Your Name

Instructor Name

Course Number

Date

English: Feasibility report for health care difference between the US and other countries.

**Purpose:** The purpose of this memo is to highlight the issue of unhygienic food in university cafeterias.

**Introduction:** This feasibility report will study issues that the students and faculty face regarding unhygienic food at the university cafeteria. The purpose of this proposal is to highlight the issues that consumers of campus food face and to improve and promote the availability of healthy and clean food to the students, which will have a positive effect on the students’ health and enhance their academic performance at WSU.

**Research Options**: According to the survey, Food hygiene is one of the three aspects of hygiene, with the others being environmental and personal hygiene. Food hygiene is a conscious effort to keep food safe from potential contamination and protect the health of consumers.

Dining on campus usually involves buffet style dining with a number of food options. Limitations like time, money, space, and cooking equipment, students have to settle for the food that is unhygienic. According to the IFS (International Food Standard) the supply of good quality food on Campus is related to the quality management system, supported by detailed prerequisite programs i.e. (Good Manufacturing Practice), GLP (Good Laboratory Practice) and GHP (Good Hygiene Practice) requirements. According to the World Health Organization (WHO) (2015), out of 150 million University scholars, almost 1 in 10 fall sick after eating contaminated food at campus and 2160 die every year. There are still food suppliers and distributors who do not have satisfactory knowledge of food hygiene and therefore cannot practice what they do not know. According to the highest Food Authorities in the country, it will be made sure that only registered persons can operate food stalls inside the campus. Moreover, it will also be necessary for them to have medical and quality assurance certificates.

A number of research studies suggest that there is a need to scrutinize and evaluate the quality of food that the students are consuming on campus and to educate food handlers about nutritional requirements for health. There is a lack of knowledge about nutritional values among most food suppliers and distributors. Most university scholars develop poor eating habits due to these unhealthy and unhygienic food items. They have no other option but to select food on campus according to convenience, time, and price available to them, rather than their nutritional values.

A study on quality of food on campus conducted by the American Research Institute for policy Development in 2017 stated that four universities and several colleges in the state of Washington were vulnerable and students were left with no option but to take unsafe and unhygienic food. When it comes to cost of healthy food, the biggest question by the authorities is, "Who will pay for it?" The expenses and the effort that goes into maintaining the food quality and standards must be comparatively high. That is one of the areas in which different campuses have different opinions on how to provide high quality food to the students. WSU’s student federation recommends that students’ annual university fee should cover the expenses rather than them having to worry about it afterwards. Food suppliers and a quality control department should maintain a check and balance on the matter. (Ado)

 The Food and Agricultural Organization has set rules for food hygiene and all the practical measures that must be taken in keeping food safe and nutritious through all the phases of production till the point of sale or consumption. It is also clarified that the implications of this definition are that food must be sheltered from spoilage and harmful microorganisms. Any toxic germs present in the food that might result in illness of the consumer should be prevented from reproduction to the fullest. Harmful bacteria in the food should be eliminated by careful cooking or processing and that food should be placed somewhere that is safe and free from germs. The quality of food must be maintained during the process of moving it from one place to another i.e. from the kitchen space to the cafeteria. (Y)

**Methodology**

**Area of the study:** The study was conducted in Washington State University (the main campus).There are many vendors and cafeterias, where a number of food handlers work. It was picked as the location of study because researchers observed that the students and faculty, who make up the most important part of the country’s population, depend on the food that is being served there.

**Design of the study**: A descriptive cross-sectional survey design was used in this study.

**Population for the study**: The population sample for the study contained all food handlers in the campus including cooks and waiters. Students and faculty members who consume food from cafeteria occasionally or on a daily basis.

**Instrument for data collection**: A questionnaire was used as the primary tool for data collection. It was designed based on facts and figures obtained from research options, literature review and the objectives of the study. The questionnaire was validated and verified by two Food Quality Assurance experts. The reliability of the questionnaire was also determined by incorporating the split-half procedure.

**Data collection techniques**: 130 copies of the questionnaire were distributed within the campus. From which 112 copies were filled and returned. This represents a 91% return rate.

**Data analysis techniques**: Data was analyzed using regularities and percentages.

**Evaluation and Feasibility Assessment:** Some of the food available at the campus meets the quality standards while the rest needs to be taken care of by the University’s quality assurance team.In general, meeting food quality standards is a complex process, but some things are easier than others. For example the [Partnership for Healthier America (PHA)](https://www.ahealthieramerica.org/) started the [Healthier Campus Initiative](https://www.ahealthieramerica.org/articles/healthier-campus-initiative-146) to make the availability of hygienic food possible on campus. Their CEO stated that authorities of food quality assurance must regularly manage the hygienic situations under which food distributors are working for them to prepare food. There are a large number of canteens all around the country that are selling unhygienic food to students, who are the most likely to be victims of this situation, especially those who live on campus and have no other option other than to eat whatever they can find inside or close to the university premises.

Food is the basic source of energy and it needs to be cooked and preserved in an appropriate environment to ensure that it fulfils the eating needs of the students rather make them sick. Eating expired or unhygienic food can damage a person’s abilities to function in a proper way. Overall at this point, students are not eating good quality food. (Tachalyn)

**Conclusion:** There was no proper check and balance for the food quality on campus. Students who spend a good part of their day at this place have no option other than to consume unhygienic food from the café. The university’s concerned professionals for food quality assurance started to look into the matter and assured all concerned that quick and effective measures would be taken towards this matter.

# Works Cited

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(Lee)