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**TOPIC: ASSESSING STUDENT VIEW ON THE QUALITY AND QUANTITY OF
FOOD SERVE TO THEM IN HOLY FAMILY NURSING AND MIDWIFERY
TRAINING COLLEGE, BEREKUM AND THE IMPACT IT HAS ON THEM**

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TITLE OF PROJECT: ASSESSING STUDENT VIEW ON THE QUALITY AND QUANTITY OF FOOD SERVE TO THEM IN HOLY FAMILY NURSING AND MIDWIFERY TRAINING COLLEGE, BEREKUM AND THE IMPACT IT HAS ON THEM

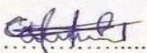
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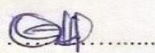
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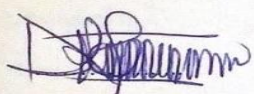
YEAR: 2022

DECLARATION

We hereby declare that this submission is our own work towards the Diploma in General Nursing/Midwifery and that, to the best of our knowledge, it contains no material previously published by another person nor material which has been accepted for the award of diploma of the University, except where due acknowledgement has been made in the text.

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ABSTRACT

The study aimed at assessing students view on quality and quantity on food served and the impact on academic performance among students in Holy Family Nursing and Midwifery Training College, Berekum. A non-interventional, descriptive cross-sectional study design was employed and fifty (50) students were recruited using stratified sampling technique. Data collection was done using questionnaire and analyzed in the form of descriptive statistics such as tables, pie and bar charts. Findings revealed that, majority of the respondents indicated that the solution to the problem is sharing the foods according to rooms.

Findings reveals that, majority (42%) of the respondents were aged between 22 - 25 years. Most of the respondents (87%) were females and 32% of the respondents were males, majority of the respondents (98%) have much knowledge about food, Students whose parents are not having enough money (from poor background) suffer the most and majority of the respondents indicated that, the best solution to this problem is sharing the foods according to rooms.

TABLE OF CONTENT

DECLARATION	
ABSTRACT	i
TABLE OF CONTENT	ii
LIST OF TABLES	iv
LIST OF FIGURES	v
ACKNOWLEDGEMENT	vi
CHAPTER ONE	1
INTRODUCTION	1
1.0 Overview	1
1.1 Background of the Study	1
1.2 Problem Statement	2
1.4 General Objective	3
1.5 Specific Objectives	3
CHAPTER TWO	4
LITERATURE REVIEW	4
2.0 Introduction	4
2.1 Overview	4
2.2 Knowledge Level of Students on the Quality and the Quantity of Food Serve To Student	5
2.3 To Explore the Impacts of the Food Serve to Students	6
2.4 Measure to Overcome Food Under Quality and Quantity of Food Serve Students	7
CHAPTER THREE	9
MATERIALS AND METHODS	9
3.0 Introduction	9
3.1 Study Area	9
3.2 The Study Population	9
3.3 Study Design	10
3.4 Sampling Technique and Size	10
3.5 Data Collection Methods and Instruments	10
3.6 Data Analysis Techniques	10

3.7 Ethical Consideration	11
3.8 Limitation of the Study	11
CHAPTER FOUR.....	12
DATA ANALYSIS AND RESULTS.....	12
4.0 Introduction	12
4.1 Demographic Characteristics of Respondents.....	12
CHAPTER FIVE	22
DISCUSSION, CONCLUSIONS, AND RECOMMENDATIONS.....	22
5.0 Introduction	22
5.1 Discussions.....	22
5.1.1 Demographic characteristics	22
5.1.2 Knowledge Level of Students on the Quality and the Quantity of Food.	23
5.1.3 Impacts Food Serve to Students.	23
5.1.4 Measures to Overcome Food Under Quality and Quantity of Food.	24
5.2 Conclusion.....	25
5.3 Recommendations	25
REFERENCE.....	26
QUESTIONNAIRE	29

LIST OF TABLES

Table 1: Age Distribution of Respondents.....	12
Table 2: Marital Status of Respondents	13
Table 3: Religion of Respondents.....	14
Table 4: The Impacts of Food on Students.	19
Table 5: Respondents View on People Responsible for Ensuring Quality Meal Serve to Students.	21

LIST OF FIGURES

Figure 1: Gender of Respondents	13
Figure 2: Respondents program of study	14
Figure 3: Level of Respondents.....	15
Figure 4: Knowledge of respondents about food.....	16
Figure 5: Respondents source of information.....	17
Figure 6: Respondents preference of food	18
Figure 7: Respondents view on impacts of food on students.	19
Figure 8: Respondent’s idea on the measures to overcome food under quality and quantity of food.	20

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CHAPTER ONE

INTRODUCTION

1.0 Overview

The chapter describes the background of the study, problem statement, general objective, specific objectives and operational definition of terms.

1.1 Background of the Study

Quality of food, cost of food, atmosphere in the kitchen, kitchen staff attitude or hygiene and waiting time given for food were the major determinants of quality assessment and influencing student's satisfaction. These quality assessments variables of students' satisfaction were identified in earlier studies (Cooman, 2017). Quality of food is the most important determinant among all that need to be address. The result of this study showed that students were 'dissatisfied' from quality of food served at the dining hall. Because majority of students rated 'poor', when we looked at each attribute related to quality of food like flavor, taste, quality, presentation and availability of food. These are basically sensory characteristics of food which may stimulate physiological effects such as hunger, thirst and appetite to influence students to go to the dining hall but any deviation from these accustomed sensory characteristics may result in customer dissatisfaction. The finding remains consistent in previous study conducted at UTMT in Malaysia (Hamid, 2018). So overall, on campus quality of food did not meet with student's expectation or satisfaction. In addition another study from the same country found that students were dissatisfied with the quality of food. Students in Holy Family Nursing and Midwifery Training College, Berekum have raised concern on quality and quantity of food served to them. The study is going to be conducted at Holy Family Nursing and Midwifery Training College,

Berekum in the Bono region of Ghana. This study is going help students' problem to be addressed by the school management.

