

## LIST OF CONTENTS

	<b>Page</b>
<b>Title Page</b> .....	<b>i</b>
<b>Approval Page</b> .....	<b>ii</b>
<b>Statement</b> .....	<b>iii</b>
<b>Acknowledgement</b> .....	<b>iv</b>
<b>List of Contents</b> .....	<b>v</b>
<b>List of Tables</b> .....	<b>viii</b>
<b>Appendices</b> .....	<b>ix</b>
<b>Summary</b> .....	<b>x</b>
<b>Abstract</b> .....	<b>xi</b>
<b>CHAPTER I INTRODUCTION</b> .....	<b>1</b>
A. Background Problems .....	1
B. Problem Formulation .....	5
C. Research Objectives .....	6
D. Research Benefit .....	6
E. Research Originality .....	7
<b>CHAPTER II LITERATURE REVIEW</b> .....	<b>9</b>
A. Definitions of Sanitation .....	9
1. Sanitation .....	9
2. Definition of Hygiene .....	10
3. Sanitation and Hygiene Requirements .....	11
B. Definitions of Behavior and Food Handler .....	14
1. Behavior .....	14
2. Food Handler .....	15
C. Quality of Service of Restaurant .....	17
1. Definition of Restaurant .....	17
2. The Dimension of Service Quality .....	18



3	Definition of Food .....	18
	D. Theoretical Framework .....	11
	E. Conceptual Framework .....	24
	F. Hypothesis and Statements of the Research .....	24
<b>CHAPTER III RESEARCH METHODOLOGY .....</b>		<b>26</b>
	A. Research Design .....	26
	B. Research Location and Subjects .....	26
	C. Population .....	26
	D. Size of Samples .....	27
	E. Determining Sample Size .....	27
	F. Identification of Research Variables .....	28
	G. Operational Definitions of Variables .....	28
	H. Research Instrument .....	29
	I. Data Analysis .....	30
	J. Research Ethics .....	32
	K. The Research Difficulties and Limitation .....	32
<b>CHAPTER IV RESULT AND DISCUSSIONS .....</b>		<b>34</b>
	A. The Research Results/ Data .....	34
	1. Description of Research Location .....	34
	2. Research Subject .....	34
	3. Univariate Analysis .....	35
	4. Bivariate Analysis .....	38
	5. Multivariate Analysis .....	42
	B. Discussion .....	43
	1. Univariate Analysis .....	45
	2. Bivariate Analysis .....	48
	3. Multivariate Analysis .....	55



<b>CHAPTER V CONCLUSION AND SUGGESTION</b> .....	<b>58</b>
A. CONCLUSION .....	58
B. SUGGESTION .....	58
<b>BIBLIOGRAPHY</b> .....	<b>59</b>
<b>ATTACHMENT</b> .....	<b>64</b>
a. Check list of environmental health sanitation .....	64
b. Check List of Behaviors of Food Handlers .....	65
c. Check List of Restaurant Quality .....	66
d. List of Recapitulation of Result of Research in the Restaurant Problem of Environment of Health .....	68
e. List of Recapitulation of Result of Research in the Restaurant Problem of Behaviors of Food Handlers .....	70
f. List of Recapitulation of Result of Research in the Restaurant Problem of Quality of Restaurant .....	72
g. The Map of Dili .....	74