Introduction to Thermal Processing  
Assignment 4

Chapter 3 in Manual:

1. Select any food crop that interests you and follow its path from the time it is growing through to the time it is sold to the consumer and prepared for eating. Identify at least five (5) opportunities for microorganisms to get into that food and contaminate it.

2. Find three (3) examples of opportunities for cross contamination to occur when handling food in your home and three (3) additional opportunities for cross-contamination to occur in the food industry where you work (if this is the case) or diner or cafeteria where you may eat a meal. You should try not to include examples that are the same as those listed in the manual.

3. Examine the label on a bottle of chlorine bleach and copy the instructions for preparing a sanitizing solution. Report any additional instructions that may be provided on the label about using the bleach as a disinfectant.

4. Examine various surfaces and identify three (3) potential areas for biofilms to occur in your place of work.

Chapter 4 in Manual:

5. Go to the supermarket and find five (5) products that are thermally processed. List their brand names and the types of containers in which they are packaged. List any other additional information to describe these products.

6. Identify five (5) products in the supermarket that are pasteurized. List their brand names and the type of package in which they are contained. Describe the conditions under which they are stored. List their “best before dates” and calculate how many days are remaining before the products reach these dates.

7. Find at least three (3) products which have a sell before date, a best before date, and a use before date products and list the various dates (if this is the practice in your country). Describe the products and comment on the time differences between the various dates.