

ASSIGNMENT

1. List out the possible ways of contamination which can lead to food poisoning.
2. Make a list of high risk foods in and around your place which are vulnerable for food poisoning.
3. Create the awareness about food poisoning and collect the feedback from them.
4. List out the bacterial species which can cause food poisoning.
5. Visit the nearest government hospital and collect the data of food poisoning cases.
6. Make a list of fungal species which are known to produce mycotoxins.
7. Differentiate between food poisoning and food intoxication.
8. Make a list of possible symptoms associated with food poisoning and their control.
9. Visit nearest hotels or restaurants and observe the hygiene practices followed during food preparation.
10. Visit nearest street food venders and assess and make a list of high risk foods.