



**AN EVALUATION OF FOOD STALLS IN FOOD SQUARE AT DE LA  
SALLE UNIVERSITY- DASMARIÑAS**

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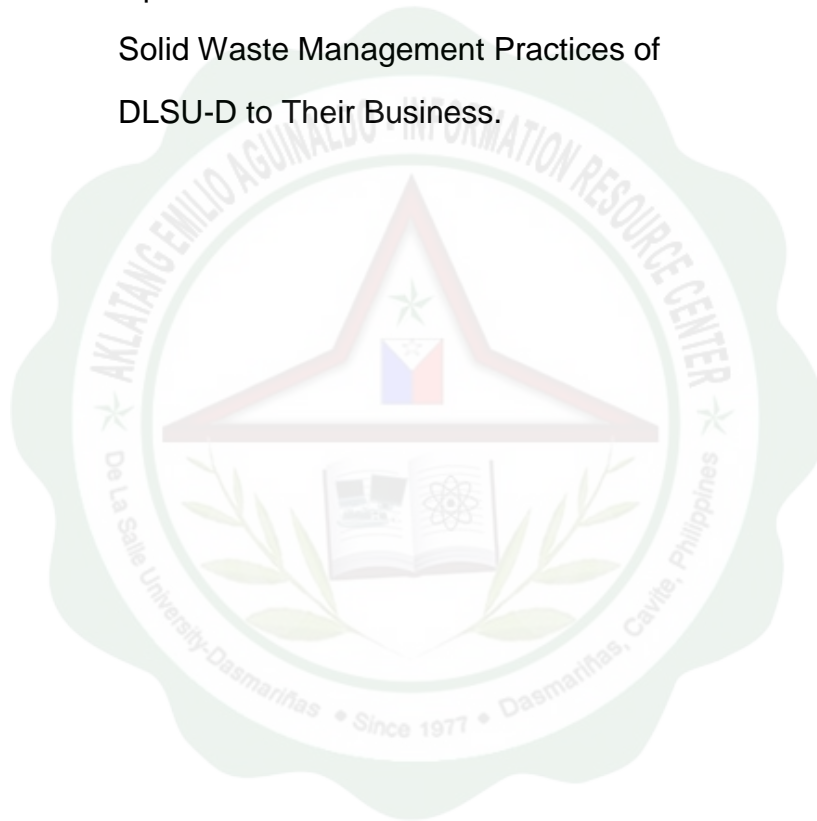


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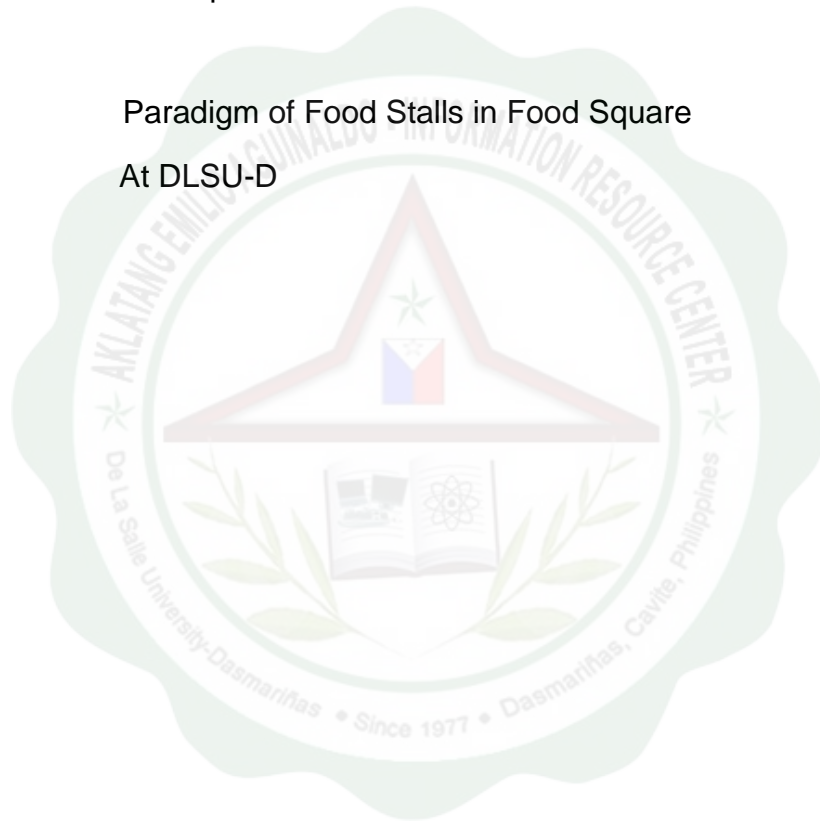
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**THESIS ABSTRACT**

**Title: “AN EVALUATION OF FOOD STALLS IN FOOD SQUARE AT  
DE LA SALLE UNIVERSITY- DASMARIÑAS”**

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### **Purpose of the study**

This study was designed to assess the food stalls in Food Square at De La Salle University- Dasmariñas (DLSU-D). The result of this study will be used as a basis of the standard policies being implemented inside DLSU-D, evaluation process on food stalls, and the relation of the success of a business with complying with the University Waste Management Policies. The respondents of this study involved owners/staff, food stall and ERMAC.

