

**Effect of serving time on microbiological quality of food served (chicken dish and rice)
during wedding banquet**

ABSTRACT

Ayam masak merah (chicken in tomato sauce) and *nasi minyak* (flavoured ghee rice) are among the common dish served in Malay wedding banquet. The microbiological quality of these dishes becomes a concern when there was a food poisoning that caused four deaths after attending the wedding banquet. Therefore, the aim of this work is to investigate the microbiological quality of *ayam masak merah* and *nasi minyak* during the serving time (0, 1, 2, 3 and 4 hours) at the wedding banquet. The microbiological analysis were; total plate count (TPC), total coliform, *Escherichia coli*, *Staphylococcus aureus*, *Bacillus cereus*, *Salmonella* spp., and *Listeria* spp. The results showed that *ayam masak merah* has the highest count for TPC, total coliform, *Escherichia coli*, *Staphylococcus aureus*, but low count in *Listeria* spp. and *Salmonella* spp. was not detected. Highest TPC was observed at the first hour of serving time, 7.33 log CFU/g, while for total coliforms and *Staphylococcus aureus* was at the 4 hours of serving time, 7.44 log CFU/g and 7.27 log CFU/g respectively.

Keyword: Ayam masak merah; Nasi minyak; Microbiological quality; Serving time