

# GOOD MANUFACTURING PRACTICES OF NORTHERN CEBU, PHILIPPINES FOOD CATERERS

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## **ABSTRACT**

*Catering services is one of the livelihoods of Northern Cebu residents. This study assessed the respondents' profile and the level of manufacturing practices and hazard analysis critical control point of food caterers at Northern Cebu Philippines. The study utilized the descriptive method of research using a researcher-made questionnaire with 30 respondents for the period of six months. Based on the descriptive method, 50% were male and 50% were female respondents consisting 305 ages 27 years old and above, 30% ranging from 24-26 years old and 20% for both 21-23 years old and 20% for 20 years old and below and monthly income of respondents. The level of good manufacturing practices especially before, during and after serving the foods were observed by the food caterers in the northern part of Cebu and rated as fully implemented. The level hazard analysis critical control point implementation during catering services were moderately implemented. Hence, crew of these food catering services need to be upgraded in terms of hazard analysis critical control point aspect.*

**INTRODUCTION**

Good Manufacturing Practices (GMPs) are an essential foundation for the development and implementation of successful HACCP plans. Food safety systems based on the HACCP principles have been successfully applied in food processing plants, retail food stores, and food service operations. The seven principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world (<http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm20006801.htm#princ>).

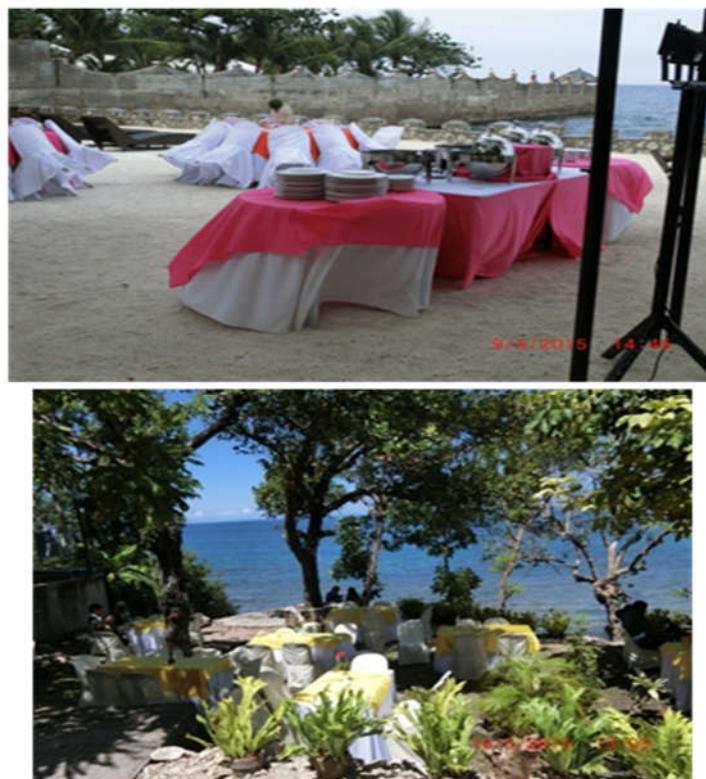
Banquet and catering services oversee parties and other events. Banquets are generally large dinners with several courses that are part of a celebration or ceremony. In banquet and catering management, caterers might oversee aspects of catering banquet or could be in charge (<http://ezinearticles.com/?expert=DavidjKahan>) of hazard analysis critical control point implementation for food safety.

**OBJECTIVE**

The study aimed to assess the respondents’ profile and the level of implementation of good manufacturing practices and hazard analysis critical services of Northern Cebu, Philippines.

**METHODS**

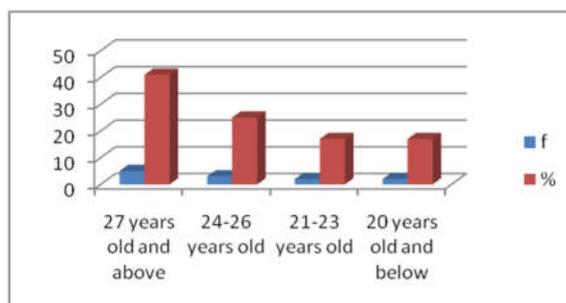
The study utilized the descriptive method of research using a researcher made questionnaire on respondents profile, as to age gender and monthly income and caterers level of implementation of GMP and HACCP practices before, during and after catering services using 30 respondents who were the owner and staff of 6 caterers of Northern Cebu. (Figure 1).



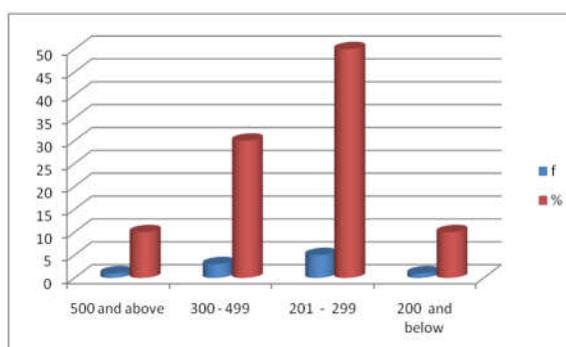
**Figure 1:- Northern Cebu Food Caterer’s Set-up**

**RESULTS AND DISCUSSION**

Based on the descriptive statistics results, 50% were male and 50% were female respondents consisting 30 % ages 27 years old and above, 30% ranging from 24-26 years old and 20% for both 21-23 years old and 20% for 20 years old and below (Fig.2) and monthly income of respondents (Fig. 3).



**Figure 2:-Age Profile of the Food Caterers as Respondents**



**Figure 3:- Monthly Income Profile of the Food Caterers as Respondent**

The implementation of Good Manufacturing Practices and Hazard Analysis Critical Control Point in Cebu Technological University had been shared to food caterers especially in the food preparation aspects (Figure 4) which were fully implemented by the food caterers especially in Good Manufacturing Practices.



**Figure 4:-The Good Manufacturing Practices and Hazard Analysis Critical Point Observation during Food Preparation in Cebu Technological University Food Laboratory**

The level of hazard analysis critical control point implementation done by the food caterers in the northern part of Cebu was rated as moderately implemented during catering services as shown in Figures 5-7.



**Figures 5:- Glasswares Set-up During Catering Services**



**Figures 6 & 7:-Chinawares Set-Up Prior to and After Catering Services**

## CONCLUSION

Based on findings, the food caterers of the northern part of Cebu province implemented the proper GMP while HACCP measures sometimes prior, during and after catering services, hence, crew of these food catering services need to be upgraded in terms of HACCP aspect.

## REFERENCES

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