FNS 456 FOOD SAFETY AND QUALITY CONTROL

39 Hr (13× 3 units)

Course outcome:

At the end of this course the students will be able to-

CO 1. Describe the importance of quality control system in foodplants.
CO 2. Classify the different types of food labeling and label claims
CO 3. Understand the different food laws including national and international laws.
CO 4. Know the importance of various mandatory and voluntary quality systems in food industry.
CO 5. Know the common testing methodologies for food adulterants and toxicants

Unit I: Quality control and quality assurance: Importance and functions, statistical quality control. TQM, GMP, GLP and HACCP its implementation in various food industries. Concept of Codex Alimentarious, ISO system, Sensory evaluation-introduction, panel screening, Sensory and instrumental analysis in quality control, IPR and Patents.

Unit II: Methods of quality, assessment of food materials: Fruits, vegetables, cereals, dairy products, meat, poultry, egg and processed food products. Sanitation and hygiene, FSSAI. AGMARK (BIS) systems. Differences between mandatory law and optional rules.

Unit III: Food labeling and label claims. Law on label claims and punishments. Food adulteration, Common testing methodologies for food adulterants and toxicants.

REFERENCES

- Early. R. 1995. Guide to Quality Management Systems for the Food Industry, Blackie, Academic and professional, London.
- Gould, W.A and Gould, R.W. 1998.Total Quality Assurance for the Food Industries , CTI Publications Inc. Baltimore.
- Bryan, F.L. 1992. Hazard Analysis Critical Control Point Evaluations - A Guide to Identifying Hazards and Assessing Risks Associated with Food Preparation and Storage - World Health Organization, Geneva.
- Manuals of Food Quality Control. 2 Additives Contaminants Techniques Food and Agricultural Organization 1980, Rome.
- Singhal, RS., Kulkarni PR., DV. Rege, 1997, Hand Book of Indices of food Quality and Authenticity, wood head Publishing Ltd.