

OBJECTIVES:

- Analyse food handling procedure, describe food storage and refrigeration techniques.
- Evaluate labelling methods by following the principles of food safety, sanitation and hygiene

COURSE OUTCOME:

- Demonstrate good personal hygiene and safe food handling procedures
- Exhibit skills in handling equipment ,describe storage and refrigeration techniques

PRACTICAL SYLLABUS:

1. Detection of common adulterants in foods
2. Bacteriological analysis of water
3. Microbiological examination of different food samples.
4. Assessment of personal hygiene
5. Assessment of surface sanitation by swab/ rinse method
6. Scheme for detection of food borne pathogens
7. Market survey of preserved fruits and vegetable products.
8. Demonstration of safe food handling procedure
9. Visit to Food Service Centre-Hotel/Fast food Centre to study the food safety measures and report writing
10. Visit to Food service Institution- Hostel /Hospital to study the food safety, hygiene & sanitation measures and report writing.

SUGGESTED:

- Visit to Food service Institution - Hostel /Hospital to study the food safety, hygiene & sanitation measures and report writing.
- Group discussion on principles, actions and limitations off safety, sanitation and hygienic procedures.
- Celebration of Important days (National and International) World sanitation day -19th November
- World Hand Hygiene Day - 5th May

REFERENCES

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