

PARA3002 TUTORIAL

DOOF QUIZ

Fruit and vegetables

Bread, rice, potatoes, pasta and other starchy foods

Meat, fish, eggs, beans and other non-dairy sources of protein

Milk and dairy foods

Food and drinks high in fat and/or sugar

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1. Name five different methods of cooking food

- saute/frying
- roasting/baking
- grilling/broiling
- poach/steam
- boiling/microwaving
- braising/stewing

} dry-heat
(with/without fat)

} moist-heat

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2. Name five different methods of food preservation.

- temperature (cooking, refrigerating/freezing)
- chemical (salting/brining, pickling/seasoning, marinating/fermenting, sugaring)
- dehydration (drying, smoking, vacuum-packing)
- storage (canning/bottling, jugging/potting)
- combination (freeze-drying)

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3. Where do apples come from?

Producer → Consumer

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4. How do they get to your dinner table?

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4. How do they get to your dinner table?

```

graph TD
    Producer --> Harvester
    Harvester --> Processor
    Processor --> Warehouse
    Warehouse --> Wholesaler
    Wholesaler --> Market
    Market --> Retailer
    Retailer --> Consumer
  
```

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5. Can apples transmit parasites to you?

Host specificity

- plant parasite to animal?

✗

Food preparation

- contaminated water

✓

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6. Where does steak come from?




Producer → Consumer

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7. How does it get to your dinner table?



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7. How does it get to your dinner table?

```

graph TD
    Producer --> Saleyard
    Saleyard --> Abattoir
    Abattoir --> Processor
    Processor --> Wholesaler
    Wholesaler --> Market
    Market --> Retailer
    Retailer --> Consumer
  
```

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8. Can steak transmit parasites to you?

Host specificity, cyclic development

- protozoa (*Toxoplasma*)
- nematodes (*Trichinella*)
- cestodes (*Echinococcus*)

✓

Food preparation

- contaminated water

✓

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9. Who checks produce?

Everyone in supply chain?

- farmer/harvester
- processor/warehouse
- wholesaler/retailer
- consumer
- industry (self-regulation)
- government (local/state/national)
 - inspectors/regulators (esp. for export)

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10. Should it be legislated?

Already is through food hygiene legislation!

Covering:

- production
- processing
- storage
- preparation
- cooking
- sale

Notifiable
diseases
schedules

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The screenshot shows the Queensland Government website's 'Communicable Disease Control Guidance and Information: A-Z' page. It features a search bar, navigation links, and a list of notifiable diseases. A table at the bottom lists diseases with columns for Name, Notifiable, Control guidelines, Clinical resources, Notification/surveillance, Epidemiological data, and Additional information.

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The screenshot shows the 'Queensland's notifiable diseases' page on the Queensland Government website. It includes a list of notifiable diseases and a detailed section for 'African swine fever' with sub-points for anthrax, avian influenza, and others. A warning icon indicates that under Queensland legislation, certain diseases must be reported to Biosecurity Queensland.

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COOK YOUR FOOD

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