

Summary

My Bachelor's work contains the topic "The introduction of the principles of HACCP in the catering services – development in the region of Kutná Hora in 2005, 2010".

The aim of this work is to analyze the development of system implementation HACCP in catering services in Kutná Hora for the period from 2005 till 2010. For my work I use unpublished results from the analysis of questionnaires from 2005 and I compare them with results obtained in year 2010. Questionnaire, question types and the selection of nature of the food service was maintained identical like the original questionnaire in 2005. Only two questions were changed in year 2010 because the changes in legislation. The result will be assessment, whether it was to raise awareness in the region for the late time and another preview of the obligation to implement HACCP. The paper work uses a questionnaire containing 13 questions aimed at general conditions of provision of catering services, information of operators, workers and their opinion on this issue. All questionnaires were completed anonymously and voluntarily by operators, in total of 50 establishments catering services, which were selected randomly at the implementations of state medical supervision in the department of nutrition hygiene.

Results of individual questions in both years are summarized in the tables below the graphic sections 1-13 and can be assessed as follows: results from 2005 said that operators are waiting passively and watched how the whole thing will continue to evolve, although it was the obligation of the HACCP system for a year. They saw an unnecessary increase in the administration of the HACCP system, increase in financial expenses and they felt an aversion to learning new obligations. This year voted almost 100% of respondents for cancellation of this obligation.

Results from year 2010 showed a positive development of the HACCP system. Due to the long-term obligations of the introduction of the HACCP system, it got into their awareness for operators, appeared to increase the interests of operators to become familiar with this issue, learn it and improve also from better working HACCP system by private persons, it is not seen as a "problem", but as a form of "protecting". Unfortunately, a majority of operators still do not realize the nature of deployment of the system. Although the results are satisfactory, we must focus on informing and make seminars for potential candidates of gastronomy and other areas. We must more focus by SZD on these issues. Successful application of the HACCP system requires full commitment and involvement of all employees.

