

# CHAPTER I

## INTRODUCTION

### 1.1 Background

Kitchen safety protocols are a set of rules that are placed in order to conduct culinary activities in the kitchen safely and prevent bodily harm to the individuals participating in activities in the kitchen. There are many possibilities in which a person could experience mortal peril in the kitchen as there are many hazardous tools in one room, such as sharp knives, electrical appliances, and most importantly fire related equipment such as the stove. Based on an individually conducted survey on young adults living in the Jabodetabek area 85% of people have experienced accidents in the kitchen 65% being accidents involving sharp objects, 7,5% experienced fire related accidents, and 12,5% on electrocution. One of the prime examples of this issue can be seen on an incident of a fire caused by a leaking gas cylinder in Sunter, Jakarta, where although no lives were lost, the owners experienced a monetary loss of Rp 4.218.000 (Gerald Leonardo Agustino, 2025). The lack of knowledge in regards to kitchen safety protocols can result in dangerous situations that can start and end in a small amount of time, and not only threat individual lives but also the ones surrounding said individual, such as their friends and families. Saving lives could span in a matter of seconds, therefore preventative measures and solutions to these life-threatening situations will be a lifeline for every humankind.

Without a doubt the kitchen is one of the most frequented spaces in everyone's living spaces, therefore learning the skills and knowledge to prevent accidents from happening in a household is an urgent matter. Things such as burns, electrocution through kitchen appliances, open wounds and even accidental tumbles due to slips which are quite common in commercial kitchens (Syakib et al., 2024). If viewed lightly these injuries may seem trivial and unimportant, yet injuries from burns and accidental tumbles aren't only skin deep. Age, burn radiuses, and

inhalation (Inhalation of dangerous fumes, smoke, and vapor) severely affect mortality rates, causing people of younger age to recover while individuals with an advanced age have lower chances of survival and often die due to complications as according to a journal titled “Clinical outcome and comparison of burn injury scoring systems in burn patient in Indonesia” (Herlianita et al., 2021). Other accidents like slips can cause a various range of injuries starting from bruises, bleeding, and dire injuries like broken bones (Halodoc, 2021). Besides wounds from burns and accidental slips, the mishandling of sharp objects and electric appliances will add in to the danger factor of the kitchen, by adding risks of electrocution and flesh wounds.

Despite the dire risks of kitchen related injuries, knowledge concerning kitchen safety remains hard to digest due to the text heavy nature of the websites provided by the government or various outlets. Although the necessary data have been displayed properly and in an orderly manner these websites tend to have little or no instructional graphics, which causes the disconnect between the learnt knowledge and the application of said knowledge in real-time. Data visualization has always been one of the most important aspects in the process of learning, according to (Rahikummahtum et al., 2022) students have much better chances in developing the correlation between the knowledge learnt onto real life scenarios by using pictures, videos or illustrations. In a medical perspective, visual aids have proven to be useful to the society as a whole and has been proven at the latest worldwide pandemic Covid 19, providing information to various nations due to its approachable visual aids and graphics through infographics issued by the Indonesian Ministries (Nababan & Ardhianto, 2022)

To improve the state of our citizens comprehension concerning kitchen safety protocols, there are a few changes that should be implemented in the learning methods provided by the public. By creating a media with various demonstrative and informational visuals, kitchen safety protocols would be taught in a more approachable matter, creating a friendly and safe environment to learn life-saving

knowledge. Therefore, creating a website with instructional graphics will be the writer's Final project objective.

## **1.2 Problem Formulation**

Problem formulation is an important step in which a primary question will be dissected and discussed as the main issues of the final project report. Based on the background written prior, written below are the problem formulations of this final project.

1. The lack of education concerning kitchen safety protocols that prevents major and minor injuries in the kitchen.
2. ineffective educational material regarding kitchen safety resulting in ignorance.

Based on the problem formulation above, the writer has come onto the conclusion that the question to be dissected will be:

1. How to design an informational media regarding kitchen safety for individuals aged 22-26?

## **1.3 Problem Limitations**

In the current final project, the author establishes several problem limitations to maintain focus, the following are the limitations set in the current design. The media information object crafted will be the design of an informational desktop website with instructional graphics, which was chosen to accommodate micro-interactions in the website itself. Target of this design will be male and female individuals aged 22-26 living in the Jabodetabek area, with education levels ranging from high school graduate until university graduate. The information imparted would be basic information regarding kitchen safety protocols.

## **1.4 Final Project Benefits**

Based on the problem formulation and limitations done prior, the main objective of this final project will be to design an information media regarding kitchen safety for young adults.

## **1.5 Final Project Benefits**

Benefits of this final project can be categorized into two categories which are theoretic and practical benefits. the following details the benefits of this final project:

1. Theoretic Benefit:

To enhance Knowledge in the field of Visual Communication Design, particularly discussing the topic of kitchen safety protocols.

2. Practical Benefit:

To broaden the author's horizon and skills in creating an interactive information media on the topic of kitchen safety. And in hopes of expanding information sources for future students, writers, and university.

