



# AMITY UNIVERSITY

— UTTAR PRADESH —

**Course Title: FOOD STANDARDS AND REGULATIONS**

L	T	P/S	SW/ FW	TOTAL CREDIT UNITS
2	-	-	-	02

**Course Code:**

**CreditUnits: 02**

**Course Objectives:**

To impart the knowledge regarding food quality parameters and control systems, food standards, regulations and specifications.

**Pre-requisites:**

Fundamental knowledge of food processing.

**Student Learning Outcomes:**

The student will be able to apply the knowledge of food standards and quality control management in food industry.

**Pedagogy for Course Delivery:**

The course pedagogy will include lectures, discussion on applications of the topics covered.

**Course Contents/Syllabus:**

	Weightage (%)
<b>Module I: Concept of quality</b>	25%
<ul style="list-style-type: none"><li>Quality attributes- physical, chemical, nutritional, microbial, colour and sensory;</li><li>Their measurement and evaluation; Sensory instrumental methods for testing quality parameters.</li></ul>	
<b>Module II: Concepts of quality management</b>	20%
<ul style="list-style-type: none"><li>Objectives, importance and functions of quality control;</li><li>Quality management systems in India;ISO:9001,ISO:22000</li></ul>	
<b>Module III: Food Standards</b>	30%
<ul style="list-style-type: none"><li>Domestic regulations ;</li><li>Food Safety and Standards Act;</li><li>Various organizations, regulatory bodies dealing with inspection, traceability and authentication, certification and quality assurance (PFA, FSSAI, FPO, MMPO, MPO, AGMARK, BIS);</li><li>Labeling issues; International scenario,</li></ul>	

<ul style="list-style-type: none"> <li>International food standards; Codex Alimentarius</li> </ul>	
<b>Module IV: Quality assurance</b>	<b>25%</b>
<ul style="list-style-type: none"> <li>Total quality assurance and management;</li> <li>GMP/GHP; GLP, GAP; Sanitary and hygienic practices;</li> <li>HACCP; Quality manuals, documentation and audits;;</li> <li>Export import policy, export documentation;</li> <li>Food adulteration and food safety.</li> <li>IPR and Patent.</li> </ul>	

**Assessment/ Examination Scheme:**

Theory L/T (%)	Lab/Practical/Studio (%)	End Term Examination(%)
<b>100</b>	<b>0</b>	<b>100</b>

**Assessment/ ExaminationScheme:**

	Continuous Assessment/ Internal Assessment				End Term Examination		Total
	CT	S/V/Q	HA	A	EE		
Theory Assessment							TT
Weightage (%)	10	08	07	05	70		100

*Abbreviations:*

*CT – Class Test, S- Seminar, V- Viva, Q- Quiz, HA- Home Assignment, TT- Total Theory*

*LR- Lab record, WT- Written Test, P – Performance, TP- Total Practical*

**Text & References:**

- Ranganna S. 2001. Handbook of Analysis and Quality Control for Fruit and Vegetable Products. 2nd Ed. Tata-McGraw-Hill.
- Early R.1995.Guide to Quality Management Systems for Food Industries. Blackie Academic.
- Furia TE.1980. Regulatory status of Direct Food Additives. CRC Press.
- Jellinek G. 1985. Sensory Evaluation of Food - Theory and Practice. Ellis Horwood.
- Krammer A & Twigg BA.1973. Quality Control in Food Industry. Vol. I, II. AVI Publ.