

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: III
Syllabus with effect from: June-2012

Paper Code: UM03CBBH06	Total Credit:3
Title Of Paper: Safety, Security and First Aid	

Unit	Description in detail	Weighting (%)
I	Micro-Organisms In Food General Characteristics Of Micro-Organisms Based On Their Occurrence And Structure. Factors Affecting Their Growth In Food (Intrinsic And Extrinsic) Common Food Borne Micro-Organisms: Bacteria (Spores/Capsules) Fungi Viruses Parasites	25 %
II	Food Spoilage & Food Preservation Types & Causes 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 & Irradiation)	25 %
III	Food Contaminants & Adulterants Introduction To Food Standards Types Of Food Contaminants (Pesticide Residues, Bacterial Toxins Mycotoxins, Seafood Toxins, Metallic Contaminants, Residues From Packaging Material) Common Adulterants In Food Method Of Their Detection (Basic Principle)	25 %
IV	Quality Assurances Introduction To Concept Of Tqm, Gmp And Risk Assessment Relevance Of Microbiological Standards For Food Safety Haccp (Basic Principle And Implementation)	25 %

Tutorial:

The students would be noting down the important hygiene factors, issues, consequences and their related case studies in the journals.

Evaluation : Internal : 25 Marks

Journal shall be evaluated by the concerned teacher.

Basic Text & Reference Books:

- Modern Food Microbiology by Jay. J.
- Food Microbiology by Frazier and Westhoff
- Food Safety by Bhat t& Rao
- Safe Food Handling by Jacob M.
- Food Processing by Hobbs Betty
- PFA Rules

