

Exploring the Effects of Hotel's Management on Food Quality and Safety

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Abstract: *People have started paying more attention to the safety of food, in particular the safety of the food that is served in hotels as a direct result of the increased frequency of concerns over the safety of food over the past several years. It is anticipated that this pattern will carry on. This is especially true with relation to lodging establishments like hotels. The purpose of this essay was to give a suggestion for "a Hazard Analysis and Critical Control Point (HACCP) management system in order to investigate the difficulties that hotels have in regard to the safety of their cuisine. The ultimate goal was to enhance not just the taste but also the level of safety associated with the food that is provided in hotels. It was discovered that the real implementation of the HACCP management system in the hotel catering company resulted in a considerable reduction in the number of germs, a greatly raised the pass rate of tableware cleaning, and a noticeable improvement in the overall level of customer satisfaction. These findings were uncovered when looking into the hotel's connections to the food manufacturing industry. The HACCP management system, as a consequence of this, offers a significant lot of potential applications with regard to enhancing the overall food safety and quality of hotels.*

Keywords: Hotel, Management, Food Quality.

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