

# BBA Hospitality Management

		Semester - II	
Course Code	UM02 MI BBH01	Title of the Course	Food Safety and Food Act
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	1. The objective of this course is to know the cause of food spoilage, preservation of food and concept of Total Quality Management.	
	2. To know about factors of food spoilages.	
	3. To get the knowledge of food contamination.	
	4. To get the knowledge of food preservation	

Course Content		
Unit	Description	Weightage* (%)
1.	Micro-organisms In FoodGeneral Characteristics of Micro-organisms Based On TheirOccurrence And StructureFactors Affecting Their Growth In Food(Intrensic and Extrinsic)Common Food Borne Micro-organismsBacteria (Spores/Capsules)FungiVirusesParasites	25%
2.	Food Spoilage & Food Preservation Types of Cause Of Spoilage. Sources Of Contamination Spoilage Of Different Products (Milk And Milk Products, Cereals And Cereal Products, Meat, Eggs, Fruits And Vegetables, Canned Products) Basic Principles Of Food Preservation Methods of Preservation (High Temperature, Low Temperature, Drying, Preservatives, Dehydration, Osmotic Pressure, Irradiation)	25%
3.	Food Contamination and Spoilage Introduction Source of Contamination Lay out of Premise Conditions that could lead to food Spoilage Signs of Spoilage in Fresh, Dry and Preserved Foods	25%
4.	Management and Sanitation Introduction Safety Training and Education	25%



Introduction To Concept Of Total Quality Management Relevance Of Microbiological Standards For Food Safety Concept of HACCP & FSSAI

Teaching-	Theory lecture, PPT, Assignment and project
Learning	
Methodology	

	Evaluation Pattern	
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

	Course Outcomes:
1.	After completion of the syllabus the learner will be able to understand about the various aspect related to the food contamination and spoilage and their prevention.
2.	Will know how to make a healthy food environment
3.	Will be able to know how to save the food.
4.	Will be able to know various types of food contamination.

	Suggested References:	
Sr. No.	References	
1.	Food Processing by Jacob M, Food Safety by Bhat & Rao, HACCP Manuals Modern Food Microbiology by Jay. J.	
2.	Food Microbiology by Frazier and Westhoff	
3.	Food Safety by Bhat t& Rao	



On-line resources to be used if available as reference material

**On-line Resources** 

1). WWW.hmhub.me

2). <u>WWW.hmhelp.in</u>



# www.fda.gov

www.fssai.com

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