

STUDENTS' PERCEPTION ABOUT STREET FOOD IN ELEMENTARY SCHOOL

Peduk Rintayati, Ahmad Syawaludin

Faculty of Teacher Training and Education, Universitas Sebelas Maret, Indonesia

Corresponding email: pedukrintayati@ymail.com

ABSTRACT

Many Street foods containing ingredients that are harmful to health at school. The Street food can interfere the children's learning concentration and cause the child to behave hyperactive. This research aims to assess the perception of students about hygiene and color of Street food in elementary school. The research approach is descriptive qualitative with research model is a case study. The sample amounted to 43 students in grade IV, V, and VI. The results of this research are 80.82% of students have good perception against hygiene of food. However, only 33.72% students who have good perception against color of food. Elementary school students do not have the self control to not buy Street food that interest them. Especially when they see the food with the striking colors and delicious. Need the role of parents and teachers to coach the students about good and healthy Street food to be consumed.

Keywords: color, elementary school, howker food, hygiene, students perception

INTRODUCTION

Street foods found all around us. Street foods have become an indispensable part of both urban life and urban diets (Lin and Yamao, 2014). Not infrequently we find that fans of street foods vary greatly in terms of both age and social background. The superiorities of street food are cheap and easy to get, also taste good and fit the tastes of most people (Rompas, 2014). Most street foods have a savory taste and attractive color. These street foods are easy to find outside school gates, churches, parks and even in malls where they offer most exotic delicacies (Buted and Ylagan, 2014). Street foods are circulating in the street, office canteens and canteens in schools.

Various school street foods are not yet safe and free from harmful substances. The results of observations carried out by the Food and Drugs Supervisory Agency (BPOM) shows that four types of hazardous materials are often added to foods that rhodamine B, methanyl yellow, formaldehyde and borax (Ministry of Health, 2011). Food safety and quality were studied showed about 48% of hazardous substances present in street food elementary school children. From the research found a number of foods contain formaldehyde containing 12.3%, 10.2% contain Metanil yellow, rhodamine B containing 10.9% and 56.7% contain borax. These results are still large numbers refer to the use of rhodamine B as a food colorant that is harmful if consumed.

Rhodamine B (RHB) is Widely used as a colorant in textiles and food stuffs, and is Also a well-known water fluorescent tracer. It is harmful to human beings and animals, and causes irritation of the skin, eyes and respiratory tract (Lee et al.

2013). Rhodamine B is often used for coloring a food product, beverage, pharmaceuticals and cosmetics (Mamoto and Citraningtyas, 2013). Rhodamine B when swallowed can cause symptoms of poisoning and urine red or pink. The effects of harmful substances in street food does not appear in the near future, but in the long term will appear kidney damage and impaired growth in children.

Street food is very close to the students, especially primary school students. Various types of food served in schools, both in the school canteen or in front of the school yard. Government Regulation (PP) No. 19 of 2005 on National Education Standards (SNP) states that any educational institution shall have facilities including a cafeteria or school canteen space. School cafeteria has an important role in influencing the eating behavior of students through the provision of street food in schools. A total of 84.3% of the existing cafeteria in elementary school yet qualified health (Ministry of Health, 2011). This means that school cafeteria food is not yet fully guaranteed healthy and free of hazardous materials.

Based on identification rhodamine B conducted in January 2016 in Karangasem III Elementary School was found that there were 66.7% positive rodhamin B (Taufik, 2016). Use of Rhodamine B is widely used by traders to add color to food jajanannya make it more interesting. This is because the price of the color of textiles like rhodamine B is easily available, cheap, and has a brighter color than the food coloring (Indrati and Gardjito, 2014).

In connection with the above facts, it is necessary to do research to uncover perceptions Karangasem III Elementary School students about hygiene and colors of street food. The results of this study can be used by schools as a reference for designing guidance to students in order to have a good knowledge about health and avoid street food containing dye.