1.2 Problem Statement

Quality assessment is increasingly becoming an important aspect of post consumption evaluation of school kitchen services by consumers (students). Quality assessment involves eliminating defects in performers who failed to carry out the required services in the school especially at the kitchen. It addresses safety and quality of both products and processes as to whether food should be adequately prepared in in order to prevent food shortage. To maintain food quality regular monitoring is necessary in terms of hygiene, cost, clean, safe, and well taken care of food with good presentation and served in a proper manner especially at the kitchen (Muller, 2019). The quality assessment plays a major role in determining the originality and accuracy of a system as higher the level of satisfaction the higher will be the level of students' patronizing their energy, body fuel and mental health to learn very hard (Thyson, 2017). Universities and colleges are becoming increasingly aware of the importance of quality assessment of students in delivery of cafeteria services. This is due to increasing number of college and university students (Krishak, 2018). Food is often seen as the single most important overall aspect of the dining experience. (Kivela et al., 2018). Maintaining a high level of food quality is absolutely necessary satisfy the needs and expectations of the students (Peri, 2017). It is important to recognize how students of Holy Family Nursing and Midwifery Training College in Berekum on their view on quality and quantity of food served to them. About 99% of students in the college complain of food, it being poor in quality thus not tasty and small quantity. Moreover, students will be in a queue for a longer period and yet still will not get food to eat. At students have to burden their parents for extra chop money meanwhile everything is captured in their bills for school fees. It is not in the

best way for students to be entering school kitchen for food but not option than to go there, where they will be intimidated for not coming early. No study has ever been done in the college concerning student's food serve at the dining hall. This is why there is a need conduct a study into it, to find out why students who are supposed to be eaten in order to focus in class and learn should go through this tough times in Holy Family Nursing and Midwifery Training College, Berekum.

1.4 General Objective

To assess students view on the quality and the quantity of food serve to them at Holy Family Nursing and Midwifery training college-Berekum.

1.5 Specific Objectives

1. To evaluate the perception of students on the quality and the quantity of food serve to them at Holy Family Nursing and Midwifery training college-Berekum.
2. To explore the impacts of the food serve to them at Holy Family Nursing and Midwifery training college-Berekum.
3. To identify the measure to overcome this issues in Holy Family Nursing and Midwifery Training College.

CHAPTER TWO

LITERATURE REVIEW

2.0 Introduction

This chapter contains a review of relevant literature related to the research topic. The review is organized along the lines of the specific objectives of the study. The sources of information include books, journals, online articles, and research reports.

2.1 Overview

Student satisfaction is one of the important topic for researchers and organization to do more research, so that better result come forward and institutions work hard for improving relationship with students for their satisfaction level become high and increase the reputation of the organization. Satisfaction increase the student's retention and it is depends upon relationship.

In the service features reliability, regularity, suitability, safety and convenience these are the factors which play an important role in satisfaction of students, for keeping of all these three factors focus on service quality, service feature will become long relationships with them for future (Abbasi et al., 2019).In this study author has identifies the major two factors one is service quality and another is satisfaction. If colleges improve the service quality on regular basis then it show effect on business and school run successful and profit making.

Many of the schools took an initiative step for student's satisfaction by using the comment cards; where students give their valuable feedback after using the services of the school (Ivanka and Markovic, 2018). Suggestions and comments are highly appreciated by the organizations, which can help for measuring the performance of the school Cheng-Wen, 2019)

2.2 Knowledge Level of Students on the Quality and the Quantity of Food Serve To Student.

Asiedu, Opoku-Dankwah and Abankoro (2021) conducted a quantitative study with a descriptive cross-sectional design where the purpose of this study was to find out the knowledge on the quality and the quantity of food serve to student in College Health, Yamfo. A multi-stage sampling technique was used to select a sample size of 350. A questionnaire was used for collecting the data. The results were presented in frequencies, percentages and chi-square test. The study found out that the food serve them are under low quality as most of them were uncertain of taking food at the dining hall. Again, there was high knowledge about food quality implication on the health.

Umar et al (2019) conducted a study which aims to explore how alcohol consumption is perceived among youth in Koase in the Wenchi Municipal. The paper employs a quantitative approach to have in depth understanding of the antecedents that lead to the issue. The paper then proceeds to capture the factors that lead youth to consume alcohol exaggeratedly. The analysis provides the factors that lead to alcohol consumption, the frequencies of consumption, starting age of youth to consume alcohol and also correlation analysis on the subject matter. There also some discussion and suggestions on alcoholism among youth.

Adobea conducted a research in the Bono East regional Capital, Techiman where the purpose of this study is to describe the perception over food among quantity, differentiating between underage and overage individuals. Structured interviews were performed in both high schools and a university to analyze the hypothesized model. The results show that both positive and negative expectancies towards the perceived consequences of food are the main antecedents of

consumption intention. The findings demonstrate how students are suffering in various schools which needs to be address.

2.3 To Explore the Impacts of the Food Serve to Students.

A study conducted by Boateng and Teye (2021) to determine the effects of food serve to the students of Mampong Technical College of education in the Mampong municipality in the Ashanti region. This study used a cross-sectional design. Data were collected using a structured questionnaire and analyzed with STATA version 13. A total of 403 students from level 100 to 400 comprising 202 were interviewed. The proportion of students who doesn't eat in the school was 25.81%. About (33.67%) eat but not all meals and (17.91%) eat but doesn't satisfy, and the reason yielding was that the food had a negative impact on their academics whiles some also disclosed that food served to them small. The study further showed that students were eating outside the school. The study concluded that students whose parents are not having enough money to give them suffer the most.

A study conducted by Peromghida in Nigeria in the year 2018 aiming to assess the contribution of breakfast consumption (with and without dietary supplement intake) on total daily nutrient intake of ninth-grade students. Twenty-four-hour recall of dietary intake was collected from a random sample of 711 ninth-grade students attending 12 Archdiocesan high schools in New Orleans, Louisiana. Analysis of variance techniques, Pearson's Chi-square statistic, and Breznahn-Shapiro method with Scheffé probabilities were used to analyze nutrient intake data, dietary adequacy, and nonorthogonal comparisons, respectively. Nineteen percent of 15-year-olds skipped breakfast, with more females skipping breakfast than males (23% vs. 14%, respectively). Thirty-six percent of nonwhite females versus 20% white female's skipped

breakfast. Eleven percent of subjects took some type of dietary supplement, most commonly a multivitamin and mineral supplement. Among those who ate breakfast, average energy intake from breakfast was 437 kcal. Percentage of total daily energy intake was higher from fats and lower from carbohydrates for adolescents who skipped breakfast, compared with adolescents who consumed breakfast. The percentage of subjects consuming at least two-thirds of the Recommended Dietary Allowance was significantly lower among adolescents skipping breakfast than those consuming breakfast. Regardless of supplement use, breakfast consumption makes an important nutritional contribution to total daily intake of ninth-grade students. Encouraging breakfast consumption and healthful breakfast choices is an important step toward improving the nutritional quality of diets of this age group

2.4 Measure to Overcome Food Under Quality and Quantity of Food Serve Students.

Ma Linpu conducted a study among students at a university in form of questionnaire survey. He looked at some aspects related with student dining activities, such as dining environment, meal price, service attitude, food taste, the angle of nutrient hygiene and cultural atmosphere. The result turns out to be that students not only require high quality of food, but also require that college dining hall should be coordinated with university culture, permeating with college culture breath as far as possible and having elegant food culture harmonious with timing (Ma, 2020).

