**Students’ knowledge and work attitude in culinary laboratory**

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**Abstract.** The knowledge of Occupational Safety and Health (OSH) is very important for Vocational High Schools as the producer of professional workers who are ready to work. Many students are not completely aware of the importance of working in a laboratory under the OSH standard. Students practice without learning the theory; therefore, they do not work based on the existing procedure. This was quantitative descriptive research. The researchers took the sample from the population with a questionnaire as the main data collection instrument. This research started from January 2019 to May 2019 in Vocational High School 1 Sewon. The research population was 185 Grade X students in the culinary classes. The sample was taken by using a proportional random sampling techniqueand based on Isaac and Michael formulae with the error level of 5%; the sample consisted of 120 students. The data were analyzed using a quantitative descriptive technique. The research results indicate: (1) the level of students' working knowledge is in a good category, which is based on the mean score of 12.64, and (2) the work attitude of X Grade students is in the excellent category with the mean score of 61.89.

**Keywords:** Knowledge, Work attitude, Vocational High School 1 Sewon