

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: II
Syllabus with effect from: November/December-2011

Paper Code: UM02CBBH06	Total Credit:3
Title Of Paper: Hotel Hygiene	

Unit	Description in detail	Weighting (%)
I	Food Contamination and Spoilage Introduction Source of Contamination Classification of Food According to the Ease with which it Spoils Conditions that could lead to food Spoilage Signs of Spoilage in Fresh, Dry and Preserved Foods	25 %
II	Location and Layout of Premises Introduction Layout of Premises	25 %
III	Personal Hygiene Introduction Necessity for Personal Hygiene Health of Staff Personal Appearance Sanitary Practices Habits Protective Clothing	25 %
IV	Management and Sanitation Introduction Sanitation Training and Education Who should be trained What a Training Programme should include Steps in Planning and implementing a Training programme Employment Practice	25 %

Basic Text & Reference Books:

- PFA Rules
- Food Processing by Jacob M
- Food Safety by Bhat & Rao
- HACCP Manuals
- Modern Food Microbiology by Jay J

