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## PARA3002 TUTORIAL

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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## PARA3002 TUTORIAL

4. How do they get to your dinner table?


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## PARA3002 TUTORIAL

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)

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## PARA3002 TUTORIAL

5. Can apples transmit parasites to you?

Host specificity

- plant parasite to animal?

Food preparation

- contaminated water


## PARA3002 TUTORIAL

7. How does it get to your dinner table?


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## PARA3002 TUTORIAL

8. Can steak transmit parasites to you?

Host specificity, cyclic development

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

Food preparation

- contaminated water

PARA3002 TUTORIAL
6. Where does steak come from?


Producer $\qquad$ Consumer

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PARA3002 TUTORIAL
7. How does it get to your dinner table?


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## PARA3002 TUTORIAL

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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PARA3002 TUTORIAL


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