food safety, nutrition and healthy life-style. She is a graduate student working in her research to improve the health of her local population by identifying the reasons for poor knowledge of food and healthy nutrition ,which will greatly benefit from avoiding many food diseases and improving dietary habits.

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