By Nivin Pei

Scientists must cooperate in the study of food preparation and storage to halt the growing problem with food poisoning, said Betty C. Hobbs, former Director of the Food Hygiene Laboratory of the Public Health Laboratory Service. In order to study this complex problem and eradicate it, it is absolutely imperative that industrial microbiologists, veterinarians, physicians, and epidemiologists cooperate.

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Architects and builders must learn to design kitchens so that raw foods may be kept separate from cooked foods and an area should be set aside for the quick cooling of foods, said Hobbs.

The ingenuity of engineers is also very desirable, said Hobbs, because new mechanical appliances that can be easily disassembled for cleaning are needed.

Dorothy F. Hollingsworth, OBE, one of the two other speakers at the symposium besides Hobbs, addressed herself mainly to the problem of dietary trends.

Hollingsworth, Director-General of the British Nutrition Foundation, noted that as the affluent populations increase, the dietary intake changes. More affluent populations tend to consume less carbohydrates and more fat and sugar.

People must be educated as to the dietary requirements of healthy living. Minimum daily requirements must also be revised, said Hollingsworth.

Hollingsworth, who is doing research on sensory perception of foods from our toys, said Pangborn.

Pangborn, who is doing research on sensory perception of food, noted that many factors can influence taste. Smoking, one example, has the tendency to decrease intensity of taste. Another factor influencing taste is visual stimulus. “If you are interested and would like further information about auditions, contact: Mike Harlan, Secretary 526 Beacon St. Boston MA 02116 617-424-8238

Food poisoning: work needed

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