OPEN ELECTIVES

FNE 463 FOOD SAFETY

39 Hr (13× 3 units)

Course outcome:

At the end of this course the students will gain the knowledge regarding-

CO 1. The importance of quality control system in foodplants.
CO 2. Different types of food labeling and label claims
CO 3. Different food laws including national and international laws.
CO 4. Common testing methodologies for food adulterants and toxicants

Unit I: Food Quality: importance and functions of quality control. Methods of quality, assessment of food materials-fruits, vegetables, cereals, dairy products, meat, poultry, egg and processed food products. Food adulteration and food safety. HACCP, Sensory evaluation-introduction, panel screening,

Unit II: Sampling and specification of raw materials and finished products, Concept of Codex Alimentarious/USFDA/ISO 9000 series, rules and regulations for waste disposals. FSSAI and AGMARK

Unit III: Food packaging: Definitions, objectives and functions of packaging and packaging materials. Packaging requirements and selection of packaging materials; Types of packaging materials.

REFERENCES

- Swaminathan MS. Food Science & Experimental Foods—Ganesh & Co
- Srilakshmi B. Food Science, New Age International publication
- Frank AP, Modern Processing, Packaging & Distribution System for Food, AVI Vannonst and Reinhold.co.