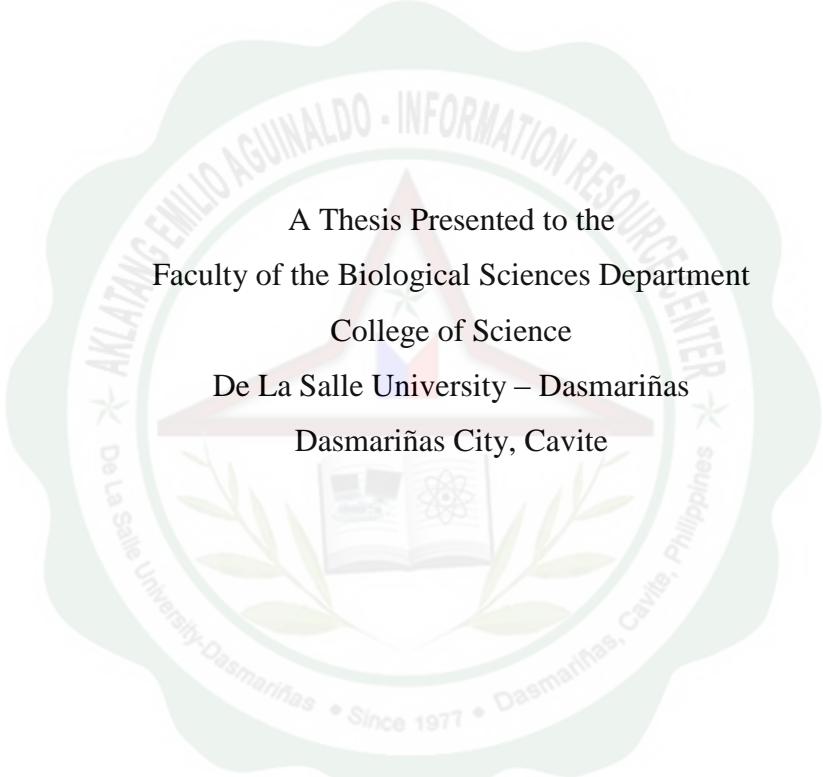




**AWARENESS, COMMON HYGIENIC PRACTICES AND INCIDENCE
OF HELMINTHS AMONG FOOD HANDLERS AT THE UNIVERSITY
SQUARE CANTEEN OF DE LA SALLE UNIVERSITY – DASMARIÑAS
DASMARIÑAS CITY, CAVITE**



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ABSTRACT

Here in the Philippines because of humidity and poor hygienic sanitation most people suffer illness. This study focused on hygienic practices and levels of awareness about parasitic infection among food handlers of University Square Canteen De La Salle University- Dasmariñas. Food handlers may play a significant role in transmitting parasites by serving contaminated food and drinks as well as low hygienic sanitation. With this the researchers conducted a survey to 40 food handlers about hygienic sanitation and levels of awareness about parasitic infection. Twelve of them were examined of their feces using Formalin Ether Concentration Technique (FECT) and a negative result was obtained due to a series of seminars and requirements requested by the University including stool examination every 6 weeks done in DLS-HSI using Direct Fecal Smear (DFS). The results of the survey showed that in this study 29 food handlers or 72.5% said that they are using hairnet, 21 or 52.5% using apron 12 or 30% of them using gloves, 7 or 17.5% said that they are required to wear clean uniform, 38 food handlers or 95% of the total participants said that washing of hands, 12 or 30% said taking a bath every morning, 8 or 20% of food handlers said brushing of teeth, 10 or 25% cut their nails, 10 or 25% of the respondents says that they always sanitized the area and lastly 7 or 17.5% of food handlers also said that they always sanitized all utensils for the benefit of their costumers. Food handlers as a requirement of the University and part of their personal hygienic practices said that washing of hands before and after work most especially when serving food to the costumers was very important. According to 95% of the total participants or 38 food handlers the University require all food handlers to follow hygienic sanitation by wearing clean uniform (17.5%), using apron (52.5%), hairnet (72.5%) and gloves (30%). Based on the percentage about hygienic sanitation required by the University it showed that 17.5% to 72% of food handlers followed the code of sanitation.



TABLE OF CONTENTS

Title page	1
Approval sheet	2
Acknowledgements	3
Abstract	4
Table of Contents	5
List of Tables	7
CHAPTER 1 INTRODUCTION	
1.1 Background of the Study	8
1.2 Conceptual Framework.	10
1.3 Statement of the Problem	11
1.4 Scope and Limitations	11
1.5 Significance of the Study	12
1.6 Definition of Terms	12
CHAPTER 2 LITERATURE REVIEW	
2.1 Conceptual Literature	14
2.2 Related Studies	22
CHAPTER 3 METHODOLOGY	
3.1 Research Design	24
3.2 Research Setting	24



3.3 Research Procedure	25
3.4 Data Gathering and Statistical Analysis	27
CHAPTER 4 RESULTS AND DICUSSION	
4.1 Results	28
4.2 Discussion	31
CHAPTER 5 CONCLUSION AND RECOMMENDATION	
5.1 Conclusion	33
5.2 Recommendations	33
Cited References	35
Appendices	
A. Collection of Stool Samples	38
B. Questionnaire	39
C. Photo Documentation	40
D. Respondents' profile	52
Curriculum vitae	53



LIST OF TABLES

4.1 Tabulated data about hygienic practices

28

