

Test 11

Food poisoning prevention

1. Food poisoning, definition thereof.
2. Common signs of food poisoning.
3. The main types of food poisoning according to their classification.
4. Classification of microbial food poisoning.
5. Classification of non-microbial food poisoning.
6. The main principles of food poisoning prevention.
7. Food poisoning management.
8. Food toxicoinfection, definition thereof.
9. Pathogeny of disease in food toxicoinfection.
10. Bacterial toxicosis, definition thereof.
11. Foods that are most common triggers of staphylococcal food poisoning.
12. Measures for prevention of staphylococcal toxicosis.
13. Foods whose consumption is associated with botulism risk.
14. Measures of botulism prevention in making home preserves.
15. Food mycotoxicosis, definition and examples thereof.
16. Possible sources of food poisoning by chemical admixtures; their prevention.
17. The main measures of prevention of nonmicrobial food poisoning.
- 18.** The main measures of prevention of mushroom poisoning.