Ziru and Wanqi conducted a research on Wuhan industry college students in forms of body mass index to evaluate students' nutritional status. In the form of questionnaire survey, they investigated the nutritional status and eating habits of the students at Wuhan University, Hubei. They analyzed the main reasons of malnutrition, in accordance with this measure; they made suggestions to improve college students' nutrition and health level. Ye Weiyun and others'

research indicated that students' nutrition level affects their physical and mental health and learning ability. Only by taking in various nutrition reasonably can they guarantee that their body maintains proper nutrition level (Ye, Gao, Yin, and Lin, 2018). From the current literature body on this topic, we conclude that the existing re

Shantou University enrolled 9398 full-time students, 75% of them are from Guangdong province and the remainders are from the rest of the coastal and central provinces, not facing the western region and the Northeast recruited students, is located in south coastal of Shantou City, in the east of Guangdong province. It gets full donations of Li Ka-shing, a famous international entrepreneur. The second and third dining halls, which are much bigger than the fourth dining hall with much more foodservice facilities close to students' dormitories concentration area, as such most of undergraduate and graduate students repast in these two dining halls. The fourth dining hall closes to classroom building and library, therefore, fewer students eating there. Our main subject of this research is whether campus foodservice is closely related to students' life and study, as well as the degree of connection between the two. Our main purpose is to use anthropological methods to study the influence of campus food service on students' health, learning effectiveness, mental attitude and happiness and the overall satisfaction of campus life. Also, we want to obtain students' evaluation of all aspects of campus dining hall and some valuable advices to improve the quality of campus life.

CHAPTER THREE

MATERIALS AND METHODS

3.0 Introduction

This chapter details, the study area and study population, study design, sampling techniques, data collection method and instrument, data analysis techniques, ethical consideration, and the limitations of the study.

3.1 Study Area

The study was carried out at the Holy Family Nursing and Midwifery Training College, Berekum. The College is located in the western part of Berekum, on the premises of The Holy Family Hospital. The College has a student population of 688 students comprising 112 males and 576 females. There are 30 teaching staff and 55 non-teaching staff. The College runs three Diploma programs; Registered General Nursing (RGN), Registered Midwifery (RM), and a two-year Post Basic Midwifery (NAP/NAC). The College authorities have made provisions for several veronica buckets at various vantage points on campus to aid in handwashing in fighting COVID-19.

3.2 The Study Population

The target population is the nursing and midwifery students of Holy Family Nursing and Midwifery Training College, Berekum whereas the accessible population is all second year students of the College with a population of 243 which 96 are Registered Nursing students, 94 are Registered Midwifery students and 53 are Post Basic Midwifery students.

3.3 Study Design

A descriptive study design was used for the study. This design was used for the study because there was the need to describe the characteristics of the phenomenon being studied. The design also allows for us to observe the students in their natural and unchanged environment. The data collection in descriptive research allows for the gathering of in-depth information about the research problem.

3.4 Sampling Technique and Size

A total of fifty (50) students were selected for the study. The respondents were obtained using the convenient sampling method. This method was used because it is inexpensive and respondents are easy to reach. The first 50 students who were readily available were selected.

3.5 Data Collection Methods and Instruments

Data collection was done through the use of structured questionnaires consisting of both closed-ended and open-ended questions for easy expression of views and ideas. This was chosen as the method of data collection because it is relatively cheaper, avoided embarrassment on the part of the respondents, and the complete anonymity of respondents. Questionnaires were shared with the students in their various classrooms during the class period. We explained to them how the questionnaires were to be filled. Each student used a maximum of 20 minutes to complete the questionnaire.

3.6 Data Analysis Techniques

The data obtained from the study were checked for accuracy, utility, and completeness. The data were coded and analyzed using SPSS version 27 and the results were presented in tables or figures.

3.7 Ethical Consideration

An introductory letter was obtained from the College before we conducted the study. The respondents were well informed about the purpose of the study and their consent was sought. Respondents were assured of anonymity and confidentiality by not providing any form of identification on the questionnaire. However, identification codes were used to represent the respondent according to their chronologic entry into the study. Respondents were allowed to participate and withdraw from the study voluntarily at any time without any penalty.

3.8 Limitation of the Study

The limitations to this study were, the limited time with which we had to complete the study and the smaller sample size that was chosen for the study. Because the sample size was small, we could not generalize the study findings.

CHAPTER FOUR
DATA ANALYSIS AND RESULTS

4.0 Introduction

This chapter presents a detailed analysis of the data gathered from the field. The results are presented in tables and figures. The analysis of data was done according to the specific objectives of the study. The results are categorized into the demographic characteristics of the respondents, the knowledge level of students on the quality and the quantity of food serve to them, the impacts of the food serve to them and to identify the measure to overcome food under quality and quantity of food serve to them at Holy Family Nursing and Midwifery training college-Berekum.

4.1 Demographic Characteristics of Respondents

Table 1: Age Distribution of Respondents

Variable	Categories	Frequency (n)	Percentage (%)
Age	18 - 21 years	13	26
	22 - 25 years	21	42
	26 - 30 years	15	30
	Above 30 years	1	2

Less than half of the respondents (26%) were aged between 18 - 21 years, 42% of the respondents were aged between 22 - 25 years, 30% of the respondents were aged between 26 - 30 years, and 12% of the respondents were aged above 30 years.

