

6. DAFTAR PUSTAKA

Anderson, A.S., A. Bell, A. Adamson, & P. Moynihan. (2001). A Questionnaire Assesment of Nutrition Knowledge – Validity and Reliability Issues. *Public Health Nutrition*: 5(3): 497-503.

Anonim. (2007). Food Handlers Food Safety Training. http://www.melbourne.vic.gov.au/enterprisemelbourne/industries/hospitality/Documents/Food%20safety%20education/FOOD_HANDLERS_FOOD_SAFETY_TRAINING.pdf

Azwar, A. Kecenderungan Masalah Gizi dan Tantangan di Masa Datang. Disampaikan pada Pertemuan Advokasi Program Perbaikan Gizi Menuju Keluarga Sadar Gizi, di Hotel Sahid Jaya, Jakarta, 27 September 2004

Badan Pusat Statistik Kota Semarang. (2001). Profil Kota Kabupaten/Kota Semarang, Jawa Tengah.

Baliwati, Y.F., A. Komsan, & C.M. Dwiriani. (2004). Pengantar Pangan & Gizi. Penerbit Swadaya. Jakarta.

Bartono, P.H. & E.M. Rufino. (2006). Dasar – dasar Food Product. Penerbit ANDI. Yogyakarta.

Bender, A. (1992). Meat and Meat Products in Human Nutrition in Developing Countries. Food and Agricultural Organization of The United Nations. Roma.

Clifford, W.M. (1930). The Effect of Cooking on The Digestibility of Meat. King's College of Household and Social Science. Kensington, London.

Cochran, W.G. (1977). Sampling Techniques Third Edition. John Wiley & Sons Publication. New York.

Dajan, A. (1972). Pengantar Metoda Statistika Jilid 1. Lembaga Penelitian Dan Penerangan Ekonomi Sosial. Jakarta.

Dinas Kesehatan Semarang. (2009). Profil Kesehatan 2009 Kota Semarang.

Fardiaz, S. (1994). Pengendalian Keamanan dan Penerapan HACCP dalam Perusahaan Jasa Boga. *Buletin Teknologi dan Industri Pangan* V(3).

Fatima, L.I. (2002). Pengetahuan, Sikap, dan Tindakan Penjamah Makanan Terhadap Aspek Keamanan Pangan di Usaha Katering. Institut Pertanian Bogor.

Gunarsa, S. & Y.S.D. Gunarsa. (1991). Psikologi Praktis : Anak, Remaja, dan Keluarga. BPK Gunung Mulia. Jakarta.

- Hasan, I. (2008). *Analisa Data Penelitian Dengan Statistik Cetakan Ketiga*. PT Bumi Aksara. Jakarta.
- Hoffman, C.J. & M.E. Zabik (1985). Effect of Microwave Cooking/Reheating on Nutrient and Food System: A Review of Recent Studies. *Journal of American Diet Association* 85(8): 922-926
- Ninemeier, J.D. & D.K. Hayes. (2006). *Hotel Operations Managment*. Upper Saddle River, NJ: Pearson Education, Inc
- Japan International Cooperation Agency. (2008). *Bantuan Teknis Untuk Industri Ikan dan Udang Skala Kecil dan Menengah di Indonesia*. Departemen Kelautan dan Perikanan Indonesia.
- Kartasapoetra & Marsetyo. 2003. *Ilmu Gizi (Korelasi gizi, Kesehatan dan Produktivitas Kerja)*. Jakarta: Rineka Cipta.
- Kim, S.H., H. An, & C. Wei. (2001). Detection of Bacteria Contributed to Histamine Accumulation in Albacore and Mackerel During Storage. Department of Nutrition and Food Science. Auburn University.
- Kusnandar, F. & L.A. Furkon. (1996). *Mempelajari Pengaruh Lama Penggorengan Minyak Terhadap Metabolisme Kolesterol Pada Tikus Sprague Dawley*. Institut Pertanian Bogor.
- Levy, J. & G. Auld (2004). Cooking Classes Outperform Cooking Demonstration for College Sophomores. *Journal of Nutrition Education Behaviour* 36(4): 197-203
- Marsum, W.A. (2005). *Restoran dan Segala Permasalahannya*. Penerbit ANDI. Yogyakarta.
- Morris, A., A. Barnett, & O-J. Burrows. (2004). Effect of Processing on Nutrient Content of Food. *Articles* 37(3): 160-164. Jamaica
- Musadad, D.A. (1994). Perilaku Pengolah Makanan Jasaboga. *Cermin Dunia Kedokteran* 97: 11-15.
- Notoadmodjo, S. (1990). *Pengantar Perilaku Kesehatan*. Fakultas Kesehatan Masyarakat, Universitas Indonesia. Jakarta.
- Notoadmojo, S. (2002). *Metodologi Penelitian Kesehatan*. PT Rineka Cipta. Jakarta.
- Parmenter, K. & J. Wardle. (1999). Development of A General Nutrition Knowledge Questionnaire for Adults. *European Journal of Clinical Nutrition* 53: 298-308
- Philips, M.L. (1988). *Foodservice : A Profitable Opportunity*. Pollybook Publishing Co. New South Wales, Australia.

