

OEC-FST-003 Food Hygiene and Sanitation

Credits: 4

Max. Marks: 70

Periods per week-4

Duration of exam: 3 Hrs

Note: There are nine questions in all. Question no. 1 is compulsory; it contains five short questions of 2 marks each. Students have to attempt five questions in all selecting at least one from each unit.

Unit 1

Food hygiene: definition, requirement, importance. Food adulteration in India, Types of adulterants: Intentional and incidental, adverse effects of adulteration. Measures and approaches for control of food adulteration.

Unit II

Food contamination and spoilage: types of contaminants, natural toxins, pesticides residues and microbiological contamination. Cleaning and personal hygiene: introduction, necessity. Health of staff, sanitary practices and importance.

Unit III

Food Safety: Definition and importance, HACCP -Definition and principles. Good Manufacturing Practices (GMP) / Good Hygienic Practices (GHP) / Good Laboratory Practices (GLP).

Unit IV

Food Laws and Regulation: introduction, regulatory agencies, control of food quality, Food Safety and Standards Authority of India (FSSAI), BIS, FPO.

Recommended Books:

1. Sunetra Roday (2017). Food hygiene and sanitation with case studies, McGraw Hill Education (India) Private Limited.
2. Gould, W.A and Gould, R.W. (1998). Total Quality Assurance for the Food Industries, CTI Publications Inc. Baltimore.
3. Furia, T.E. Ed. 1980. Regulatory Status of Direct Food Additives. CRC Press, Florida.
4. Rekha S. Singhal ,Pushpa R. Kulkarni, Dananesh V. Rege, (1997). Hand Book of Indices of food Quality and Authenticity, wood head Publishing Ltd.

5. Siva Kiran, R.R. (2012). Manual for Detection of Common Food Adulterants, First Edition, IAPEN.
6. Battershal, J.P. (2013). Food Adulteration & its detection, General Books LLC.
7. Prevention of Food Adulteration Act, 4th Edition, Ashoka Law House, 2002