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KEY WORD: HACCP/FOOD SAFETY/FOOD SANITATION/FOOD HYGIENE/ QUALITY FOOD
PIYAPA BUAYAIRAKSA: HACCP SYSTEM MANAGEMENT OF 4 STARS HOTEL IN BANGKOK;
CASE STUDY GRAND MERCURE FORTUNE BANGKOK. INDEPENDENT STUDY
ADVISOR: DR.SANJAY BHARDWAJ. 64 pp.

The propose of this paper is to study general condition of 4 stars hotel that are they use HACCP in their hotel and define about the benefit of HACCP System, it can protect and solve problem about food safety or not. In this independent study, the researcher has defined scope of the content that kitchen of 4 stars hotel, how did they already apply HACCP System in their hotel. And adding HACCP system in hotel can help to protect and solve the problem about food safety in effectively or not.

Quantitative and Qualitative were used to collect the data, the questionnaire was separately in five part; The first is demographic of research, second is knowledge and understanding in food safety system (HACCP and Food sanitation), third is attitude about food safety and hygiene follow HACCP and Food sanitation, forth is applying HACCP and food sanitation in hotel and lastly is outcome of using HACCP and Food sanitation. All part was used to measure about the knowledge and attitude of food safety of staff in kitchen. For qualitative, the researcher have dept interview in Head level of kitchen to find out their knowledge, attitude and how they apply and see the relation between food safety and HACCP.

The sample of this research was chosen from staff that expert in Kitchen of four stars hotel in Bangkok which have good standard follow their international chain, case study Grand Mercure Fortune. The researcher will focus on their knowledge and attitude because it has direct effect to food safety system and HACCP. This research will have benefit for food handler, head of staff and top management of food industry and hospitality.

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