



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2021-2022

BBA (HONS') (Hospitality Management) (3 Years)
(Under Choice Based Credit System Based on UGC Guidelines)
Semester - II

Course Code	UM02GBBH71	Title of the Course	Food Safety and Food Act
Total Credits of the Course	3	Hours per Week	3

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.
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Course Content		
Unit	Description	Weightage* (%)
1.	Micro-organisms In Food General Characteristics of Micro-organisms Based On Their Occurrence And Structure Factors Affecting Their Growth In Food(Intrensic and Extrinsic) Common Food Borne Micro-organisms Bacteria (Spores/Capsules) Fungi Viruses Parasites	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%



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	Introduction To Concept Of Total Quality Management Relevance Of Microbiological Standards For Food Safety Concept of HACCP & FSSAI	
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Teaching-Learning Methodology	Theory lecture,PPT
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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: Having completed this course, the learner will be able to	
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.

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



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