

# Compliance of Schools in the Operation and Management of Canteen

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**Abstract:** *The study aimed to determine the compliance of schools in the operation and management of canteen in 2<sup>nd</sup> Congressional District of Sorsogon for school year 2019-2020. It used the descriptive-survey method since a questionnaire was devised in gathering the primary data as reflected in the problem. The respondents were the 25 school canteen coordinators of the public secondary schools in the 2<sup>nd</sup> Congressional District of Sorsogon. The statistical tools utilized were frequency count, percentage, weighted mean and ranking. The findings revealed that the school canteens are school-managed (f=20) and concession (f=13) and have 1 to 6 personnel (84%) manning the operations. Then, the canteens are mostly funded by its school fund (f=17); have average monthly income of 20,000 pesos or less; and utilized for upgrading of its facilities (f=21). Further, the most common canteen facilities are kitchen utensils (f=23); hand washing and sanitizing facilities (f=22); chairs and tables (f=22); and have adequate lighting and ventilation (f=22). For waste management, the school canteens have covered garbage receptacles (f=20) and garbage segregation (f=21). Likewise, The schools always complied the getting of approval from the school principal before its operation which has a weighted mean of 3.88. In terms of food safety standards, the canteens use food covers and containers for safekeeping with weighted mean of 3.76 that is always complied then practice hygienic food preparation, cooking display, serving and storage with weighted mean of 3.76 that is construed as always complied. Relative to transparency and accountability, the proper reporting and accounting of in-cash or in-kind donations from private suppliers of food items and beverages, the disbursements charged against the share from canteen proceeds are duly receipted, recorded and accounted for, and the proceeds from canteen operation disbursed by the school principal is only for authorized purposes are complied with weighted mean of 3.48. In terms of reporting requirements, the school canteens complied with reporting requirements, the school complied the proper preparation of the required reports which has a weighted mean of 3.28. The top three problems encountered in operating school canteen are the limited space to accommodate customers during recess or lunch break (f=19), limited food choices (f=16), and poor maintenance of physical facilities (f=8). Meanwhile, the most commonly encountered problems in complying the requirements are the canteen lacks permit from the accrediting agency (f=9), irregular posting of the operation results and annual financial statements on the bulletin board (f=5), and irregular collection of the school personnel's debts (f=5). Based on the findings, this study concluded that majority of the school canteens are school managed, have 1-6 personnel, funded by the school, have kitchen utensils, have average monthly income up to 20,000 pesos, utilized their income for upgrading the canteen facilities, and use garbage segregation as waste management practice. Similarly, the operation and management of school canteens always complied the transparency and accountability whereas complied the authority to operate and reporting requirements. Also, the most common problems encountered in operating and managing the school canteen are limited space to accommodate customers during recess or lunch break and lack of permits from the accrediting agency. Then, a proposed action plan was formulated in order to enhance the operation and management of school canteens. It was recommended that the canteen managers my attend in-service training program related to canteen management, thereby update themselves on the latest trends and innovation to make their own school canteens more productive and attractive to varied customers. The canteen management may conduct a monthly maintenance of their facilities and post list of rules and regulations, such as self-busing, and proper disposal and segregation of garbage, which will help them improve the orderliness and cleanliness of the canteen. The school management may also implement a study about having a healthy food choice toward the awareness and knowledge in promoting a healthy eating habit among all students. The school canteen staffs may initiate feedback mechanism to continuously improve its services offered to entire school stakeholders.*

**Keywords:** Compliance of Schools, Operation and Management

## 1. Introduction

A canteen is a place where food is to be served and eaten, where different snack and drink products are sold. A school utilizes a canteen to meet the food and nutritional needs of its students in order for them to have the energy in to accomplish the task that they would do for the day.

