

SARDAR PATEL UNIVERSITY
PROGRAMME: BBA (HONS') (Hospitality Management) (3 Years)
(Under Choice Based Credit System Based on UGC Guidelines)
Syllabus with effect from: November -2019

Semester: II

Paper Code: UM02GBBH51	Total Credits: 3
Title of Paper: Food Safety and Food Act	
Objective : The objective of this course is to know the cause of food spoilage, preservation of food and concept of Total Quality Management.	

Unit No.	Description in Detail	Weightage (%)
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 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%
IV	Management and Sanitation Introduction Safety Training and Education Introduction To Concept Of Total Quality Management Relevance Of Microbiological Standards For Food Safety HACCP Concept	25%

Reference Books:

- Food Processing by Jacob M, Food Safety by Bhat & Rao, HACCP Manuals
- Modern Food Microbiology by Jay. J.
- Food Microbiology by Frazier and Westhoff
- Food Safety by Bhat t& Rao