

## **UGE- 311: Food Safety and Standards**

### **Unit-I**

Food Safety – Definition, Importance, Scope and Factors affecting Food Safety. Hazards and Risks, Types of hazards - Biological, Chemical, Physical hazards. Management of hazards - Need. Control of parameters. Temperature control. Food storage. Product design. Hygiene and Sanitation in Food Service Establishments- Introduction. Sources of contamination and their control. Waste Disposal. Pest and Rodent Control. Personnel Hygiene. Food Safety Measures. Food Safety Management Tools- Basic concepts. PRPs, GHPs, GMPs, SSOPs etc. HACCP. ISO series. TQM - concept and need for quality, components of TQM, Kaizen.

### **Unit- II**

Risk Analysis. Accreditation and Auditing, Water Analysis, Surface Sanitation and Personal Hygiene. Food laws and Standards- Indian Food Regulatory Regime, FSSAI. Global Scenario CAC. Other laws and standards related to food. Recent concerns- New and Emerging Pathogens. Packaging, Product labeling and Nutritional labeling. Genetically modified foods\ transgenics. Organic foods. Newer approaches to food safety. Recent Outbreaks. Indian and International Standards for food products.