Merriam-Webster Inc. (2019) defines a canteen as a store in a camp or school in which foods, drinks, and small supplies are sold. It is a place where someone can energize himself. All canteens have the responsibility to its customer of providing quality food services through proper maintenance and observation of good hygiene. Also, it is committed to provide clear communication between the school and canteen services to be able to keep positive relationships among teaching staff, students and canteen personnel.

According to Mikolajczak and Bemelmans (2012) that the fact that children spend many hours at school each day, including lunchtime, causes the school environment to be an

important out of home setting where children consume at least one main meal a day. Almost 90% of all secondary schools in The Netherlands have a school cafeteria and/or soft drink vending machines, and 80% have vending machines selling snacks and candy bars. With one in three schools selling pizza and one in five selling deep-fried products, almost half of all schools selling candy bars and a lack of fresh fruit in 57% of the schools, there is still a lot to improve when it comes to offering healthy foods in the school cafeteria.

Moreover, Seaman & Moss (2006) opines that the meal program in British was developed with the aim to provide food during the day for children who come from less fortunate background. Then, Church (1997) adds that school meals then were also found to be the most important meal of the day since the children did not have proper meals before or after the school time. However, Subratty et al (2003) mention that now the aim of school catering is seen as to facilitate both parents and children because the needs of

family have increased along with the rapid development of the country whereby both parents are working.

In addition, Brener et al (2009) stress those schools are in a different position to develop healthy dietary behaviors. The school canteen should provide menus that promote healthy diet. It needs to make sure that students get the right amount of nutritious foods and at the same time not limiting their food choices. It is important that the food prepared by the school cafeteria contains all the nutrients needed by a student. The students deserve to eat good quality foods offered by the canteen that is why schools are responsible for the promotion of healthy dietary behaviors, and to make sure that students get adequate nutrients. It should adjust and adapt to the needs of its students in order to satisfy them fully. This includes the implementation of different canteen policies and regulations, like having different menus every day that will meet the standards of sufficient intake of nutritious foods.

Therefore, school canteen should ensure the nutritional value and affordability of food served to the students who have little financial allowance providing them with enough nutrition they need. Based on the foregoing canteen operation there is enough need for the students, though assessment of the program being implemented in the school. Particularly schools are recommended as a relevant setting to improve children dietary intake as they provide access to almost all children during a key development period. Children can choose and decide their dietary intake while at school. This study aimed to give knowledge to the students since they spend more time in schools.

The Department of Education is strongly committed to support student's health and well-being through its curriculum in schools and range initiatives that offer opportunities for physically fit individuals who love eating healthy food. Schools are encouraged to implement comprehensive health and well-being programs, including food and nutrition education. The establishment and operation of school canteen is important in developing love and interest in buying nutritious and healthy food among students, faculty and the school personnel, making it possible for them to enjoy nutritious and healthy food at affordable prices during the school day. The canteen should also provide the students variety of foods and dishes that enhance their skills and knowledge (DepEd Order No. 8 of 2007).

The Department of Education released new guidelines for public school's canteen. The canteen should provide a variety of foods and dishes that enhances the skills and knowledge of students learned in the classroom about food and nutrition. Recognizing the importance of eating the right kind of food for children's growth and development, many schools today accept food and services as an integral part in promoting healthy diet among students. Although a classroom teacher of school administration hence greater effort must be exerted in its operation. Plenty of students have little financial allowance for snacks in the school canteen and can't provide and or buy the proper need of healthy food or food with high nutritional value.

Presently, as observed the school canteen managed by the public secondary schools in the 2<sup>nd</sup> Congressional District of Sorsogon have various challenges that need to be addressed especially in terms of its canteen service quality provided to students. Majority of the canteens in the public secondary schools are run by the school through their TLE subjects and few of these especially big schools are managed by concessionaire based on the preliminary activity conducted by the researcher. For instance, a lot of students complain about the price of canteen products because it is too pricey, hence, the students cannot afford because of their insufficient allowances. Besides, teachers and students also recommend a more spacious venue for canteen because most of the time it is crowded. There are also various experiences and complaints from students regarding the kind or variety of foods display in the canteen. Hence, the researcher is challenged to conduct this study in order to assess the compliance of school canteen management and operation as reflected in the service quality provided to students where the findings would serve as feedback mechanism of providing good and satisfying canteen services.

