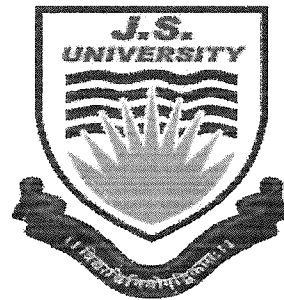



# **J.S. University, Shikohabad**

Established by UP Govt. Act No. 07 of 2015  
Recognized by U.G.C. under section 2 (f) of  
Act-1956



**Value Added Course  
(Food Safety)**

**Faculty of Nursing**

	J.S. University, Shikohabad Faculty of Nursing	Value Added Course
		AY: 2021-22

## Food Safety

Learning Outcome:


This Course will provide knowledge of food safety.

**Duration:** 30 Hours. (Theory and Practical)

Perquisites:

**Assessment Criteria/ Award of certification:**

Participants who secured 90% attendance and secured 80% marks in final quiz shall be awarded the completion of certificate

	J.S. University, Shikohabad Faculty of Nursing	Value Added Course
		AY: 2021-22

## COURSE OBJECTIVE

- To integrate concepts of food processing sanitation and safety operations and understand their role in processing of food.
- To gain the ability to think critically about problems and issues in food processing.
- To gain an appreciation for how the food processing industry's role in society.
- To understanding of food hygiene, sanitation, and safety during food processing unit operations.
- To understand Food borne illness and route of infection.
- Management Control Techniques.
- To know the how to store food for long duration
- To know the how to prepared food with hygiene.

## Course Outcome

### PROGRAMME OUTCOMES:

Upon completion of this course, the student should be able to:

- Define the terms food safety, food poisoning, foodborne illness, contamination, cross contamination, potential hazardous food hazard, GMP, HACCP.
- Describe the best practices to ensure the proper hygiene.
- Now how to conduct ISO, GMP, HACCP and other mentoring system and quality control.
- Understand how to make the correction actions during manufacturing food stuffs to ensure food safety and hygiene.
- Able to differentiate between food poisoning, food intoxication and between different pathogens which cause food borne illness.
- Customer complaint investigation.
- Raw materials buying.
- Know the supervisor's responsibilities when dealing with health enforcement officers.
- Understand due diligence.
- Know the correct levels of temperature control, lighting and ventilation.
- How to supervise the safe disposal of contaminated waste.
- Methods of checking, verifying, and recording food temperatures.
- Keeping accurate staff training records.
- Contamination Control.
- Kitchen Design.

## **FOOD SAFETY AND HYGIENE**

### **COURSE OVERVIEW**

This course will introduce the biological and chemical hazard in food that result from improper processing, packaging, handling and storage; cleaning of food plant equipment and facilities including characteristics of soil on equipment surfaces, cleaning compounds, clean in place, clean out of place, sanitizers and their characteristics, GMPs, HACCP, food composition of certain hazardous food, commodities storing, food quality and deterioration, food intoxication, food poisoning and all food borne illness.

NO OF UNIT	CONTENT	THEORY HOURS	PRACTICAL HOURS
UNIT-1	Food Safety And Concept	6	
UNIT-2	Food Safety Programme	6	
UNIT-3	Hazard Analysis And Risk Assessment	3	3
UNIT-4	Food Hygiene Programme	4	2
UNIT-5	Food Safety Regulation Of India	3	3

### **UNIT I**

**Food safety concept:** - Importance of food safety in the food processing industry Risk classification, National and international food regulatory agencies, General food laws and food safety regulations, Nutritional labeling regulation (mandatory and optional nutrients, nutritional descriptors and approved health claims); Microbial contamination (including cross-contamination/indirect contamination) Chemical contamination, Physical contamination, Allergen contamination

### **UNIT II**

#### **Food Safety**

**Programs:** Definitions and importance, Good Manufacturing Practices (GMPs), Pest Control Program, Facility Maintenance, Personal Hygiene, Supplier Control, Sanitary Design of Equipment and Infrastructure, Procedures for Raw Material Reception, Storage and Finished Product Loading, Sanitation Program. (Sanitation Standard Operating Procedures (SSOPs)., Product Identification, Tracking and Recalling Program, Preventive Equipment Maintenance Program, Education and Training Program.

### **UNIT-III**

**Hazard Analysis and Risk Assessment:** Physical hazards (metals, glass, etc), Chemical hazards (food additive toxicology, natural toxins, pesticides,

antibiotics, hormones, heavy metals and packaging components), Biological hazards (epidemiology of biological pathogens: virus, bacteria and fungi), Evaluation of the severity of a hazard Controlling Food Hazards . Hazard Analysis Critical Control Point (HACCP) system.

#### UNIT IV

#### Food

**Hygiene Programs:** Personal hygiene, Training programs, Infrastructure, Personal habits, Hygiene verification, Water in the food industry, Water sources, Water uses, Water quality, Treatments, Cleaning and sanitation, Cleaning agents, Sanitizing agents, Equipment and systems, Evaluation of sanitation efficacy, Pest Control, Pest Classification (insects, rodents and birds), Prevention and control

#### UNIT V

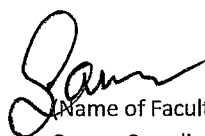
**Food safety regulation in India:** An overview of Food Regulation in India; Food Laws and Regulations; Structure, organization and duties of regulatory system; Duties and responsibilities of food business operator; Registration and Licensing process and requirements; Labeling of Food Products; Traceability; Import and Export of Foods; Liability for Defective Products; Food safety management systems and certifications; Regulation of special category Foods: Regulation of Irradiated foods; Regulation of Biotechnology and Genetic Modifications; Regulation of Dietary Supplements, Functional Foods and Nutraceuticals.

#### *References:*

- ❖ FOODSAFE. (n.d.). Retrieved April 21, 2015, from [http://http://www.foodsafe.ca](http://www.foodsafe.ca)
- ❖ Food Safety Definitions for Food Vendors at Special Events. (n.d.). Retrieved April 22, 2015, from <http://www.halton.ca/cms/one.aspx?portalId=8310&pageId=37644>
- ❖ Hazard Analysis Critical Control Point (HACCP). (2012, August 30). Retrieved April 22, 2015, from <http://www.inspection.gc.ca/about-the-cfia/newsroom/food-safety-system/haccp/eng/1346306502207/1346306685922>

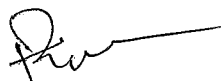
❖ Public Health Act. (n.d.). Retrieved April 21, 2015,  
from [http://www.bclaws.ca/civix/document/id/complete/statreg/08028\\_01](http://www.bclaws.ca/civix/document/id/complete/statreg/08028_01)

3. Journals:



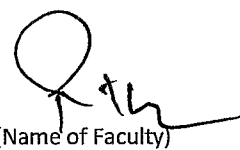
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Dean Academics

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Akhilesh



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Director/Principle/Dean of  
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