METHOD

In this study, the population were students of class IV, V, and VI Karangasem III Elementary School, totaling 88 students. The number of samples in this study were 43 students through a calculation formula correction Lemeshow with lost of follow ie 43.4. The sampling technique used purposive sampling. Type of primary data in this study is a picture of students' perceptions of street food in schools obtained through questionnaires and interview techniques.

Researchers conducted a survey of street food sold in neighborhood Karangasem III Elementary School. Furthermore, the researchers collected data relevant to the research regarding our students' perceptions about street food in the school environment. The questionnaire used to obtain a picture of students' perceptions about street food in schools.

The questionnaire consists of two main parts, namely the question of a street food hygiene and questions about the color of street food in the school environment. Furthermore, the authors describe the perceptions of students about hygiene and color of street food in the school environment. Need comparison between the data findings with facts existing research. The author conducted the selection of facts with theory and research journals relevant to students' perceptions about street food, both conceptually and empirically.

RESULTS AND DISCUSSION

Collecting data using a questionnaire to reveal the picture of students' perceptions about street food in schools (n = 43) explained in two main parts, namely the hygiene of street food and street food color. The picture of students' perceptions about the cleanliness mkanan snacks are presented in Table 1 below.

Table 1 Students Perception about Hygiene of Street Food

Number	Optional Answer	Ammount		Total	
		n	%	n	%
1	Safe Food				
	Hygieness food	43	100		
	Food exposed to flies	0	0	43	100
2	Unsafe Food				
	Food exposed to dust	30	69.77		
	Hygieness food	2	4.65	43	100
3	Food Hygiene				
	Important	38	88.37		
	Not Important	3	6.98	43	100
4	Recommended Food				
	Delicious	9	20.93		
	Food in Closed	28	65.12	43	100
	Colorful food	6	13.95		

Based on table 1 shows that the research subjects answer to the questions about the hygiene of street food are as follows.

1. Safe Food. At this point, all subjects in this study chose the answer "hygieness food". This suggests that the whole subject of research already have a good perception of the food is safe for consumption. Students are able to choose the food presented in pristine condition so it is safe for consumption.
2. Unsafe Food. At this point, 69.77% of the study chose the answer "food exposed to dust". This shows that more than half the study subjects had to have a good perception of the food unsafe for consumption.
3. Food hygiene. Pada poin ini, 88.37% subjek penelitian memilih jawaban "important". At this point, 88.37% of the study chose the answer "important". It shows that almost ninety percent of the study subjects had to have a good perception of the importance of clean food for consumption.
4. Rekomended Food. At this point, 65.12% of the study chose the answer "Closed Food". This shows that more than half of the study subjects had to have a good perception of the importance of food covered for consumption.

Exposure above data indicate that the subject has a good perception on food hygiene. A good perception of the food hygiene indicated by the number 80.22%. It seems clear that the tendency of students to choose foods that are clean.

Students make observations on the existing street food in front of him. Students already have the will to choose clean food for their consumption. Food hygiene can be seen from the condition of the food that they can easily observe. The food was not exposed to dust, food was covered and not exposed to flies will very easily be observed by students. So students will easily determine the perception of whether the food was there before him unfit for consumption.

Meanwhile, the collection of data through questionnaires to uncover students' perceptions about the color of street food in the school environment are presented in Table 2 below.

Table 2 Students Perception about Color of Street Food

Number	Optional Answer	Ammount		Total	
		n	%	N	%
1	Safety Food Colors				
	Natural color	25	58.14	43	100
	Striking colors	12	27.91		
Various color	6	13.95			
2	Unsafe Food Colors				
	Striking colors	15	34.88	43	100
	Natural color	9	20.93		
Various color	19	44.19			
3	Reason about choosing a color food				
	food with nature color	10	23.26	43	100
	striking color	23	53.49		
Favorite color	10	23.26			
4	Attention about Nature Color				
	Yes	8	18.60	43	100
	No	30	69.77		
	Rare	5	11.63		

Based on table 2 shows that the research subjects answer to the questions about the hygiene of street food are as follows.

