Introduction to Thermal Processing
Assignment 3

Chapter 2 in Manual:

1. Find five (5) potential sources of food contamination that exist in the growing and shipping of food crops to market.

2. Identify five (5) unsanitary conditions that you have observed in food preparation either at home or in commercial food establishments such as restaurants and production facilities.

3. Prepare a list of at least three (3) incidents of food poisoning that have occurred recently in your area.

4. Complete the exercise on page 14 of Chapter 2 (i.e., Section 2.9.3) in the manual.

5. Identify three products that are sold in markets in your area that use several hurdles to help prevent spoilage. What are the products and what hurdles are employed?