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Is Food Hygiene a part of Culinary Arts and Meal Science?

According to the World Health Organization, *food hygiene* comprises the conditions and measures necessary to ensure the safety of food from production to consumption. For effective prevention of foodborne diseases, it is necessary to identify the risks. Changes in lifestyle, social attitudes, and eating habits increase the opportunity for transmission of pathogenic bacteria and viruses in foods. The consumption of raw protein foods, such as raw fish in the form of sushi or ceviche, raw seafood, or raw meats such as steak tartare, implies significant risk of foodborne infections and intoxications. As raw milk often harbours pathogens such as *Campylobacter* and EHEC, raw milk and all unpasteurized dairy products should be assumed to be risky. The new generation of refrigerated foods, which are characterized by mild heat treatment, low salt content, low or no nitrite additive, and long shelf life, have produced unusual opportunities for certain pathogens. In recent decades, raw vegetables have been involved in outbreaks of EHEC, *Salmonella*, and *Shigella*. The number of people susceptible to foodborne disease has increased. Pregnant women are particularly susceptible to pathogens such as *Listeria* and *Toxoplasma*. In times of decreasing budgets, there is little room for preventive food hygiene. Inadequate cleaning procedures, lack of interest, and complicated equipment also increase the risk of foodborne infections. In addition, personal hygiene has worsened, and inadequate hand-cleaning among food workers is increasingly implicated in foodborne illness. Teaching and research in food hygiene must therefore be an essential part of Culinary Arts and Meal Science, to prevent illnesses and even deaths caused by improperly-handled foods.