

Again, PSPG Held Hygiene and Sanitation Training for Street Vendors

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UGM Center for Food and Nutrition Studies (PSPG) in cooperation with Yogyakarta Dompot Dhuafa organisation and Sleman District Health Office, again, conducted training of hygiene and sanitation for *angkringan* street vendors in a program "Clean and Healthy Stall (Warung Beres)". The training attended by 25 food vendors from a number of areas in Yogyakarta was held for two days, 1-2 February 2011, at the Center's office.

Head of the Center, Dr. Ir. Eni Hermayani, said that at this time *angkringan* has become one of famous icons of Yogyakarta city. For most citizens of Yogyakarta, eating at *angkringan* has become their daily need. Besides the price is relatively cheap, people usually choose to eat there because of its strategic location and easy to reach. The number of consumers increases from year to year.

"*Angkringan* holds considerable economic potential. However, *angkringan* also holds negative potential if hygiene and sanitation are not taken care of. *Angkringan* administered without regard to hygiene will cause health problems for consumers," she explained.

On these conditions PSPG, again, held hygiene and sanitation training for street vendors to raise awareness among vendors on the importance of food hygiene and sanitation. In addition, it is also to foster a clean and healthy culture among vendors, to minimize the danger of food that is unsafe for people and to provide healthy and safe food for public consumption.

"With the training, *angkringan* street vendors are expected to increasingly recognize the importance of hygiene and sanitation in managing the business," she explained.

In this activity, the street vendors were given a number of training, such as training on Food Legislation and Food Safety Policy and Regulation of Hazardous Materials in Food and How to Avoid and Destroy it, and training on hygiene and sanitation for street vendors and food production in a good way which were delivered by Health Office of Sleman Regency.

Furthermore, there was training on halal food products given by Prof. Dr. Ir. Umar Santoso, M.Sc.,

disease caused by unsafe food (Dr.Ir. Eni Harmayani, M.Sc.), the selection of raw materials of good food (Dr. Ir. Nurliyani, M.S., as well as processing and presentation of healthy, safe and attractive food (Prof. Dr. Ir. Murdijati Gardjito). All trainers were from PSPG. Furthermore, entrepreneurship motivation was given by Ibnu Wahid, S.Tp, M.Si., and demo on healthy, cheap and nutritious angkringan menu variation by Ratna Handayani.

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