ABSTRACT

Food is an important basic necessity; it is a critical contributor to physical well-being and a major source of pleasure, its procurement, preparation and consumption are vital for sustenance of life. Street foods are defined as ready to eat foods and beverages prepared and sold by vendors in the streets and other similar public places. The street food industry plays an important role in meeting the food requirements of urban dwellers in many cities and towns of developing countries. Food samples were collected from the four main areas, which are situated around markets, schools, bus station and highly populated streets. The freshly prepared food samples were collected from four different food zones of city like Suramangalam, Meyyanur, Gugai and Ammapet of Salem city. A total of 48 small mobile food vendors (shops) participated in the study comprising 12 vendors (shops) from each selected commune. The twelve food items were as follows Pani poori, Vada Pav, Pav bhaji, Cutlet, Samosa, Fried rice, Manchurian, Idly, Oothappam, Pongal, Paniyaram and Roti and the same food was standardized at home level. The collected food samples nutrient analysis and microbial analysis were done using standard procedure. Food adulteration test was carried out for raw food ingredients to assess the common adulterants present in them. For a 96 food handlers, assessment food safety knowledge, attitude and food hygienic practice using observation checklist were found using framed questionnaire. The questionnaire was organized into the following four main sections i) Socio-demographic information ii) food safety knowledge and iii) food safety attitudes and iv) food hygienic practice using observation checklist. Then the collected data were consolidated through statistically. From this results it was predicted that nutrient analysis and microbial analysis showed a significant difference in the nutrients and microbial status of the collected food samples sold in the streets by mobile food vendors of different areas as compared to homemade food. So the null hypothesis is rejected. From this adulterant test it was proved that there was an adulterants in the collected raw ingredients of selected foods sold in the streets by mobile food vendors. So the null hypothesis is rejected and form this food safety knowledge, attitude and hygienic results it was clearly depicted that there was poor food safety knowledge, attitude and hygienic practices among the mobile food vendors. So the null hypothesis is accepted. From this study it was concluded that, we should provide opportunities to individuals to acquire the food safety knowledge, values, attitudes, commitments and skills needed to protect and improve the environment in which they were working. Furthermore, food safety practices of educated and knowledgeable street vendors will improve and the food that is sold will effectively be reliable.
PUBLICATIONS

Publication of full papers in the National and International Journal


PAPER PRESENTATION IN SEMINAR CONFERENCES


2. Presented a paper on “study on microbial analysis of street-vended food samples sold in salem district” ICMR & DST Sponsored 5th International Conference on Advances in Food Technology and Health Sciences (ICFTHS-2014), organized by International Institute of Food and Nutritional Sciences, New Delhi on 15-15 october, 2014.