## 2. Statement of the Problem

The study aimed to determine the compliance of schools in the operation and management of canteen in 2<sup>nd</sup> Congressional District of Sorsogon for school year 2019-2020.

Specifically, it sought answers to the following problems:

- 1) What is the status of the operation of the school canteen along:
  - a) Management;
  - b) Number of personnel/manpower;
  - c) Funding;
  - d) Facilities;
  - e) Average monthly income;
  - f) Utilization of income; and
  - g) Waste management?
- 2) What is the compliance of the respondent school in operating and managing their canteen in terms of:
  - a) Authority for the creation;
  - b) Food safety standards;
  - c) Transparency and accountability; and
  - d) Reporting requirements?
- 3) What are the problems encountered by the respondent school in terms of:
  - a) Operating school canteen;
  - b) Complying the requirements for issuance of permit?

## 3. Methodology

This study aimed to determine the compliance on the operation and management of school canteens in public secondary schools in the 2<sup>nd</sup> Congressional District of Sorsogon for school year 2019-2020. The researcher adopted a descriptive method of research through unstructured interviews and survey.

The instrument used is a questionnaire checklist which was developed by the researcher and was answered by the 25 school canteen coordinators from the different public secondary schools in the 2<sup>nd</sup> Congressional District of Sorsogon. Also, an unstructured interview was conducted

with the respondents in order to validate the results. The statistical tools used were the frequency, percentage, weighted mean, and ranking which are deemed appropriate for this study.

### The Sample

The primary sources of data are the 25 school canteen coordinators of the public secondary schools in the different municipalities included in the 2<sup>nd</sup> Congressional District of Sorsogon. These were purposively chosen since they are the one knowledgeable regarding the daily operations and management of the school canteen.

### The Instrument

The researcher utilized the questionnaire-survey to gather the response of the target respondents. The different problems enumerated in the study served as the guide in the drafting of the questionnaire.

The questionnaire checklist has three parts. The first part contained the status of the operation of school canteen along management, number of personnel, funding, facilities, average monthly income, utilization of income, and waste management. The second part focused on the compliance of the respondent school in operating and managing their canteen in terms of authority for the creation, food safety standards, transparency and accountability, and reporting requirements. The problems encountered by the respondent school in terms of operating school canteen and complying of requirements for issuance of permit were included in the third part.

Prior to the distribution of the instrument, the researcher asked the adviser to check the instrument and was later brought to the panel members for further checking. After getting the checked questionnaire, the researcher incorporated the suggested revision until the final version was done. A dry run was conducted on February 18, 2020 at the selected school canteen coordinators of public elementary schools in Bulusan with at least 8 to 10 teachers accomplishing the questionnaire. Then, the final copy was formatted since the accuracy and reliability of the instrument was attained.

### Data Collection Procedures

With the instrument ready for administration, a letter of request addressed to the Superintendent of Schools Division of Sorsogon was sought for the approval of the conduct of study. Upon the granting of the approval, the researcher then asked permission to the school principals for the actual conduct of the study in their locality. The questionnaires were distributed to the identified respondents for them to accomplish. The researcher was able to attain a 100 percent retrieval rate of the instruments. The data gathered from the respondents was collated, tallied, and analyzed for statistical interpretation.

### Data Analysis Procedures

The data collected from the respondents were subjected to the appropriate statistical analysis. The frequency count, percentage, and rank were used to present the status of the operation of school canteen along management, number of personnel, funding, facilities, average monthly income, utilization of income, and waste management.