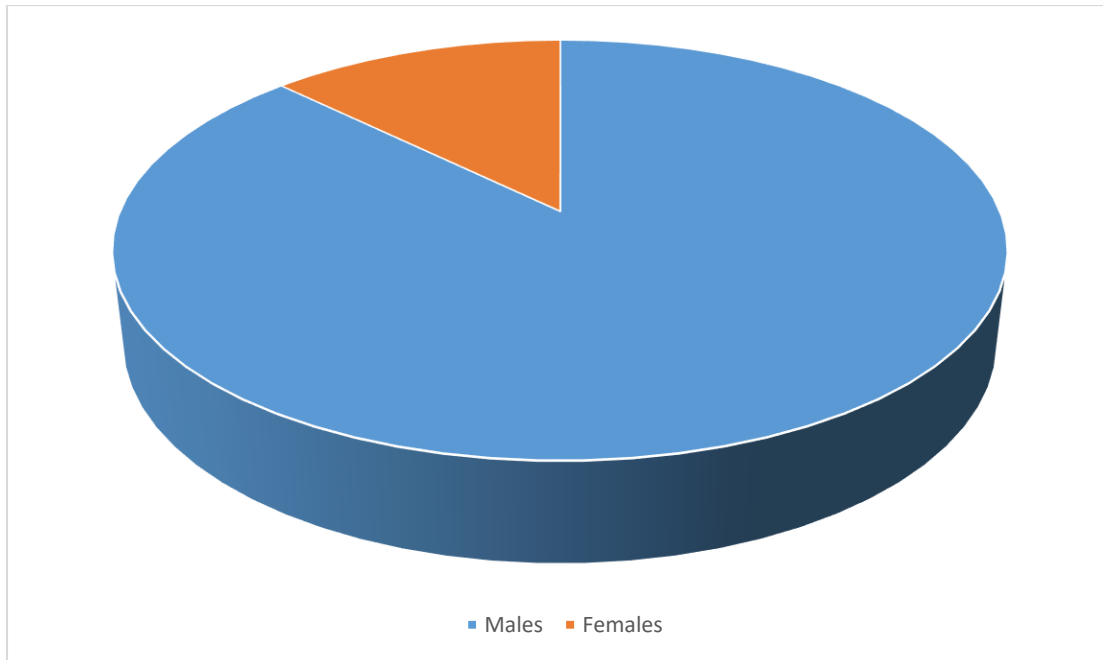


Figure 1: Gender of Respondents

Most of the respondents (87%) were females and 32% of the respondents were males.

Table 2: Marital Status of Respondents

Variable	Categories	Frequency (n)	Percentage (%)
Marital Status	Single	24	48
	Married	25	50
	Divorced	1	2
	Widowed	0	0

Most of the respondents (50%) were married, 48% of the respondents were single, 2% of the respondents were divorced and none of the respondents were widowed.

Table 3: Religion of Respondents

Variable	Categories	Frequency (n)	Percentage (%)
Religion	Christianity	35	70
	Islamic	12	24
	Traditional	3	6
	Others	0	0

Most of the respondents (70%) are Christians, 24% of the respondents are Muslims and 6% of the respondents are Traditionalists. None of them indicated other religions.

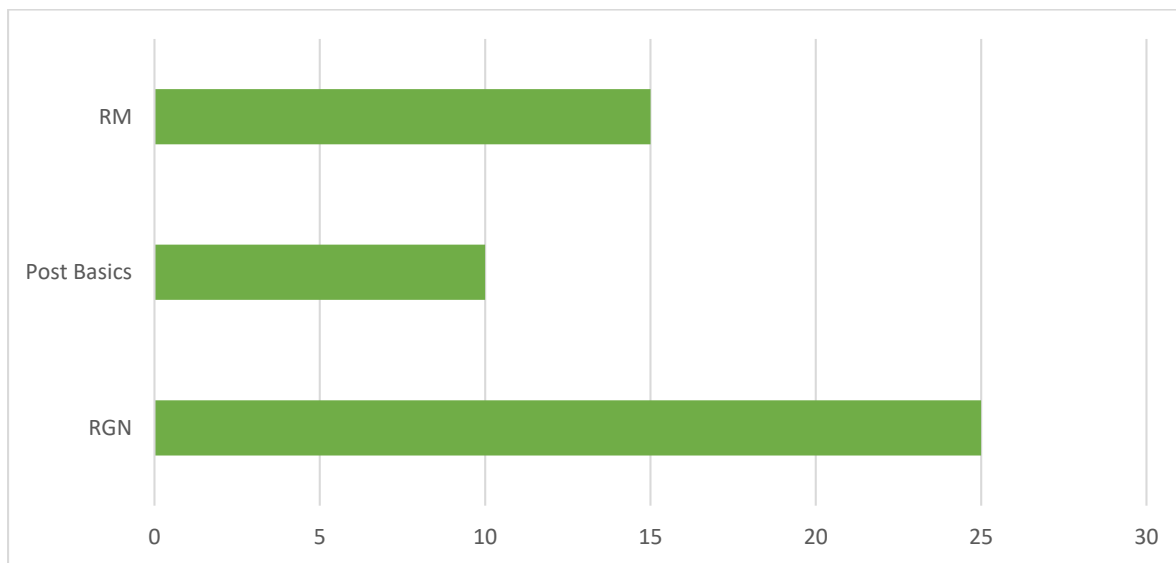


Figure 2: Respondents program of study

Concerning the programs respondents are studying, about 30% said they are reading Registered Midwifery, another 30% indicated they are reading Post Basics, where majority (40%) also indicated they are reading Registered General nursing.

