



**CHRIST**  
COLLEGE (AUTONOMOUS)  
IRINJALAKUDA, KERALA  
Reaccredited by NAAC with 'A' grade

**COURSE CODE**                      **NAME OF THE COURSE**

**CVAC011**                              **FOOD SAFETY**

**OFFERED BY**

Food Technology                      **ABOUT COLLEGE**

**COURSE COORDINATOR**

Mr. Binu George  
Food Technology

Chirst College (Autonomous), Irinjalakuda established in the year 1956 by CMI fathers has always been a place where young generations are moulded towards a bright future. College has excellent infrastructure, with state of the art laboratories, seminar rooms and lecture halls. The campus is Wi-Fi enabled. Presently Collge is house for 4500+ students, 200 teaching staff and 45 supporting staff. The strength of the College lies in its hardworking and tech savvy teachers who are eager to involve in all matters of students. The lush green campus with gardens and open gym is moving towards the next phase on education both offline and online.

**LEARNING OUTCOMES**

- Food safety and hygiene
- Types of hazards associated with food
- Food regulations (national as well as international) and food laws
- Design and implementation of food safety management systems

**COURSE MODULE**

- Module I: Introduction to Food Safety
- Module II: Food Hazards of Physical and Chemical Origin
- Module III: Food Hazards & management of hazards
- Module IV: Hygiene and Sanitation in Food Service Establishments
- Module V: Food Safety Management Tools
- Module VI: Food laws and Standards

## SYLLABUS

### **MODULE I: Introduction to Food Safety**

Definition - Importance, Types of hazards, biological, chemical, physical hazards - Factors affecting Food Safety - Importance of Safe Foods. (5 Hours)

### **MODULE II: Food Hazards of Physical and Chemical Origin**

Introduction - Physical Hazards with common examples - Chemical Hazards (naturally occurring, environmental and intentionally added), Packaging material as a threat - Impact on health - Control measures. (5 Hours)

### **MODULE III: Food Hazards & management of hazards**

Introduction - Indicator Organisms - Food borne pathogens: bacteria, viruses and eukaryotes - Seafood and Shell fish poisoning - Mycotoxins - Need for management hazards - Control of parameters - Temperature control - Food storage. (5 Hours)

### **MODULE IV: Hygiene and Sanitation in Food Service Establishments**

Introduction - Sources of contamination - Control methods using physical and chemical agents - Waste Disposal - Pest and Rodent Control - Personnel Hygiene. (5 Hours)

### **MODULE V: Food Safety Management Tools**

Basic concept - Prerequisites - GHPs, GMPs, HACCP - ISO series - TQM - concept and need for quality, components of TQM. (5 Hours)

### **MODULE VI: Food laws and Standards**

Indian Food Regulatory Regime- Global Scenario - Other laws and standards related to food - New and Emerging Pathogens - Genetically modified foods - Organic foods - newer approaches to food safety. (5 Hours)

### **REFERENCE**

Food Safety Management by Yasmine Motarjemi and Huub

Food Safety and Human Health by Ram Lakhan Singh

Food Safety: A Reference Handbook by Nina E. Redman