The weighted mean and verbal interpretation were utilized to present the compliance of the school in the operation and management along authority to operate, food safety standards, transparency and accountability, and reporting requirements.

In order to interpret the compliance of the school, the scale and its descriptors were presented below:

- 1.00 – 1.49 Not complied
- 1.50 – 2.49 Seldom complied
- 2.50 – 3.49 Complied most of the time
- 3.50 – 4.00 Always complied

For the problems encountered by the school in operating and managing their canteen, the frequency and ranking were used.

## 4. Results and Discussions

### Findings

Based on the data collected, the following are the findings of the study:

- 1) The school canteens are school-managed (f=20) and concession (f=13) and have 1 to 6 personnel (84%) manning the operations. Then, the canteens are mostly funded by its school fund (f=17); have average monthly income of 20,000 pesos or less; and utilized for upgrading of its facilities (f=21). Further, the most common canteen facilities are kitchen utensils (f=23); hand washing and sanitizing facilities (f=22); chairs and tables (f=22); and have adequate lighting and ventilation (f=22). For waste management, the school canteens have covered garbage receptacles (f=20) and garbage segregation (f=21).
- 2) The schools always complied the getting of approval from the school principal before its operation which has a weighted mean of 3.88. In terms of food safety standards, the canteens use food covers and containers for safekeeping with weighted mean of 3.76 that is always complied then practice hygienic food preparation, cooking display, serving and storage with weighted mean of 3.76 that is construed as always complied.

Relative to transparency and accountability, the proper reporting and accounting of in-cash or in-kind donations from private suppliers of food items and beverages, the disbursements charged against the share from canteen proceeds are duly receipted, recorded and accounted for, and the proceeds from canteen operation disbursed by the school principal is only for authorized purposes are complied with weighted mean of 3.48.

In terms of reporting requirements, the school canteens complied with reporting requirements, the school complied the proper preparation of the required reports which has a weighted mean of 3.28.

- 3) The top three problems encountered in operating school canteen are the limited space to accommodate customers during recess or lunch break (f=19), limited food choices (f=16), and poor maintenance of physical



facilities (f=8). Meanwhile, the most commonly encountered problems in complying the requirements are the canteen lacks permit from the accrediting agency (f=9), irregular posting of the operation results and annual financial statements on the bulletin board (f=5), and irregular collection of the school personnel's debts (f=5).

- 4) A proposed action plan may be formulated in order to enhance the operation and management of school canteens.

## 5. Conclusions

Based on the findings of the study, the researcher arrived at the following conclusions:

- 1) Majority of the school canteens are school managed, have 1-6 personnel, funded by the school, have kitchen utensils, have average monthly income up to 20,000 pesos, utilized their income for upgrading the canteen facilities, and use garbage segregation as waste management practice.
- 2) The operation and management of school canteens always complied the transparency and accountability whereas complied the authority to operate and reporting requirements.
- 3) The most common problems encountered in operating and managing the school canteen are limited space to accommodate customers during recess or lunch break and lack of permits from the accrediting agency.
- 4) A proposed action plan was formulated in order to enhance the operation and management of school canteens.

## 6. Recommendations

In the light of foregoing conclusions, the following recommendations were offered:

- 1) The canteen managers may attend in-service training program related to canteen management, thereby update themselves on the latest trends and innovation to make their own school canteens more productive and attractive to varied customers.
- 2) The canteen management may conduct a monthly maintenance of their facilities and post list of rules and regulations, such as self-busing, and proper disposal and segregation of garbage, which will help them improve the orderliness and cleanliness of the canteen.
- 3) The school management may also implement a study about having a healthy food choice toward the awareness and knowledge in promoting a healthy eating habit among all students.
- 4) The school canteen staffs may initiate feedback mechanism to continuously improve its services offered to entire school stakeholders.
- 5) Further study may be undertaken using different variables to validate the results of the present study. Also, the possibility of making the scope wider such as province-wide.

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