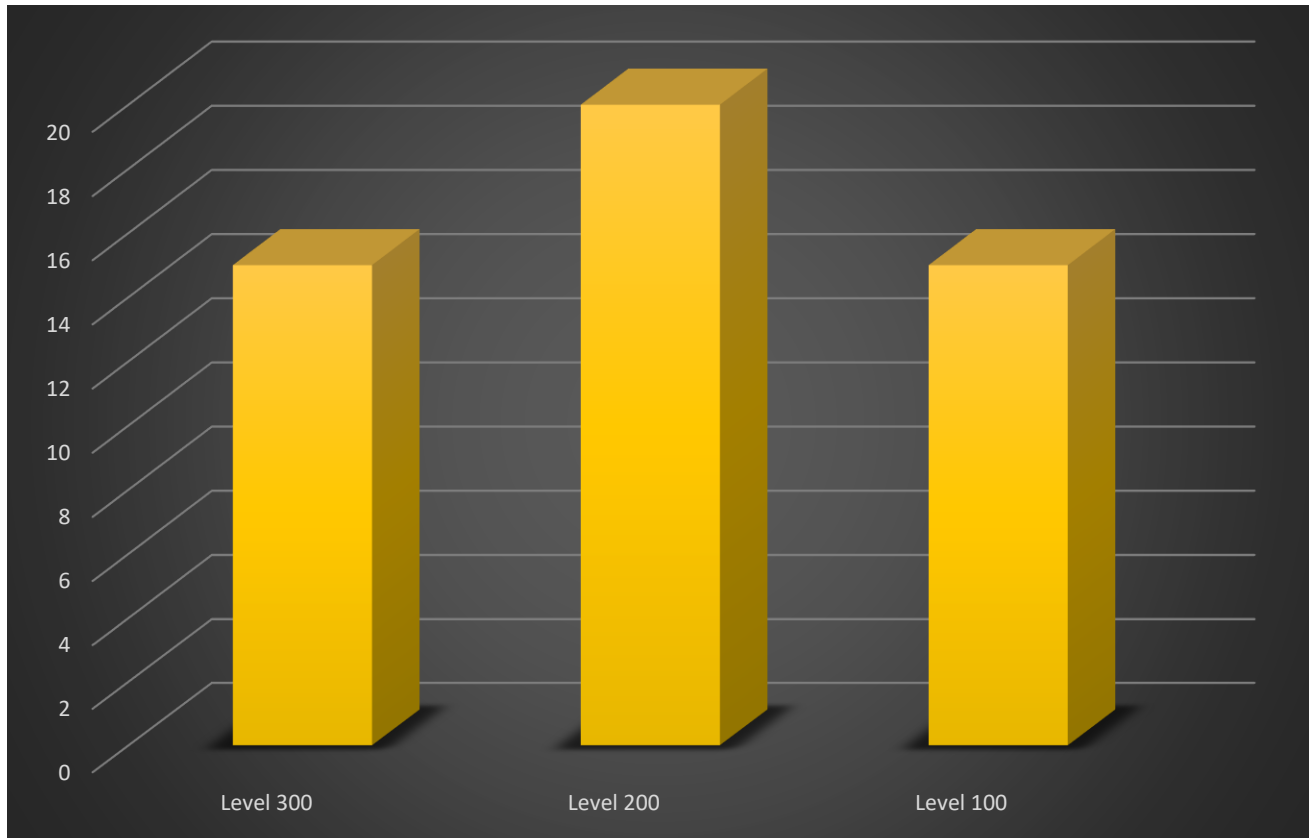


Figure 3: Level of Respondents.

Respondents were asked of their_ with regards to their class in the school about 30% indicated they are in the level 300 meaning they are final year students. Then 40% indicated they are in second year which means that the second years were the highest and lastly the level 100 were also in the 30%. This clearly shows that most of the participants were all.

4.2 Knowledge level of students on the quality and the quantity of food.



Figure 4: Knowledge of respondents about food

From figure three, respondents were asked of their knowledge on food of which about 98% indicated that they have much knowledge about food while just 2% of them indicated they don't have knowledge about food.

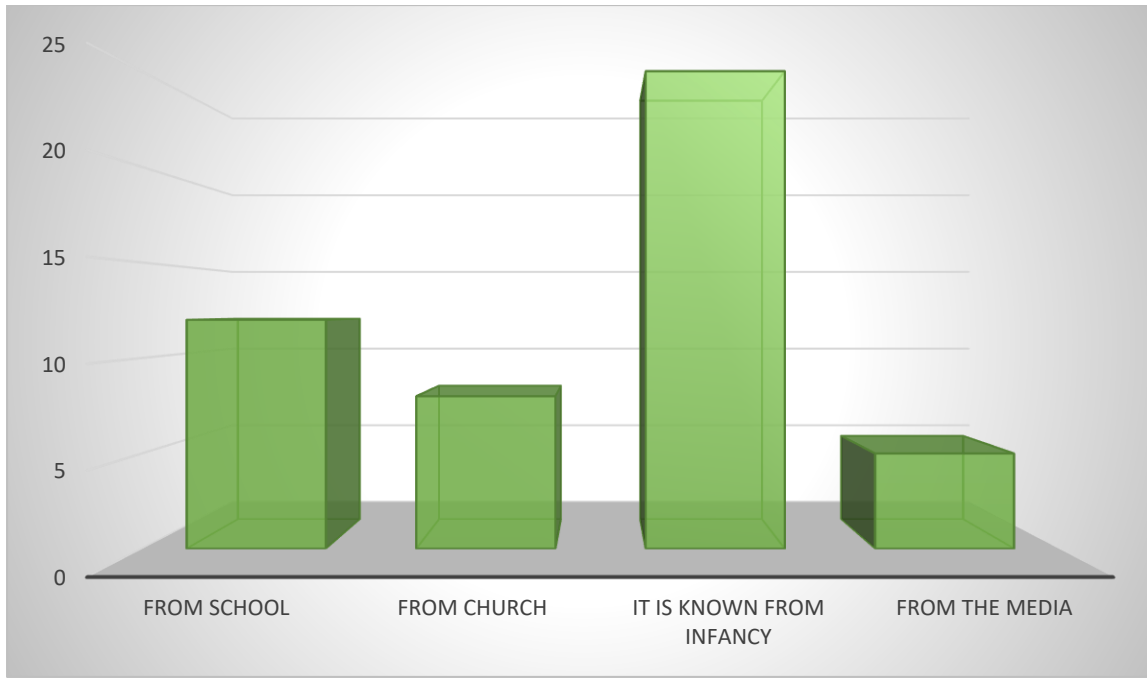


Figure 5: Respondents source of information

From figure four, respondent's source of information or where they got their information from and about 12 people which is 24% indicated they got to know about food from their schools, 16% of them also indicated they got to know more about food from their church also 50% indicated that they knew it from their infancy and 10% of them also indicated that they got to know it from the media.

