

ST.GEORGE’S COLLEGE ARUVITHURA
(Affiliated to Mahatma Gandhi University, Kottayam)
**DEPARTMENT OF FOOD SCIENCE AND
TECHNOLOGY**



**CURRICULUM AND SYLLABI FOR
CERTIFICATE BASED PROGRAMME IN
BASIC FOOD SAFETY**

***CERTIFICATE BASED PROGRAMME IN “BASIC FOOD SAFETY” BY DEPARTMENT OF FOOD
SCIENCE AND TECHNOLOGY***

Department of Food Science & Technology

St. George’s College Aruvithura

**Board of Studies for CERTIFICATE BASED PROGRAMME in BASIC FOOD
SAFETY**

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2.	Mr. Bins K Thomas	Assistant Professor, Department of Food Science & Technology , St. Georges College Aruvithura	Subject expert
3.	Mrs. Veena Viswanath	Assistant Professor, Department of Food Science & Technology , St. Georges College Aruvithura	Subject expert
4.	Mr. Geo George Thomas	Assistant Professor, Department of Food Science & Technology , St. Georges College Aruvithura	Subject expert
5.	Mr. Muhammed Jafor	R &D Manager Bun Club Bakes & Café LLP, Calicut FSSAI – FOSTAC Trainer and Assessor	Subject expert from outside
6.	Mr. T R	Managing Partner, Foodastha, Cochin	Expert from industry

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Acknowledgement

The certificate BASED PROGRAMME in BASIC FOOD SAFETY is a BASED PROGRAMME formulated under the guidance of Department of Food Science and Technology. This programme will equip the students to make knowledge in the field of Food Safety and Food Hygiene and thus the safe processing and handling of foods.

I extend my sincere gratitude to Dr. Reji Verghese Mekkadan, Principal, St. George's College, for being the source of inspiration and support in the commencement of this programme. A word of sincere appreciation to Fr. George Pulluklayail, Bursar and Self finance Course co-ordinator, St. Georges College, Aruvithura for the committed devotion which has helped to mould this innovative programme.

I wish to place on record the whole hearted support and expert contributions of members of the Board of Studies of certificate based programme in BASIC FOOD SAFETY, Contributions and expertise of faculty members of the Department of Food Science and Technology. I wish to individually thank all the members who have provided valuable suggestions on programme structure and content and gratefully acknowledge the unstinted support and guidance extended by all the expert committee members and teachers in formulating the syllabus.

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Mrs. Mini Michael
Chairperson, Board of Studies
Department of Food Science and Technology
St. George's College, Aruvithura

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PREAMBLE

The CERTIFICATE BASED PROGRAMME in BASIC FOOD SAFETY would enable the students to make a meaningful participation in the drive of India’s “Safe food for good health” by gaining appropriate knowledge.

Food is an indispensable part of our life and safety of food is the grave concern for us. Food Quality and Safety has been an area of priority for consumers, retailers, manufacturers and regulators. Food safety is a culture which enables the next generation to live with good health. The PROGRAMME will enable the students to gain knowledge in the field of Food Safety and Food Hygiene and thus the safe processing and handling of foods.

AIMS AND OBJECTIVES

- To know the importance of safe food for good health
- To aware about the hazards associated with the food

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- To know about the basic hygiene and sanitary requirements for the processing of a safe food
- Aware about National food laws in the field of food processing
- To know about the voluntary systems for food safety

COURSE OUTCOME

The expected outcomes are that students acquire and demonstrate:

- Knowledge food safety hazards and how to deliver safe food.
- Thorough knowledge of GMP & GHP which underlie food processing, package and storage.
- Knowledge of legal requirements and standards for safe food.

PROGRAMME DESIGN

The certificate based programme in BASIC FOOD SAFETY shall include: (a) 30 contact hour modules (b) 1 hour modules for each day (c) 2 assignments (d) External examination for 30 marks

ELIGIBILITY

Candidate who completed plus two can join the course

DURATION

30 hours

PROGRAMME CODE FORMAT

CBPFS01

C	→ Certificate
B	→ Based
P	→ Programme
F	→ Food
S	→ Safety
01	→ Serial number

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Programme Structure

A.	Programme Duration	30 Hours
B.	Total credits required for successful completion of the programme	2
C.	Minimum attendance required	75%

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Evaluation System

Distribution of Marks for evaluation

COMPONENTS	MARKS
Assignment (1)	10
Assignment (2)	10
External examination	30
Total	50

Question paper pattern for External exam

Parts	No. of Questions	No. of questions to be answered	Marks (for all theory courses)
A (Objective type)	10	10	10 x 2 = 20
B (Short Essay)	4	2	2 x 5 = 10

GRADES

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A 7-point scale based on the total percentage of marks (ISA + ESA) for all courses (theory, practical, project)

% of marks	Grade	Grade point
>95	S - Outstanding	10
85 - 95	A ⁺ - Excellent	9
75 - 85	A - Very good	8
65 - 75	B ⁺ - Good	7
55 - 65	B - Above average	6
45 - 55	C - Satisfactory	5
35 - 45	D - Pass	4
<35	F - Failure	0
	Ab - Absent	0

PASS CRITERIA:

- For a pass in a programme, a separate minimum of Grade D is required

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BASIC FOOD SAFETY- CBPFS01

Total Hours: 30

Total Credits:

Module 1

4 hrs

Introduction to food. Introduction and importance of food safety. Myths related to food safety. Introduction to the Hazards related to food.

Module 2

6 hrs

Physical hazards – Examples and source of contamination. Chemical hazards- Examples and source of contamination. Biological hazards - Examples and source of contamination. Allergenic hazards– Examples and source of contamination. Prevention of contamination.

Module 3

8 hrs

GOOD MANUFACTURING PRACTICES- Location, Layout and Facilities. Material handling and storage. Pre-production, production and post-production operations. Labeling of food. Maintenance operations. Transport operations.

Module 4

6 hrs

GOOD HYGIENIC PRACTICES- Cleaning and sanitation. Personal hygiene. Pest control. Waste disposal

Module 5

6 hrs

Mandatory food laws –FSSAI and FSSA. Voluntary food standards- FSMS-HACCP and ISO 22000

References:

1. ESSENTIALS OF FOOD SANITATION by NORMAN G. MARRIOTT, Virginia Polytechnic Institute and State University, Consulting Editor-GILL ROBERTSON, M.S., R.D. International Thomson Publishing, New York.
2. The Food Safety Hazard Guidebook Richard Lawley, Laurie Curtis & Judy Davis, Food Safety Info, London, UK. Published by The Royal Society of Chemistry, Thomas Graham House, Science Park, Milton Road, Cambridge CB4 0WF, UK.
3. RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE by *Codex Alimentarius*
4. Food Safety and Standards Act by FSSAI