

Department of Food Sciences
University of the Punjab, Lahore
Course Outline



Programme	B.Sc. (Hons.) Food Science & Technology	Course Code	FST-309	Credit Hours	3(3-0)
Course Title	FOOD QUALITY AND HALAL MANAGEMENT				
Course Introduction					
<p>This course will provide:</p> <ol style="list-style-type: none"> 1. Basic knowledge of food quality management. 2. Basic concepts concerning quality control tools and principles of quality management. 3. Understanding of GMP, HACCP, quality and safety management systems to be applied at food industry. 					
Learning Outcomes					
<p>After completing this course students should be able to:</p> <ol style="list-style-type: none"> 1. Apply basic principles of food quality and quality related systems. 2. Apply principles of food quality management at industry. 3. Discuss principles of food laws, HACCP and food quality and safety management system at industry. 					
Course Content				Assignments/Readings	
Week 1	Unit -1				
	1.1 Introduction to food quality management				
	1.2 History of food quality management				
	1.3 Importance				
Week 2	Unit-II				
	2.1. Good manufacturing practices (GMP)				
	2.2. Importance of Good manufacturing practices (GMP)				
	2.3. Buildings and facilities				
Week 3	Unit-II1				
	3.1. Buildings and facilities				
	3.2 Personal cleanliness Sanitary operations				
	3.3 Sanitary facilities and control				

Week 4	Unit-1V	
	4.1 Sanitary operations	
	4.2.. Equipment and utensils	
	4.3. Production and process control	
Week 5	Unit-V	
	5.1. Warehousing and distribution	
	5.2. Traceability and recall	
	5.3 Food quality management systems	
Week 6	Unit-V1	
	6.1. History and prerequisites	
	6.2. GMP revision	
	6.3. Introduction of HAACP	
Week 7	Unit-V11	
	7.1 Importance of HAACP	
	7.2. History of HAACP	
	7.3. Critical control points of HAACP	
Week 8	Unit-VI11	
	8.1. Principle of HAACP	
	8.2. Prerequisites of HAACP	
	8.3. Prerequisites of HAACP	
Week 9	Unit-1X	
	9.1 Preliminary steps of HAACP	
	9.2.HAACP Revision	
	9.3. HACCP Analysis	
Week 10	Unit-X	
	10.1 Hazard analysis and critical control points (HACCP)	
	10..2. Principles of HAACP	

	10.3 Hazard analysis critical control point (HACCP) history.	
Week 11	Unit-X1 11.1 Revision	
	11.2 Introduction of FSMS	
	11.3. Background of FSMS	
Week 12	Unit-X11 12.1 Importance of FSMS	
	12.2 History of FSMS	
	12.3. Revision	
Week 13	Unit-XII 13.1 Introduction to Codex Alimentarius Commission (CAC)	
	13.2 Importance of Codex Alimentarius Commission (CAC)	
	13.3 Codex Alimentarius Commission (CAC) Revision	
Week 14	Unit-XIV 14.1 Guidelines of CAC for Quality management	
	14.2. Guidelines for Codex Alimentarius Commission	
	14.3 Guidelines for Codex Alimentarius Commission	
Week 15	Unit-XV 15.1. Food Safety Management Systems (FSMS) – ISO2 (2000) :(2005).	
	15.2. Food Safety Management Systems (FSMS) – ISO2 (2000) :(2005).	
	15.3 Food Safety Management Systems (FSMS) – ISO2 (2000) :(2005).	
Week 16	Unit-XVI	
	16.1 Visit to industries.	
	16.2 Course Review.	

Textbooks and Reading Material

1. CAC (Codex Alimentarius Commission). (2019). Codex Alimentarius Commission – Procedural manual. Joint FAO/WHO Food Standards Programme. FAO, Rome, Italy.
2. ISO (International Standards Organization). (2005). Food safety Management Systems – Requirements for an Organization in the Food Chain. Case Postale, Geneva, Switzerland.
3. Lelieveld, H.L.M., Mostert M.A. & Holah, J. (2005). Good Manufacturing Practices in the Food Industry. In: Handbook of Hygiene Control in the Food Industry. Woodhead Publishing Ltd., Abington, Cambridge, UK.
4. Blanchfield, J.R. (1998). Good Manufacturing Practices. Institute of Food Science & Technology, London, UK.

1.

Teaching Learning Strategies

Teaching will be a combination of class lectures, class discussions, and group work. Short videos/films will be shown on occasion.

Assignments: Types and Number with Calendar

The sessional work will be a combination of written assignments, class quizzes, presentation, and class participation/attendance.

Assessment

Sr. No.	Elements	Weightage	Details
1.	Midterm Assessment	35%	Written Assessment at the mid-point of the semester.
2.	Formative Assessment	25%	Continuous assessment includes: Classroom participation, assignments, presentations, viva voce, attitude and behavior, hands-on-activities, short tests, projects, practical, reflections, readings, quizzes etc.
3.	Final Assessment	40%	Written Examination at the end of the semester. It is mostly in the form of a test, but owing to the nature of the course the teacher may assess their students based on term paper, research proposal development, field work and report writing etc.