

Course Details



Registration starts from **September 25th 2021 to October 9th 2021**

Classes commence from **October 11th 2021**

For registration please click on the link below:

<https://sac-elearning.com/courses/food-safety-and-quality-control/>

For Further Details Contact

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St Aloysius College (Autonomous), Mangaluru – 575 003

Re-accredited by NAAC with 'A' Grade with CGPA 3.62/4
Ranked 95 in College Category - 2021 under NIRF, Ministry of Education, Govt. of India
Recognised as Centre for Research Capacity Building under UGC-STRIDE Scheme
Recognised under the DBT - BUILDER Scheme, Govt. of India
College with "STAR STATUS" conferred by DBT, Govt. of India
Recognised by UGC as "College with Potential for Excellence"

Department of Postgraduate Studies and Research in
Food Science

Offers Free Online Certificate Course On, Food Safety & Quality Control



Rev. Dr. Praveen Martis
Principal



Dr. Richard Gonsalves
Director, LCRI Block

Course Details

Course type: Certificate program

Title: Food Safety & Quality Control

Objectives

- To study the systematic approach to controlling food safety hazards within a food business.
- To understand the laws, standards and regulation of Food safety.
- To understand guidelines of food safety.

Expected learning outcome/ skills

- Understand, use and apply the knowledge, skills of quality management in food processing.
- Understand and critically evaluate the presence of contaminants in food quality assurance.
- Understand the chemical, technological and toxicological aspects of food additives in food preservation.
- Understand the concept of food safety, types of hazards and their control measures
- Comprehend the need of hygiene and sanitation for ensuring food safety

Contents

- Introductory lectures by in-house faculty.
- Interactive sessions for better understanding and elucidation of core concepts related to Food safety & quality control.
- Discussions and sample tests for knowledge assessment.

Prerequisites: Science Graduate with Food science or Food technology or Nutrition or Home science or Biochemistry or Chemistry as one of the subjects

Duration of the program: 03 Months (Online Mode)

Course Fee: Free

Career opportunities: The course is tailor made for pursuing a career in food industry as well as Analytical testing laboratory.

Syllabus

Unit I

Introduction to concepts of food quality, food safety, importance and functions of quality control. Pest classification (insects, rodents and birds), pest prevention and control. Food adulteration and evaluation of food adulterants.

Unit II

Principles of food quality assurance, total quality management (TQM); Good agricultural practices (GAP), good manufacturing practices (GMP), good hygienic practices (GHP), good lab practices (GLP), Current challenges to food safety.

Unit III

Product labelling and nutritional labelling, organic foods, Cleaning and sanitation, cleaning agents, sanitizing agents. Food safety management, applications of HACCP in food safety, concept of foodtrace ability for food safety,

Unit IV

Role of national regulatory agencies: PFA, FPO, FSSAI, Food safety and Standards Act 2006: salient provision and prospects, AGMARK, BIS, ISI. Other laws and standards related to food: US FDA, BRC, EFSA.

Unit V

Role of international regulatory agencies: Codex Alimentarius commission, International organization for standards (ISO) and its standards for food quality and safety (ISO 9000 series, ISO 22000, ISO 15161 ISO 14000).

Syllabus

Internal Assessment	
	Tests (2 tests- objective type)
Assignments	30 + 30 (reduced to 15)
5	15
Total: 20 Marks	

Final Assessment

Course completion test

Duration of exam: **1hr**

No. of questions: 40 each correct answer carries 2 marks, **Total marks: 80**

Grades will be awarded based on the marks obtained by the candidates in both internal and final assessment. (80+20 = 100 Marks)