

CERTIFICATE COURSE

ON

MB-CC-005 FOOD SAFETY AND PERSONAL HYGIENE

Duration: 30 HOURS

Course objective

1. Personal hygiene rules and regulation in a company.
2. How to check personal hygiene of staff.
3. Swab solution preparation
4. Microbiological analysis of swab (Total bacterial population).
5. Procedure for Food sample collection
6. Procedure for water sample collection
7. Basic food safety training

COURSE OUT COME

By successful completing the course students will be able to:

- 1 Well knowledge able about personal hygiene rules and regulation in food industry.
- 2 To check personal hygiene of staff.
- 3 To prevent food safety incidence and food poisoning issues.
- 4 To give training to staff regarding personal hygiene and its importance.
- 5 Knowledge able about sample collection for microbiological analysis.

Instructional Design

This course is of three month duration which includes theory classes, field visit and assignment and field project

Course Structure and Examination Scheme

Course No	Course Name	Contact classes (hour)	Laboratory Experiment (Hour)	Internal Marks	External marks	Total marks

1	Food safety and Personal hygiene	15	15	20	60	80
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Eligibility:

All the students belongs to semester are eligible to enroll for course .

No of seats : 112

Grading system

Following percentage based grading system will be applicable to the course

Range of % of marks	grade
90-100	O
80-<90	A+
70-<80	A
65-<70	B+
55-<65	B
45-<55	C
40-<45	P
<40	Fail

SYLLABUS (Theory and Practical)

MODULE 1: Basic food safety:

Cross contamination, types of cross contamination, color coding, prevention of cross contamination from farm to fork.

MODULE 2: Sample collection:

Sterilize equipments ,Hand washing, wear personal protective equipments, Labeling ,water sample collection, food sample collection, transportation.

MODULE 3: Personal hygiene

Personal hygiene rules and regulation, personal grooming Checklist, Handwash , Personal protective equipment, Jewellery policy , dress code.

MODULE 4: Analysis of Personal swab

Collection of personal swab samples, Media preparation, Autoclaving, Analysis , Incubation, Result Interpretation and record work.

REFERENENCE

1. Lawmann's Kamal publishers Food Safety and standards Act
2. Fundamentals of Food Hygiene , Safety and Quality Alok Kumar
3. Food Safety and Human Health by Rm Lakhan Singh and Sukanta Mondal
4. Food Safety Management (practical)