

SARDAR PATEL UNIVERSITY

Programme: B.Sc (Home Science)

Semester: VI

(Foods & Nutrition)

Syllabus with effect from: November/December-2013

Objectives:

This course will enable students to:

- Develop correct habits of personal and environmental hygiene.
- Learn safe handling of food and ensure complete safety of raw and processed foods.

Paper Code:UH06EFDN04	Total Credit: 2
Title Of Paper: Hygiene & Sanitation	

Unit	Description in detail	Weighting (%)
I	Definition of hygiene its application to every day life. Personal hygiene care of skin,hair, hands feet ,teeth, use of cosmetics and jewellery.	10%
II	Safe handling of food – Personal hygiene including uniform, medical check up, good food handling habits and training, control and eradication of flies, Cockroaches, rodents and other pests.	15%
III	Disinfections – Definition of disinfectant, sanitation, antiseptic and germicides,common disinfectants, use in case of working surfaces. Plant equipments.Dish washing, hand washing etc, and sterilization of plant equipments.	20%
IV	Care of premises and equipments – impervious washable floors and walls, table tops, floors etc. Good ventilation and lighting care of dark corners, crevices and cracks. Garbage disposal – collection storage and proper disposal from the premises including effluents.	20%
V	Storage of food – Technique of correct storage temperature of different commodities to prevent bacterial contamination of milk, butter, cream, cheese, fruit juices. LTHT,HTST method, sterilization of milk, water etc.	20%
VI	Legal administration and quality control – Laws relating to Food Hygiene.	15%

Basic Text & Reference Books

- Hobbs B.C. and Gilbert (1970): Food Poisoning and Food Hygiene, Edward Arnold , London.
- Rack B. G. Hygiene in Food Manufacturing and Handling Food trade Press London .
- Longree K. Blaker G. G. (1971): Sanitary Techniques in Food Services, John Wiley, New York.
- Longree K. (1967): Quality food sanitation 2nd Edition Inter Science Pub, Johan Wiley & Sons. , New York.