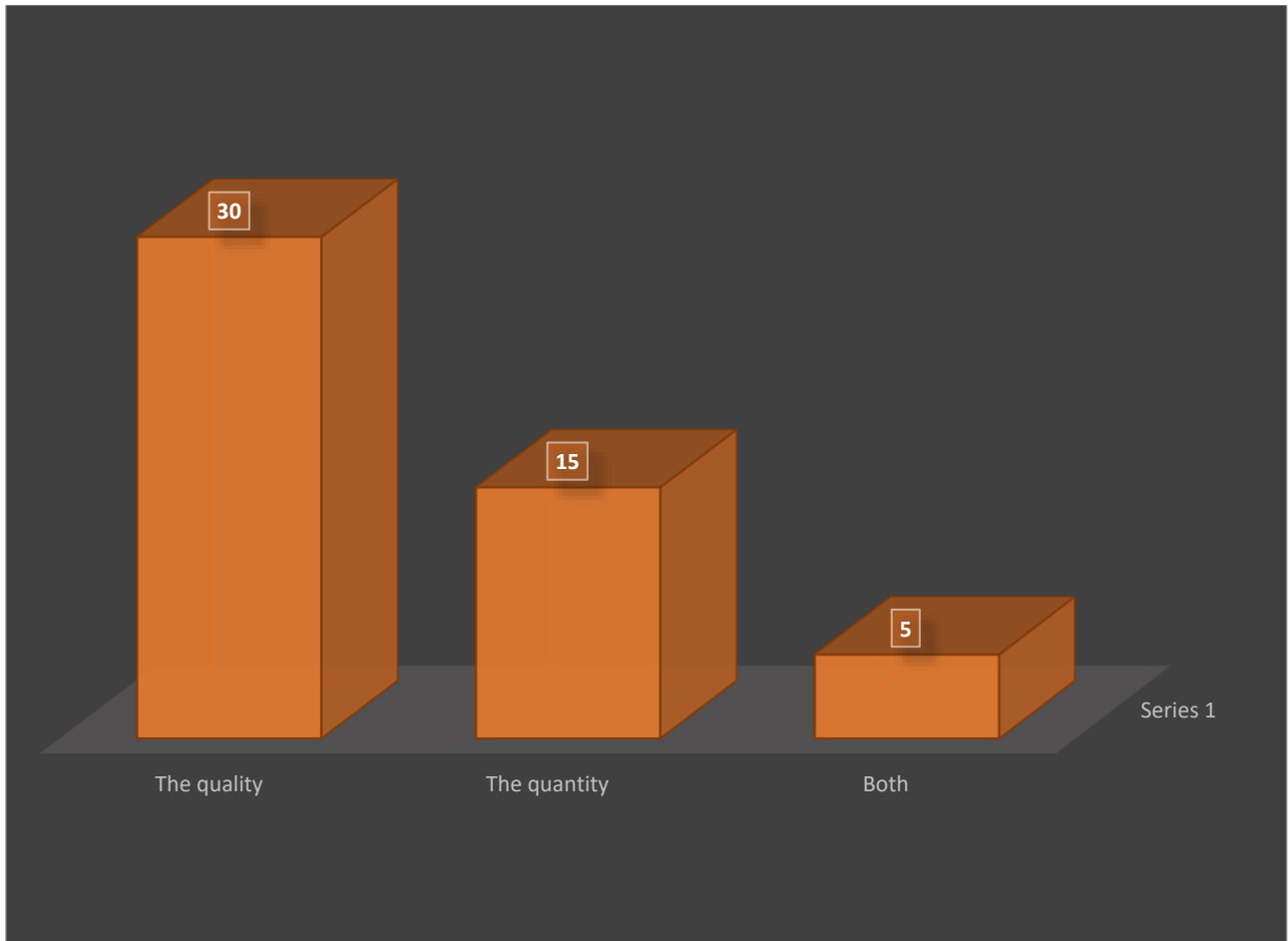


Figure 6: Respondents preference of food

From figure five, respondents were asked of their preference in case they are being served with food and 60% of the respondents indicated they want the quality where 30% also indicated they are in need of the quantity and 10% also said they want both quantity and quality in their meals.

4.3 Impacts of food serve to students.

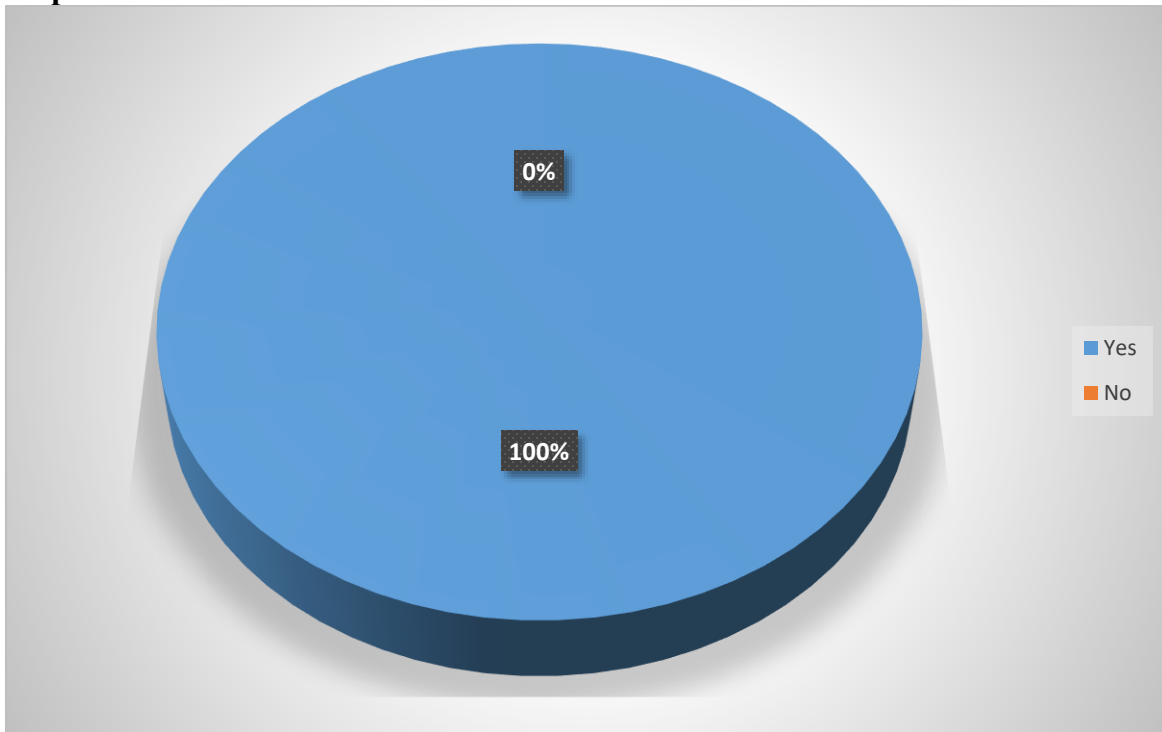


Figure 7: Respondents view on impacts of food on students.

