

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Diploma / Degree)		Semester:III	Session: 2024-2025
1	Course Code	HSSE-01T	
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Upon completion of this course, the student will be able to: 1. Identify causes of and prevention procedures for food-borne illness, intoxication, and infection. • Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	1.Introduction to Food Safety and adulteration Basic Principles of Food Safety Food contamination: definition Sources of contamination Difference between food poisoning and food infection Safety in food processing- a. Food procurement; b. Storage; c. Handling; d. Preparation 2. Safety of leftover foods Framework for creating enabling environment for serving safe & nutritious food at the workplace. 3. Regulatory compliance requirements for the canteen establishments, Food Service Industries Safe & nutritious food tips for the employee 4. Factors affecting food safety and food spoilage: Food adulteration - definition, types of adulteration in various foods- intentional, incidental and metallic contaminants	12

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2	Current Food Safety Standards in India Current Food Safety regulations, Food Safety and Standards Authority of India, objectives of developing food safety standards, Food Safety Management System (FSMS) Good Practices/ PRPs - HACCP, GMP, GHP Certification - HACCP, ISO 22000, FSSC 22000	11
3	Sanitation Procedures Basic Principles of Hygiene and Sanitation Personal hygiene and Environmental hygiene Methods of Sanitation and Hygiene Sterilization and disinfection using heat and chemicals Waste product handling and control- Solid and liquid waste disposal Control of infestation- Pest control Importance and methods of pest control; Outlining methods of disposal of liquid, solid and gaseous waste	11
4	Importance of Personal hygiene of food handlers General principles of hygiene – personal and environmental hygiene, hygienic practices in handling and serving foods, planning and implementation of training programme for health person Cleaning and sanitizing- need for efficient cleaning program, cleaning agents, equipment's, Methods to wash, rinse and sanitizing food contact surfaces.	11
Keywords: Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
1.	Mahtab, S, Bamji S, Kamala Krishnasamy, Brahman G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
2.	Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013.
3.	Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.
4.	Dietary Guidelines for Indians, ICMR, National Institute of Nutrition.



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

Convener: *Amita Sehgal*
 Members: *Shashi*, *Shashi*, *Shashi*, *Shashi*, *Shashi*, *Shashi*

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester -III
		Session: 2024-2025
1	Course Code	HSSE-01P
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to-</p> <ul style="list-style-type: none"> • Upon completion of this course, the student will be able to: 1. Identify causes of and prevention procedures for food-borne illness, intoxication, and infection. • Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries.
6	Credit Value	1 Credits
		1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ol style="list-style-type: none"> 1. Microbiological Examination of different food samples 2. Bacteriological Analysis of Water 3. Assessment of surface sanitation by swab/rinse method 4. Assessment of personal hygiene 5. Biochemical tests for identification of bacteria 6. Scheme for the detection of food borne pathogens 7. Detection of common adulterant in food: <ul style="list-style-type: none"> i) Khesari flour in besan ii) Vanaspati in Ghee/Butter. Dried papaya seeds in black pepper, metanil yellow in turmeric or colored sweet products and artificially foreign matter in tea (dust/leaves). 	30

Keywords	Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.
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PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ol style="list-style-type: none"> 1. Mahtab, S, Bamji S, Kamala Krishnasamy,.Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012. 2. Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013. 3. Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012. 4. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition 	
Other Resources–	

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment(CIA):		15 Marks
End Semester Exam(ESE):		35 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBOS:



 Convener: *Dr. Amit Singh*
 Members: *[Signatures]*