

1 開發教育遊戲化策略以提升巴西東北地區公共食品市場家庭農戶的
2 食品安全實踐

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6 一、前言

7 二、材料與方法

8 三、結果與討論

9 四、結論

10 五、參考文獻

11 摘要

12 巴西東北部(約阿佩索阿市)的公共食品市場由於缺乏完善的食品安全管理體系，
13 常有食物中毒事件發生，嚴重威脅家庭農戶健康。這項研究旨在開發一種教育遊戲化策
14 略透過將遊戲元素融入食品安全教育中，以增進在公共食品市場的食品 safety 實踐。採用
15 良好生產規範 (Good Manufacturing Practice, GMP) 清單來評估市場的衛生狀況，並設
16 計教育遊戲工具來教授食源性疾病預防、正確食品處理和安全儲存方法。訓練前後進行
17 測試，評估食品處理人員的知識改變與食品安全實踐，並在訓練前後兩個月分析了食品
18 樣本的微生物生長狀態和環境條件的重要指標。研究結果顯示，受檢市場的衛生狀況不
19 理想，且「GMP 實施」與「生產與過程控制」($R=0.95$; $p<0.05$)、「生產與過程控
20 制」與「處理人員衛生習慣」($R=0.92$; $p<0.05$)間有顯著正相關。訓練後，家庭農
21 戶在「食源性疾病預防」與「安全食品處理」知識方面表現出顯著提升，且食品樣本的
22 微生物參數的數值及指標有所改善。教育遊戲化策略能有效提升家庭農戶的衛生認知，
23 促進食品安全，降低消費者在家庭農戶市場購買街頭食品的風險。

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25 關鍵字：食品衛生；食品處理人員；家庭農民；教育遊戲化策略

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