INTRODUCTION - Eating out has become a common practice in modernity, often associated to leisure or work activities. Food sold in open fairs is often characterized for its low cost, possibility of quick consumption, and its cultural acceptability. Its major drawback, however, addresses hygienic-sanitary aspects. Marketers' own perception of food sanitation risks is one key aspect for securing this kind of product to its consumer. OBJECTIVE - To analyze open fairs' food manufacturers' perception of food sanitation risks. METHODOLOGY - Descriptive-explanatory study done through a qualitative approach. All data was collected through the focal group approach, and analyzed according to Bardin's Contents Analysis Proposition. RESULTS - The following thematic categories were identified: Risk perception, customer care concerns, and (lack of) knowledge about foodborne illnesses. Risk-reducing factors have been found (hygiene measures taken in food processing, caution on choosing the supplier, and continuous education) as well as risk-increasing factors (lack of infrastructure in open markets, poor sanitary inspection, and consumers' lack of hygiene). Foodborne illnesses are perceived as a life threatening risk, even though little knowledge of its etiology and contamination process is shown. Group shows concern in attending to consumers' preferences in order to gain their fidelity and guarantee an income. CONCLUSION - Identified perceptions are related to food risk sanitation increase and decrease factors. However, study evidences marketers' need of specific knowledge about foodborne illnesses, considering the relevance of open markets in food commercialization.

CONDITION FOR HOUSEHOLD FOOD SECURITY / INSECURITY IN THE USERS FROM A POPULAR RESTAURANT IN BELO HORIZONTE - STATE OF MINAS GERAIS, BRAZIL

Introduction: The Popular Restaurants (PR) is an important public facilities in Brazil. Its main goal is to produce and distribute healthy meals at affordable prices for people who are in food vulnerability in urban centers mainly. An important tool for evaluating public policies in this country, is the Brazilian Food Insecurity Scale (BFIS), which enables rapid diagnosis of household food security situation. Objective: To assess the condition of household food security (FS) / food insecurity (FI) of users from a PR in Belo Horizonte. Methods: This was a cross-sectional study in users of a PR of Belo Horizonte. We used the BFIS, a validated instrument that estimates the condition of FS and classify households into four levels: FS, mild FI, moderate FI, or severe FI. Associations among the results of BFIS and socioeconomic profile of users were analyzed using the chi-square with a significance level of 5%. Results: We interviewed 396 users, of whom 61.1% were in a state of FS, 28.5% in mild FI, 9.3% in moderate FI and 1% in severe FI. Retirees and pensioners had the highest levels of FS. The largest percentage of those who have retired for length of service (78.0%), (p = 0.010). The group of independent workers showed the highest correlation with FI (p = 0.046). In variable color/race, the indigenous population was the only group whose percentage of FI (85.7%) was higher than that of FS. We observed a significant difference when comparing the economic class with the condition of FS (p = 0.004). In classes D and E the frequency of FI was higher (56.2%). Conclusion: Most of the users of the RP is in FS. Possibly, the restaurant contributes to this situation. However, the prevalence of FI remains high.

QUALITATIVE EVALUATION OF SCHOOL MENU – IDENTIFICATION OF GLUTEN IN MEALS
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The school meals help to develop eating habits and need to be healthy and nutritionally adequate, also in situations of food intolerances, such as celiac disease. This study analyzed school's menu to verify possible adaptations to celiac children and to achieve the National Fund for Education Development of the Brazilian Education Ministry (FNDE-MEC) guidelines. The objectives were to qualitatively assess the public school's menu of Baixada Santista, southeast coast of Brazil and to investigate the presence of gluten in the meals (breakfast, lunch, dinner and snacks). The method employed was the Qualitative Evaluation of Menu Components (QEMC), adapted to verify percentage of food with gluten in school's menu. Menus were obtained by electronic mail, with the help of the Collaborative Center for Food and Nutrition in Schools (CECANE/UNIFESP). There are many foods with gluten in the menu not adapted yet to celiac children, such as breads, cakes, biscuits and desserts. Ingredients added to the milk mainly offered in breakfast and snacks, totaling 20% of drinks and 83% of foods from the grain group. It's important to highlight that these meals contribute with important amounts of calcium for this population. Lunch and dinner meals offered less recipes with gluten (38% from the grain group and 40% from soups), but culinary technique and industrialized foods can provide gluten, becoming inappropriate to celiac children. The majority of schools offer lunch meals complete in most food groups, only the vegetable group is not offered in adequate quantity according to the Brazilian Food Guidelines. Morning snacks are composed of fruits (58%) and sweets (16%). Since the school's menu analyzed in this study provide few gluten free items, it is essential that culinary adaptations should be emphasized to attend celiac children needs. The adequacy is interesting to try to help newly diagnosed celiac children and especially, to reduce the gluten consumption by all school population.

SALT PERCEPTION BY CONSUMERS OF A TYPICAL DISH AT A PORTUGUESE UNIVERSITY CANTEEN

Eating out is an increasing trend and lifestyle often forces people to eat at their place of work or study. Food service and industrialized foods still contribute to up to 75% of salt intake. The objective of this project was to analyze students' perception of salt quantity in a typical dish (meat stew with chick peas and pasta) and to compare with the quantity of salt used in this dish. The sensorial perception was performed using the Assessment of Sensory Quality Questionnaire with a 4-point structured hedonic scale, from "totally dislike" to "really like" with nine close ended questions. At the same time dishes were analyzed by researchers during production. To allow more accuracy in evaluating "amount of salt" the scale was discriminated between "not enough salt" and "too salty" (4 levels). The quantity of salt used during food production was analyzed by a digital salt meter. During food production it was observed a variation in the quantity of salt from 1.2% to 1.8%. The quantity of salt increased during lunch schedule probably due to increased concentration caused by addition of salt to each new batch prepared, without pre definition. The appreciation of salt quantity decreased through lunch time. Defining and analyzing salt quantity used in food production as well as taking into account perception of consumers are very important issue to enable nutritional education of employees aiming to adopt new cooking techniques with less salt and to alert consumers, to be aware of the importance of reducing salt intake.