Evaluation forms and interview was used to collect data on assessment of food stalls in food square at DLSU-D.

### **Methodology**

The researchers identify this study as a qualitative research. Qualitative Research is a scientific method which involves observing, describing, and analyzing the behavior of a subject.

The Descriptive Method is a structured question to assess people's beliefs, attitudes, and self-reports of behavior. If the researcher wishes to





generalize the responses to a population, it is important to have a representative sample.

The researchers will use descriptive method in collecting data for research. Some of the common data collection methods applied to questions within the realm of descriptive research includes interviews and evaluation. The researcher used this kind of method to determine the practices implied by the food stalls in DLSU-D.

### **Summary of Findings**

Realizing the significant role of proper waste disposal of food stalls in food square at DLSU-D, the researchers conducted this study to determine the standards given by DLSU-D and if the verify owners of food stalls are following the given standards in order to promote cleanliness, sanitation, and safety.

Specifically, this study aims to answer the following questions:

1. What are the standards set by De La Salle University- Dasmariñas in solid waste management do owners practice in food stalls in Food Square?

Solid waste management practices rules like using of plastic, straw, and as well as styropor are strictly not allowed inside the university. Also they must



have sorting area at their own stalls, proper waste segregation and proper waste disposal, turning over of recyclable materials to the ecology center and accommodation of employees and students who brought their own food containers for their drinks and food.

2. How are food stalls in Food Square being evaluated according to De La Salle University- Dasmariñas standard?

DLSU-D's solid waste management is being handled by ERMAC or Environmental Resource Management and Campus Development Office. ERMAC is the responsible unit for evaluation of solid waste practices among food stalls in Food Square. There are proper handling of solid waste like segregation and sorting places and prior for not following or violating to the standards are certain penalties and sanctions, for the first offense-warning, second offense-warning also, and for the third and succeeding offenses will pay for Php 1, 500.00.

3. How are solid waste management practices related to the success of food stalls in Food Square at De La Salle University- Dasmariñas?

When asked about the relation of success of proper solid waste management practices to the business, many have said that having a standard and rules to follow is helpful for it gives the business the attractive appeal for the customers and that being clean and sanitized is always important because it keeps food from any possible kind of bacteria that can affect the customers health. While



few say that in another way, it also gives them a little disadvantage like more time consumption and higher expenses because instead of using plastics or styropor that is cheaper, they would otherwise have to buy alternative food containers.

### **Conclusion**

In the light of the findings of this study, the problem and objectives being addressed, and within the study limitations, the following conclusions are drawn:

The solid waste management practices in Food Square of DLSU-D are being evaluated by ERMAC through the sets of implementation on how can food stalls would segregate their solid wastes. Rules such as, not allowing plastics and styropor anymore inside the university, proper segregation and no sorting area prior to not following the implemented practices and rules will give the food stall a penalty. Moreover, the possibility of closing down of particular food stall will happen. But fortunate enough, until now there is no such closedown happened, most of food stalls do not violate the implemented practices and rules. Although, ERMAC had given some sanctions for some food stalls that did not follow.



Every semester, an evaluation is being conducted to the food stalls randomly or unannounced. Based on the evaluation gathered by the researchers from ERMAC for the year 2012 and 2<sup>nd</sup> semester of school year 2013-2014 the results of the study showed that food stalls do follow most of the policies implemented by the university. 3 out of 17 policies were always been followed by the food stalls of DLSU-D. 12 out of 17 policies were usually followed and 2 out of 17 policies is neutral. For the most responsible food stalls that followed almost all the required practices, Stall J always implemented the practices on their stalls while Stall C was the one who most violated.

For the benefits of the food stalls, following the rules and practices implemented by ERMAC will make it easier for the business to attract customers resulting to good reputation and higher profit. Although, some food stall owners that complied with the policies still find it as an addition to their expenses; Instead of plastic that is much cheaper, food stalls had to buy take out boxes that is more expensive.

Generally, food stalls in DLSU-D agreed and followed the ERMAC Office Department implementations. Therefore, the solid waste management practices could be related to the success of food stalls in DLSU-D. The solid waste management measures being instituted by ERMAC were adequate to



address the solid waste problem and are helpful to find solution for the success of the business.

### **Recommendation**

In the light of findings of this study and the forgoing conclusions, the following recommendations are hereby given:

1. The trash bins should be labelled properly to be easily recognized on which the trash should be thrown.
2. The ERMAC should provide a specific container for the cooking oil or greasy element, so food stall will be obliged to segregate it and dispose it on the Ecology Center.
3. The ERMAC should evaluate food stalls more frequently to be more assure of the cleanliness of the food stalls.
4. ERMAC should be stricter on implementing rules and regulations, penalties, sanctions and in evaluating the food stalls on solid waste management practices in DLSU-D.



5. ERMAC should increase the amount of fine they collect, so the food stall owners would think twice if they would violate the policies.

6. The owner is obliged to follow the policies being implemented regarding the solid waste management practices in able to help on preserving the environment.

7. The students must also help/follow the policies set by ERMAC, like proper segregation and CLAYGO.

The result of the study confirmed that the measures instituted by the ERMAC were adequate to address the garbage problem. Thus, the university should allot sustained budget for waste management. In addition, it should make other alternative ways that will lead to effective solid waste management.