

Course Name: FOOD SAFETY

Course Code:

Course Objectives: Food Safety course Increases understanding of the basic elements of food safety, Practice and demonstrate basic skills for assessing food safety, Identify food safety measures, avoiding contamination, food preservation methods.

Module I: Essentials of Food Safety

- ☐ Introduction
- ☐ Food Safety or hygiene
- ☐ Concept of Cross Contamination
- ☐ FIFO
- ☐ Danger Zones
- ☐ Importance of Food Safety

Module II: Hygiene

- ☐ Personal Hygiene
- ☐ Workplace Hygiene
- ☐ Food Hygiene
- ☐ GMP
- ☐ GHP
- ☐ Sanitization
- ☐ Introduction to HACCP

Module III: HACCP

- ☐ History of HACCP
- ☐ HACCP principles
- ☐ HACCP Stages
- ☐ Implementation and Development of HACCP Plan
- ☐ Benefits of HACCP

Module IV: Food Contamination & Spoilage

- ☐ Food Contamination
 - o Biological contamination
 - o Chemical contamination
 - o Physical contamination
 - o Cross contamination
- ☐ Food Spoilage
 - o Types of spoilage
 - o Factors affecting spoilage
 - ✓ Extrinsic factors
 - ✓ Intrinsic factors

- ☐ Food Borne Diseases
 - o Communicable diseases
 - o Non communicable diseases
- ☐ Transmission of diseases
 - o Routes of transmission of disease
- ☐ Effective ways to prevent food borne illness

Module V: Food Storage and Adulteration

- ☐ Food Storage of:
 - o Dry Foods
 - o Semi-perishable Foods
 - o Perishable Foods
 - o Frozen Foods
- ☐ Food preservation Techniques
- ☐ Modern industrial techniques

Module VI: Food Processing, Preservation and Packaging

- ☐ Food Processing Methods
- ☐ Principles of Food Preservation
- ☐ How Food Preservation works
- ☐ Food Preservation Methods
- ☐ Using High and Low Temperature