

Semester V

Food Standards and Quality Control

Objectives

The course enables students to

- 1) Know the importance of quality assurance in food industry.
- 2) Be aware of standards for quality assessment.
- 3) Familiarize the students with the fundamentals considered for successful quality control program

	Subject	Total credits	Th	Pr	Int	Ext	Total
	Food Standard and Quality Control	4	4	-	25	75	100

Module	Objectives	Content	Assessment
1	This module will enable students to <ul style="list-style-type: none"> - Understand aspects of quality control - Significance of sampling in quality evaluation - Importance of labeling - Understand laws and certifications for food quality 	Introduction to quality control Sampling techniques for quality evaluation Food Labeling Nutritional labeling Food laws and standards Introduction to ISO, HACCP, CODEX Alimentarius	25 Marks Quiz Presentations Assignments
2	This module will enable students to <ul style="list-style-type: none"> - Understand the quality aspects of vegetable foods - Apply relevant food laws 	Quality Aspects of Vegetable Foods <ul style="list-style-type: none"> - Cereals and cereal Products - Pulses and Legumes - Vegetables and vegetable products - Fruits and fruit products 	25 Marks Quiz Presentations Assignments
3	This module will enable students to <ul style="list-style-type: none"> - Understand the quality aspects of animal foods - Apply relevant food laws 	Quality Aspects of Animal Foods <ul style="list-style-type: none"> - Milk and Milk products - Seafood 	25 Marks Quiz Presentations Assignments

		<ul style="list-style-type: none"> - meat - poultry and eggs 	
4	<p>This module will enable students to</p> <ul style="list-style-type: none"> - Understand the quality aspects of other food products - Apply relevant food laws 	<p>Quality aspects of Other Products</p> <ul style="list-style-type: none"> - Fats and Oils - Spices - Condiments - Chocolate - Beverages. - Food Additives 	<p>25 Marks Quiz Presentations Assignments</p>

References

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2. James C.S., Analytical chemistry of foods, (1995), Chapman and Hall
3. Sathe A.Y., (1999), First course in food analysis, New Age International Pvt. Ltd.
4. Aylword F., (2001), Food technology processing and laboratory control, Agrobios India
5. Mirajkar M. and Menons , (2001) ,Food Science and processing technology Vol 2, Kanishka publishers, New Delhi
6. Ranganna S., (1995) Handbook of analysis and quality control of fruits and vegetable products, 2nd ed., Tata Mc Graw Hill Publishers
7. Jacob, (1976), Food Adulteration, Mc Millan Co., New Delhi
8. Winton A. and Winton K., (1999), Techniques of food analysis. Allied Scientific Publishers, Bikaner
9. Nielsen. S. (Ed.) ,(1994), Introduction to the chemical analysis of foods. Boston: Jones and Barlett Publishers