Participants were asked whether food has impact on students and almost all of them indicated that food has a great impact on them but none of the respondent indicated that food has no impact on students.

Table 4: The Impacts of Food on Students.

Category	Frequency (n)	Percentage (%)
Academics	20	40
Health	15	30
Both	15	30
none	0	0

From table three, majority of the respondents (40%) indicated that food has impact on students academics, 30% also indicated that food has impact on student's health, another 30% also indicated that food served to students has impacts on both student's academics and their health. No one among the respondent indicated that none as their response.

4.4 Measures to overcome food under quality and quantity of food.

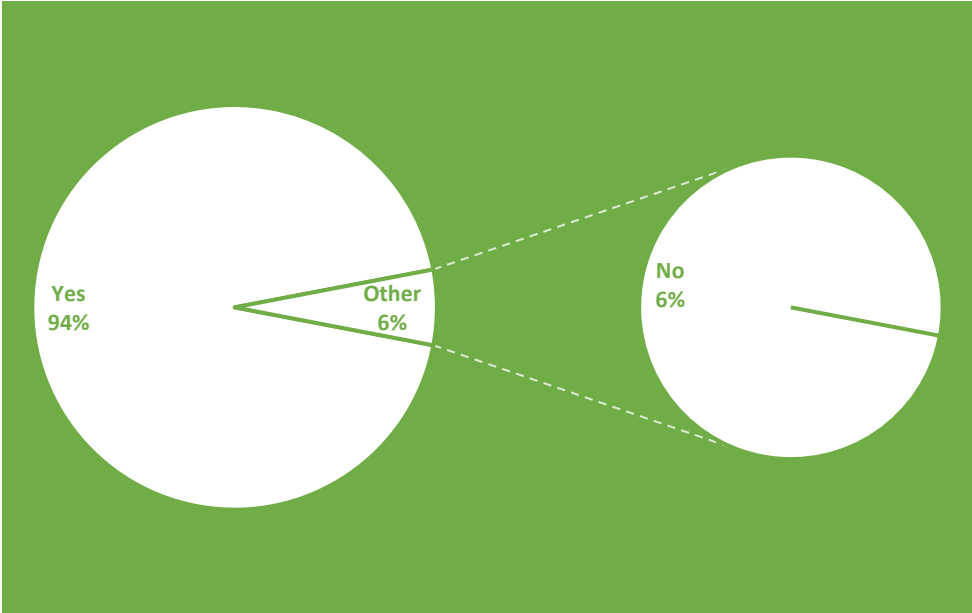


Figure 8: Respondent's idea on the measures to overcome food under quality and quantity of food.

From figure seven, respondents were asked whether there is a way the issue can be solved. Majority of the respondents (94%) indicated that there is a way we can overcome it whereas 6% indicated no.

Table 5: Respondents View on People Responsible for Ensuring Quality Meal Serve to Students.

Category	Frequency (n)	Percentage (%)
The School Management	30	60
The Kitchen staff	5	10
The prefects	10	20
The tutor in charge of Dinning hall	5	10

From table five, it was noticed that the school management (60%), 10% indicating the kitchen staffs in the school, 20% indicated the prefects of the school and another 10% indicated the tutor in charge of dining hall.

Also they were asked to provide their reasons why those specific people chosen were responsible and surprisingly, majority indicated that they are first of all the leaders in the school, secondly, it was noted that they are more influential than any other person and last they are the people who are controlling all the affairs of the college.

They were again asked why there is a need to overcome the situation and about 86% of them stated that, food is the basic element to consider first in college simply because one finds it difficult to learn without food.

With regards to the solution to the problem at hand, they were asked to provide what can be done to solve the problem. Majority of the respondents indicated that, the best solution to this problem is according to rooms so that each and every one will get food to eat at all times.

CHAPTER FIVE

DISCUSSION, CONCLUSIONS, AND RECOMMENDATIONS

5.0 Introduction

This chapter provides an in-depth look at the major findings that emerged out of the research, comparison of the analyzed data with findings from other literature, conclusions, and recommendations.

5.1 Discussions

5.1.1 Demographic characteristics

With regards to the demographic data gathered, majority (42%) of the respondents were aged between 22 - 25 years. Most of the respondents (87%) were females and 32% of the respondents were males. Most of the respondents (50%) were married, 48% of the respondents were single, 2% of the respondents were divorced and none of the respondents were widowed. Most of the respondents (70%) are Christians, 24% of the respondents are Muslims and 6% of the respondents are Traditionalists. None of them indicated other religions. Concerning the programs respondents are studying, about 30% said they are reading Registered Midwifery, another 30% indicated they are reading Post Basics, where majority (40%) also indicated they are reading Registered General nursing.

Respondents were asked of their_ with regards to their class in the school about 30% indicated they are in the level 300 meaning they are final year students. Then 40% indicated they are in second year which means that the second years were the highest and lastly the level 100 were also in the 30%. This clearly shows that most of the participants were second years.

5.1.2 Knowledge Level of Students on the Quality and the Quantity of Food.

Respondents were asked of their knowledge on food of which about 98% indicated that they have much knowledge about food while just 2% of them indicated they don't have knowledge about food. Respondent's source of information or where they got their information from and about 12 people which is 24% indicated they got to know about food from their schools, 16% of them also indicated they got to know more about food from their church also 50% indicated that they knew it from their infancy and 10% of them also indicated that they got to know it from the media. Respondents were asked of their preference in case they are being served with food and 60% of the respondents indicated they want the quality where 30% also indicated they are in need of the quantity and 10% also said they want both quantity and quality in their meals. According Asiedu, Opoku-Dankwah and Abankoro (2021) who conducted a quantitative study with a descriptive cross-sectional design where the purpose of this study was to find out the knowledge on the quality and the quantity of food serve to student in College Health, Yamfo. The study found out that the food serve them are under low quality as most of them were uncertain of taking food at the dining hall. Again, there was high knowledge about food quality implication on the health.

