

Name of the Programme: Hotel Management Course Category: Vocational-1 Name of the Course: FOOD STANDARDS AND QUALITY CONTROL						
Course Credits	No. of Hours per week	Total Number of Teaching Hours	Scheme of Examination			
			Hours	IA	Exam	Total
3 Credits	4 Hours	40 Hours	02	40	60	100

Course Objectives:

1. To study about the principle aspects of sampling food.
2. To learn about agencies/organizations involved in standardizing the food quality
3. To learn about the good hygiene practices.

Course Outcomes: on successful completion of the course, the student will be able to;

1. Detail about the sampling techniques.
2. Detail about CODEX, HACCP, ISO etc.
3. Explain about the good manufacturing practices and hygienic standards.

UNIT I

Principal aspects of sampling of food: Importance of sample collection, sampling tools and containers, sample collection techniques, sampling for microbiological analysis of food, routine versus investigational sampling, quantity of sample to be collected, packaging and sealing of sample, dispatch of sample, documentation and commodity specific sampling procedure.

UNIT II

Codex Alimentations Commission (CODEX): Introduction, standards, codex of practice, guidelines and recommendations, applying codex standards, Codex India, core functions of National Codex Contact Point, National Codex Committee of India

UNIT III

International Organization of Standardization (ISO): Overview, structure, interpretation and case studies of food safety and Quality management including ISO-22000, ISO-9001:2000, ISO22000:2005, ISO 17025/CODES/GLP, Retailers standards: BRC food and BRC IOP standards, IFS, SQF: 1000, SQF: 2000.

UNIT IV

Hazard Analysis Critical Control Point (HACCP): History, structure, pre- requisites and principles, HACCP applications, HACCP based SOPs.

UNIT V

Good Manufacturing Practices (GMP), Good Hygienic Practices (GHP), Good Agricultural Practice(GAP), Good Veterinary Practice (GVP),Storage and distribution of food, sanitation and safety in food services.

References:

1. The training manual for Food Safety Regulators. Vol.II- Food Safety regulations and food safety management. (2011) Food safety and Standards Authority of India. New Delhi
2. Mortimore, S., and Wallace, C., (2005) HACCP: A practical approach, 2nd Ed, Aspen Publication
3. Surak, J.G., and Wilson, S. (2007) American Society for Quality, 2nd Ed., Quality Press