

Food Quality and Safety Course Syllabus (2020-21)

Theory

1. Food Industry Introduction

- a. Brief History
- b. Trends in Food Industry
- c. Future & Opportunities

2. Career opportunities for a microbiologist

- a. Prospectus for Life Science Students in Food Industry
- b. Skills Needed
- c. Future & Opportunities (Government/Private/ Entrepreneurial)

3. Understanding Food Industry Categories

- a. Introduction to Main Categories in Food Industry
- b. Industrial Application in Each Category (Process, Critical Processes, Machines used)
- c. Science Based Example of Each Category: Meat & Meat Products, Bakery, Spices, Dairy and Snacks

4. Packaging Material-Food Industry

- a. Science of Packing Material Used in The Food Industry
- b. Application and Legal Requirements

5. Food Safety

- a. Food Safety Awareness -HACCP
- b. HACCP-Understanding Principles and Steps
- c. Understanding Implementation of HACCP Principle with An Example
- d. Creation of SOP, Format, Work Instructions
- e. Understanding FSSAI Schedule IV Requirements

A. Audits & Certificate - HACCP

- a. Certification Process
- b. Auditor's Guidelines
- c. Introduction to National and International Requirements

6. Compliances: FSSAI Licensing & Registrations

- a. Application Process
- b. Documents Required

7. Compliances: Label Requirements

- a. Explaining Requirements with An Example
- b. Drafting Own Label