

Chapter 2 Outline

Microorganisms Responsible for Food Contamination
 Bacteria
 Parasitic Worms
 Foodborne Fungi
 Viruses
Foodborne Diseases
 Bacterial Infections
 Viral Infections
 Food Poisoning
 Foodborne Physical Hazards
 Major Food Allergens
 The Importance of Health and Hygiene, Including Handwashing
 Written Staff Member Health Policy
Handling a Foodborne Illness Complaint
Food Spoilage
Food Preservation
 Low-Temperature Food Preservation
 High-Temperature Food Preservation
 Food Preservation by Dehydration
 Chemical Food Preservation
 Food Preservation by Radiation
Preservation Methods for Various Types of Foods

Competencies

1. Distinguish between pathogens and spoilage organisms, and list four types of microorganisms responsible for most food contamination. (p. 37)
2. Explain the factors affecting bacterial reproduction. (pp. 38–40)
3. Explain why the temperature danger zone (TDZ) is important to food safety. (p. 40)
4. Briefly describe food infections and intoxications. (p. 41)
5. Explain how to prevent cross-contamination. (pp. 42–43)
6. List common chemical poisons, foodborne physical hazards, and major food allergens, and briefly describe control measures. (pp. 43–45)
7. Describe personal health and hygiene practices necessary in a food establishment. (pp. 45–48)
8. Describe the steps that managers should take when handling a foodborne illness complaint. (pp. 48–50)
9. Identify the common causes of food spoilage in a food establishment. (pp. 50–51)
10. Define the three ranges of low-temperature food preservation and describe low-temperature food preservation techniques and their benefits. (pp. 51–52)
11. Describe high-temperature food preservation techniques and their benefits. (p. 52)
12. Describe dehydration, chemical, and radiation food preservation techniques and their benefits. (pp. 52–53)