**Chapter 19 – Consumer Concerns about Foods and Water**

**Learning Objectives**

After completing Chapter 19, the student will be able to:

1. Describe how foodborne illnesses can be prevented.

a. Discuss foodborne infections and intoxications and common pathogens in each classification.

b. List food production and preparation strategies that help to prevent foodborne illness.

c. Discuss food irradiation, including benefits and risks.

2. Explain how to minimize nutrient losses in the kitchen.

3. Explain how environmental contaminants get into foods and how people can protect themselves against contamination.

4. Identify natural toxicants and determine whether they are hazardous.

5. Debate the risks and benefits of using pesticides.

a. Discuss the health hazards associated with pesticides, pesticide monitoring techniques, and the risks and benefits of organic foods.

**Read, print the materials and visit each website and watch the following videos:**

1. Textbook: Chapter 19

2. Chapter resources listed in the module

3. Videos: Watch the videos listed in the canvas module

**Class Assignments Due:**

1. Module Discussion
2. Test your Knowledge Assignments in Cengage
3. Notes Assignment: Using Chapter 19 of our nutrition textbook, read and work your way through each chapter and record a response to each of the questions listed above. Submit the question and answer under the Notes Assignment.
4. Supplementary Module and Media Exercises
5. Review and submit any upcoming assignments