



## Program on Food Quality and Safety (Project 2)

**Duration:** 2022 - 2028

**Host Institution:** DOST - Food and Nutrition Research Institute (FNRI)

### Project Description

Program on Food Quality and Safety Project captures Food Safety Risk Assessment which includes studies on Dietary Exposure Assessment of Selected Chemical Hazards in Food Using Total Diet Study Approach and Evaluation of Microbiological Hazards Content in Retailed Products in Metro Manila

### Expertise Needed

- Food Science and Technology, Chemistry, Engineering with experience in food safety risk analysis and quantitative risk assessment of microbiological or chemical contamination occurring in food systems.
- Firsthand experience in dietary exposure assessment using tiered approaches, from simple deterministic to fully probabilistic models using stand-alone software (statistical) or web-based tools.

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