1. Safety Food Colors. At this point, 58.14% of the subjects in this study chose the answer "natural color". This means that more than half of the entire subject of research already have a good perception of the color of the food is safe for consumption.
2. Unsafe Food Colors. At this point, 34.88% of the study chose the answer "striking colors". This shows that there is no half of the study subjects who already have a good perception of the color of the food unsafe for consumption.
3. Reason about choosing a color food. At this point, 23:37% of the study chose the answer "food with nature color". This indicates that the subject has not had a good perception of the natural food colorants are safe for consumption.
4. Attention About Nature Color. At this point, 18.60% of the study chose the answer "Yes". This shows that there is no one-fifth the number of

research subjects have a good perception of the importance of natural food colorants.

The above data shows that students' perceptions of street food color is negative with 33.72% figure. This figure is too far to the students' perception of food hygiene. Students have a good perception of food hygiene but still do not have good control of the color of the food.

Students tend to choose foods with an attractive appearance. It is easy for students to observe a variety of attractive colors on the food, students are still not good at detecting the type of food coloring. More than half the study subjects to choose foods that bright and attractive without knowing the safety of the food. The presence of Rhodamine B content on food snacks that are around the school has not been known and cared for by the students. Students still buy whatever food he thinks interesting, especially in the color of the food. Negative perception of students toward street food color can be affected by several factors, such as the student's knowledge, experience, role of parents, the teacher's role and influence of friends.

CONCLUSION

The results of this research are 80.82% of students have good perception against hygiene of food. Students make observations on the existing street food in front of him. Students already have the will to choose clean food for their consumption. However, only 33.72% students who have good perception against color of food. Elementary school students do not have the self control to not buy street food that interest them. Especially when they see the food with the striking colors and delicious. Need the role of parents and teachers to coach the students about good and healthy street food to be consumed.

REFERENCES

- [1] Buted, DR and Ylagan, AP, (2014), *Street Food Preparation Practices. Asia Pacific Journal of Education, Arts and Sciences*. 1(2): 53-60.
- [2] Indrati. R dan Gardjito. M, (2014), *Pendidikan Konsumsi Pangan: Aspek Pengolahan dan Keamanan*, Jakarta: Kencana Prenadamedia Group.
- [3] Kementerian Kesehatan Republik Indonesia, (2011), *Pedoman Keamanan Pangan di Sekolah Dasar*, Jakarta: Direktorat Bina Gizi Ditjen Bina Gizi dan Kesehatan Ibu dan Anak.
- [4] Lee, H, Park, SH, Park, YK. Jung. SC, (2013), *Rapid Destruction of The Rhodamine B using Tio2 Photocatalyst in The Liquid Phase Plasma*. *Chemistry Central Journal* 7(1):156.
- [5] Lin. EY., YAMAQ. M., (2014), *Street foods safety in Yangon: A case study on street food vendors' socio-economic and production aspects*, *International Review of Research in Emerging Markets and the Global Economy (IRREM) An Online International Research Journal*.5 (1): 206-216.

- [6] Mamoto. VM, Citraningtyas. FG, (2013), *Analisis Rhodamin B pada Lipstik yang Beredar di di Pasar Kota Manado*, PHARMACON, 2(2), Manado: UNSRAT, 61-66.
- [7] Peraturan Pemerintah Nomor 19 Tahun 2005 tentang Standar Nasional Pendidikan.
- [8] Rompas. Ivone Cecilia, (2014), *Identifikasi Zat Pewarna Rhodamin B pada Saus Tomat Bakso Tusuk di Sekolah Dasar Kota Manado*, Manado: Universitas Sam Ratulangi.
- [9] Taufik, M, (2016), *Identifikasi Rhodamin B dan Persepsi Siswa terhadap Makanan Jajanan di Sekolah Dasar Sekitar UMS*.