

I-Year, II-Semester

L	T	P	Credits: 4
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CH552 FOOD QUALITY SYSTEMS AND MANAGEMENT

UNIT-I

Concept of quality: Quality attributes- physical, chemical, nutritional, microbial, and sensory; their measurement and evaluation; Sensory *vis-à-vis* instrumental methods for testing quality.

UNIT-II

Concepts of quality management: Objectives, importance and functions of quality control; Quality management systems in India; Sampling procedures and plans; Food Safety and Standards Act, 2006.

UNIT-III

Domestic regulations; Global Food safety Initiative; Various organizations dealing with inspection, traceability and authentication, certification and quality assurance (FSSAI Act, AGMARK, BIS); Labeling issues; International scenario, International food standard.

UNIT-IV

Quality assurance, Total Quality Management; GMP/GHP; GLP, GAP; Sanitary and hygienic practices; HACCP; Quality manuals, documentation and audits; Indian & International quality systems and standards like ISO and Codex.

UNIT-V

Export import policy; export documentation; Laboratory quality procedures and assessment of laboratory performance; Applications in different food industries; IPR and Patent.

Text Books:

1. Amerine MA et al 1965. Principles of Sensory Evaluation of Food. Academic Press.
2. Early R.1995. Guide to Quality Management Systems for Food Industries. Blackie Academic.
3. Furia TE.1980. Regulatory Status of Direct Food Additives. CRC Press.
4. Jellinek G. 1985. Sensory Evaluation of Food - Theory and Practice. Ellis Horwood.
5. Krammer A & Twigg BA.1973. Quality Control in Food Industry. Vol. I, II. AVI Publ.
6. Macrae R. et al.1994. Encyclopedia of Food Science & Technology & Nutrition. Vol. XVI. Academic Press.
7. Piggot JR. 1984. Sensory Evaluation of Foods. Elbview Applied Science.
8. Ranganna S. 2001. Handbook of Analysis and Quality Control for Fruit and Vegetable Products. 2nd Ed. Tata-McGraw-Hill.
9. Export/import Policy by Govt of India.