



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

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

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). WWW.hmhhelp.in |



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2023-2024

www.fda.gov

www.fssai.com
