

Course Code UOE018	Course Title Food Safety (Open Elective School of Allied Health Sciences)

L	T	P	Credits	Evaluation Scheme			
				Component	Exam	WT (%)	Mini. Passing %
2	0	0	2	Theory	FA	100	40

Course Description:

This course will focus on to develop the knowledge of students on food safety, its management tools and the laws & standards related to food.

Course Learning Outcome(s)

At the end of this course students will able to:

CLO1	Define ¹ different types of hazards associated with food.
CLO2	Explain ² Food Safety Management tools.
CLO3	Implementing ³ food safety management.

UNIT	DESCRIPTION	HOURS
I	Introduction to Food Safety: Introduction to food safety and security management , Scope and importance of Food Safety, Food safety system, Nature of Food Hazard, Food hazards – biological, chemical, physical hazards of food, Factors affecting on Food Safety, , Food Risk Analysis	10
II	Food Safety Management Tools Basic concept of Food Safety Management Tools - Prerequisites- Good Hygiene Practices(GHP) , Good Manufacturing Practices (GMP), Hazard Analysis Critical Control Point (HACCP), International Organization for Standardization (ISO).	10
III	Food Laws and Standards Food Safety and Standards Authority of India (FSSAI), FSS Regulations: Regulations on Licensing and Registration, Introduction to various food laws (Voluntary) - Agmark Standards (AGMARK), Codex Alimentary Standards, BIS Standards and Specifications.	10
# Mode:	<i>Flipped Class Room, Class Discussion, Lectures etc.</i>	
	Total engagement hours:	30

Recommended books:

1. Food Safety and Standards Act, 2006 Volume I & II Commercial Law Publications, New Delhi.
2. Food Safety and Standards Act, Rules & Regulations Vidhi Jain Akalank Kumar Jain
3. HACCP User's Manual Corlett D.A. An Aspen Publication, Maryland
4. ISO 22000: Food Safety Management Systems Requirements for Any Organization in the Food... ISO International Organization for Standardization