

ASSIGNMENT SET-27

Mugberia Gangadhar Mahavidyalaya



**Department of Nutrition
B.Sc.Hon(CBCS)
Semester-V
Paper Code:-DSE-1T**

1. Define chemical food hazards and their impact on food safety.
2. Discuss the sources and types of chemical contaminants in food.
3. Explain the difference between natural and man-made chemical contaminants in food.
4. Describe the risks associated with pesticides in food and methods to minimize exposure.
5. Discuss the role of heavy metals in food contamination and their potential health effects.
6. Explain the dangers of food additives and preservatives if used improperly.
7. Describe the risks associated with food allergens and their labeling requirements.
8. Discuss the impact of environmental pollutants on food safety.
9. Explain the concept of mycotoxins and their presence in food.
10. Discuss the risks posed by industrial chemicals and toxins in food.
11. Describe the measures taken to control chemical hazards during food processing.
12. Explain the significance of monitoring and testing for chemical contaminants in food.
13. Discuss the effects of food packaging materials on food safety and potential hazards.
14. Explain the risks associated with food contamination from cleaning agents and sanitizers.
15. Describe the regulations and guidelines in place to mitigate chemical food hazards.
16. Discuss the importance of proper storage and handling to prevent chemical contamination.
17. Explain the role of consumer awareness in minimizing exposure to chemical food hazards.
18. Describe the steps involved in conducting a risk assessment for chemical contaminants in food.
19. Discuss the impact of globalization on the control of chemical hazards in the food supply chain.
20. Explain the measures taken in emergency situations involving chemical contamination of food.