

CERTIFICATE COURSE IN FOOD SAFETY

SYLLABUS

DEPARTMENT: DEPARTMENT OF FOOD TECHNOLOGY

NAME OF COURSE: CERTIFICATE COURSE IN FOOD SAFETY

COURSE CODE: CVAC011

TOTAL HOURS: 30

UNIT-I Introduction to Food Safety (10 HOURS)

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

UNIT- II Food Hazards of Physical and Chemical Origin (10 HOURS)

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

UNIT -III Food Hazards & management of hazards (10 HOURS)

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.

UNIT -IV Hygiene and Sanitation in Food Service Establishments (10 HOURS)

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

UNIT – V Food Safety Management Tools (10 HOURS)

Basic concept – Prerequisites - GHPs, GMPs, HACCP - ISO series - TQM - concept and need for quality, components of TQM.

UNIT -VI Food laws and Standards (10 HOURS)

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.

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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