

**OBJECTIVES:**

- Enumerate the various aspects of food safety and to identify the causes and prevention procedures for food borne illness, intoxication and infection
- Understand the need for consumer education and discuss occupational safety and health administration requirements.
- To create awareness regarding sanitation of dishes, equipment and kitchen.

**COURSE OUTCOMES:**

- List out common food adulterants in foods and understand the need for consumer education
- Acquire skills in food handling, solid and liquid waste management and disposal.
- Perform techniques related to food safety and standards.

**UNIT-I:** Food safety- Definition, Meaning - factors affecting food safety - importance of food safety - Risks and hazards - Food related hazards - microbial consideration in food safety- Food safety and standards bill2005

**UNIT-II:** Basic principles of Food hygiene and Sanitation - Personal and environmental Hygiene – Hygiene aspects of Food handlers- Hygiene aspects in preparation and storage of food - dish washing and garbage disposal- Safety of leftover foods Methods of sanitation and hygiene

**UNIT-III:** Food Adulteration and Adulterants: Meaning, Methods to identify the presence of adulterants-Types of adulteration in various foods-Intentional, incidental and metallic contaminants - Consequences of adulteration

**UNIT-IV:** Safety in Food processing –Regulatory compliance requirement for establishment of food outlets - Frame work for enabling environment for serving safe and nutritious food at food establishment or outlets. Sterilization and disinfection using heat and chemicals – Solid and liquid waste management and disposal.

**UNIT-V:** Objectives of developing Food Safety and Standards- Enforcement of structure and procedure - Role of food analyst- good practices- statutory and regulatory requirements - Certification - HACCP, ISO-22000,FSSC-22000

**CO-CURRICULAR ACTIVITIES:**

**Mandatory (Training of student by teacher on field related skills)**

- Market survey of preserved fruits and vegetable products
- Visit to Food Service Centre-Hotel/Fast Food Centre to study the food safety measures and report writing

**References:**

1. Manay,S. and shadaksharamasamy, Food; Facts and principles, New age International.(p) publishers, New Delhi.
2. Mahtab,S, Bamji. S,Kamala Krishnaswamy, Brahmam G.N.V, Text book of Human Nutrition, Third edition, Oxford and IBH publishing co. private limited, New Delhi.
3. Srilakshmi,B.,2002, Food Science, 2<sup>nd</sup>edition, New Age International private limited., New Delhi.
4. Swaminadhan ,M., Advanced Text book on Food and Nutrition,Vol.1,Second Edition, Bangalore printing and publishing Co.Ltd, Bangalore, 2012
5. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition.
6. Norman Marriott (1999), Principles of Food Sanitation, 4th ed., Sanitation in Food Processing, JohnA. Troller, 1993, Academic press.

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