

Feedback-Interventionen zur Verbesserung der Handhygiene in der Gastronomie

Motivation

Hand hygiene is important in the catering sector to avoid infections and food born diseases. At the same time, the catering sector is a stressful environment for employees, with salient requirements (e.g., preparing a large number of meals simultaneously) frequently displacing less salient ones (e.g. washing hands).

Task

Based on a literature study, the problem of issues associated to hand hygiene in restaurants is to be described and evaluated in a structured way. Technical solutions to improve hand hygiene should be identified and evaluated.

Expected results

Students are expected to hand in an in-depth report based on related work on the impact of substandard hand hygiene and on proposed technical countermeasures.

Title English

- Feedback interventions to improve hand hygiene in the catering sector

Level: Bachelor or master thesis

Methodology

- Literature research

Special prerequisites

- None

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