5.1.3 Impacts Food Serve to Students.

Participants were asked whether food has impact on students and almost all of them indicated that food has a great impact on them but none of the respondent indicated that food has no impact on students. Majority of the respondents (40%) indicated that food has impact on students academics, 30% also indicated that food has impact on student's health, another 30% also indicated that food served to students has impacts on both student's academics and their health. No one among the respondent indicated that none as their response. A study conducted by

Boateng and Teye (2021) to determine the effects of food serve to the students of Mampong Technical College of education in the Mampong municipality in the Ashanti region. Similarly, the study further showed that students were eating outside the school. The study concluded that students whose parents are not having enough money to give them suffer the most. Ye Weiyun and others' research indicated that students' nutrition level affects their physical and mental health and learning ability. Only by taking in various nutrition reasonably can they guarantee that their body maintains proper nutrition level (Ye, Gao, Yin, and Lin, 2018).

5.1.4 Measures to Overcome Food Under Quality and Quantity of Food.

It was noticed that the school management (60%), 10% indicating the kitchen staffs in the school, 20% indicated the prefects of the school and another 10% indicated the tutor in charge of dining hall. Also they were asked to provide their reasons why those specific people chosen were responsible and surprisingly, majority indicated that they are first of all the leaders in the school, secondly, it was noted that they are more influential than any other person and last they are the people who are controlling all the affairs of the college. They were again asked why there is a need to overcome the situation and about 86% of them stated that, food is the basic element to consider first in college simply because one finds it difficult to learn without food. With regards to the solution to the problem at hand, they were asked to provide what can be done to solve the problem. Majority of the respondents indicated that, the best solution to this problem is sharing the foods according to rooms so that each and every one will get food to eat at all times. Similarly, this finding affirms Ziri and Wanqi (2018) where the main purpose of their study is to use anthropological methods to study the influence of campus food service on students' health, learning effectiveness, mental attitude and happiness and the overall satisfaction of campus life.

5.2 Conclusion

The following conclusions were drawn from the study:

1. Majority (42%) of the respondents were aged between 22 - 25 years.
2. Most of the respondents (87%) were females and 32% of the respondents were males.
3. Majority of the respondents (98%) have much knowledge about food.
4. Students whose parents are not having enough money (from poor background) suffer the most.
5. Majority of the respondents indicated that, the best solution to this problem is sharing the foods according to rooms.

5.3 Recommendations

Based on the findings of the study, the following recommendations were made:

1. The management of the school should look at the students first when it comes food services on campus.
2. There should at least three teachers to be in-charge of the dining hall.
3. Also, students must go to the dining hall on time.
4. Students who are will not be satisfied must have additional meal.
5. Student should be given some fruits in addition to the meals to make it a balanced diet.

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QUESTIONNAIRE

INTRODUCTION

Dear Respondent,

We are students of the Holy Family Nursing and Midwifery Training College, Berekum researching the topic; “the assessment of students view on quality and quantity of served them and the impact it has on them on campus- a study at the Holy Family Nursing and Midwifery Training College, Berekum.”

Kindly answer the under-listed questions by ticking (√) the appropriate box or writing in the space provided. Any information you provide is confidential. Your opinion is neither considered right nor wrong. You can choose to withdraw your participation at any time without any penalty.

It will take approximately 20 minutes to answer this questionnaire.

Thank you.

PLEASE TICK [√] THE APPROPRIATE BOX WHERE APPLICABLE

SECTION A: DEMOGRAPHIC CHARACTERISTICS

1. Age:

A. 18-21 [] B.22-25 [] C.26-30 [] D. above 30 []

2. Sex:

A. Male [] B. Female []

3. Religion

A. Christianity [] B. Islamic [] C. Traditionalist []

4. Marital status

A. married [] B. single [] C. divorced D. widow

5. Program of study

A.RGN []

B. RM []

C. POST NAC/NAP []

6. Level of respondents

A. Level 200 []

B. Level 100

C. Level 300 []

SECTION B: KNOWLEDGE LEVEL OF STUDENTS ON THE QUALITY OF FOOD.

7. What is your understanding on quality

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8. What is food

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9. Why is necessary for student to eat quality food

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.....

10. What meals from the menu do you prefer most

.....
.....

11. List one reason for your preference

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.....

12. Indicate which food should be added to the menu

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.....

13. Which one is the most quality in the menu

.....
.....

KNOWLEDGE LEVEL OF STUDENTS ON THE QUANTITY OF FOOD.

1. What is your understanding on quantity

.....
.....
.....

2. Are you satisfied with the amount of food served

Yes [] No. []

3. Which meal is most served

.....
.....
.....

4. Which meal is least served

.....
.....
.....

SECTION C: IMPACTS FOOD SERVE TO STUDENTS.

5. Does food has impacts on students?

A. Yes []

B. No []

6. The impact of food is on the

A. Academics []

B. Health []

C. Both []

D. None []

7. Can you list some of the impacts of food to students apart from those mentioned in question 12?

i.

ii.

iii.

iv.

v.

8. Which among the meals are you allergic to in your daily life on campus

.....
.....
.....

SECTION D: MEASURES TO OVERCOME FOOD UNDER QUALITY AND QUANTITY OF FOOD.

9. Is there a way out?

10. Yes []

11. No []

12. This issue can be solve by

A. The management []

B. The kitchen staff []

C. The tutor in charge of dinning []

D. The prefects []

13. What is the reason behind your answer in 19?

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.....
.....

14. Why is there a need to overcome the situation students are paying huge school fees and yet are not receiving quality food?

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.....

15. What do you think can be done?

.....
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.....

NATIONAL CATHOLIC HEALTH SERVICE (DIOCESE OF SUNYANI)
HOLY FAMILY NURSING AND MIDWIFERY TRAINING COLLEGE
BEREKUM



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Ghana, W/Africa
Tel. 0352222124
Fax: 0352222474

Our Ref.

February 14, 2023

Your Ref.

Date

Dramani Ayamba
Holy Family NMTC
Post Office Box 21
Berekum

Dear Mr. Ayamba

PERMISSION TO CONDUCT RESEARCH

With reference to your Memorandum dated February 13, 2023, I write to notify you that the students listed below have been granted permission to conduct their research in the College on the topic 'Assessing Students' View on the Quality and Quantity of Food Served to them in Holy Family Nursing and Midwifery Training College, Berekum and the Impact it has on them.'

1. Adesoror Elvis
2. Tetteh Nicholina Ama

Thank you.

Yours sincerely

ACADEMIC CO-ORDINATOR - NURSING
HOLY FAMILY NURSING & MIDWIFERY
TRAINING COLLEGE, BERKUM

Rev. Sr. Margaret Afrifa
Academic Coordinator for Nursing
For: Principal