- Pivamik, L. F; M.S. Patnoad; N.L. Richard; R. K. Gable; D.W. Hirsch; J. Madaus; S. Scarpati; & E. Carbone. (2008). Assessment of Food Safety Knowledge of High School and Transition Teachers of Special Needs Students. *Journal of Food Science Education* 2009(8)
- Pongjanta, J., A. Naunboonreang, & W. Ammawath. (2009). Nutrition Knowledge and Attitudes of Restaurants' Chefs at Tourist Areas of Lampang Province, Thailand. Rajamangala University of Technology Lanna, Chiang Mai, Thailand.
- Santoso, S. (2005). *Seri Solusi Bisnis Berbasis TI: Menggunakan SPSS untuk Statistik Parametrik*. PT Elex Media Komputindo. Jakarta.
- Santoso, S. (2010). *Statistik Non Parametrik*. PT Elex Media Komputindo. Jakarta.
- Sarwono, J. (2009). *Statistik Itu Mudah: Panduan Lengkap untuk Belajar Komputasi Statistik Menggunakan SPSS 16*. Penerbit ANDI. Yogyakarta.
- Shariff, Z.M., S.S. Bukhari, N. Othman, N. Hashim, M. Ismail, Z. Jamil, S.M. Kasim, L. Paim, B.A. Samah & Z.A.M. Hussein. (2008). Nutrition Education Intervention Improves Nutrition Knowledge, Attitude and Practices of Primary School Children: A Pilot Study. *International Electronic Journal of Health Education* 2008 (11):119-132
- Smith, S.I., C.O. Agomo, M. Bamidele, B.O. Opere, & O.O. Aboaba. (2010). Survey of Food Handlers in Bukas (A Type of Local Restaurant) in Lagos, Nigeria About Typhoid Fever. *HEALTH* 2(8): 951-956
- Soekresno. (2000). *Manajemen Food and Beverage Service Hotel*. Jakarta: PT. Gramedia Pustaka Utama.
- Soliah, L., J. Walter, & D. Antosh. (2006). Quantifying The Impact of Food Preparation Skill Among College Women. *College Student Journal* 40(4): 729-739
- Stein, S.E., B.P. Dirks, & J.J. Quinlan. (2010). Assessing and Addressing Safe Food Handling Knowledge, Attitudes, and Behaviors of College Undergraduates. *Journal of Food Science Education* 2010 (9): 47-52
- Taulo, I.A. & R.P. Singh. (1998). *Food Storage Stability*. CRC Press. USA.
- Ternier, S. (2010). Understanding and Measuring Cooking Skills and Knowledge as Factors Influencing Convenience Food Purchases and Consumption. *Strudies by Undergraduate Researchers at Guelph* 3(2): 69-76.
- Thorner, M.E. & P.B. Manning. (1983). *Quality Control in Foodservice*. AVI Publishing Company. Westport, Connecticut.
- Umar. (2003). *Metodologi Riset Perilaku Konsumen Jasa*. Ghalia. Jakarta.

United State Department of Agriculture. (2006). Food Safety and Inspection Service: Washing Food: Does It Promote Food Safety?. http://www.fsis.usda.gov/factsheets/Does_Washing_Food_Promote_Food_Safety/index.asp

United State Department of Agriculture. (2010). Food Safety and Inspection Service: The Big Thaw — Safe Defrosting Methods — for Consumers. http://www.fsis.usda.gov/Fact_Sheets/Big_Thaw/

United State Department of Agriculture. (2011). Food Safety and Inspection Service: Fresh and Frozen Seafood: Selecting and Serving It Safely. <http://www.fda.gov/food/resourcesforyou/consumers/ucm077331.htm>

Weese, J. & E.F. Crayton. (2008). Better-Safe-Than-Sorry Food Storage Charts. Alabama Cooperative Extension System. Alabama A&M and Auburn Universities.

Winarno, F.G. (2004). Kimia Pangan dan Gizi Cetakan kesebelas. PT. Gramedia Pustaka Utama. Jakarta.

