

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



Programme	B.Sc. (Hons.) Food Science & Technology	Course Code	FST-401	Credit Hours	3(3-0)
Course Title	FOOD LAWS AND REGULATIONS				
Course Introduction					
<p>This course will provide:</p> <ol style="list-style-type: none"> 1. Basic knowledge of establishment of Punjab food authority and its role. 2. Basic concepts concerning food adulteration and food labeling. 3. Understanding of national and international food laws. 					
Learning Outcomes					
<p>After completing this course students should be able to:</p> <ol style="list-style-type: none"> 1. Compare principles and food standards in developed and developing countries. 2. Demonstrate the food laws especially Punjab pure food rules and other related standards of food products. 3. Discuss role of Punjab food authority regarding safety and quality of products produced at industry and food premises. 					
Course Content			Assignments/Readings		
Week 1	Unit-I				
	1.1 Pakistan Standards and Quality Control Authority				
	1.2 Pakistan Standards and Quality Control Authority: Functions				
	1.3 Pakistan Standards and Quality Control Authority: Authorities				
Week 2	Unit-II				
	2.1 Pakistan Standards and Quality Control Authority: Standards				
	2.2 Pure Food Rules - (2007)				

	2.3 Pure Food Rules - (2007): definitions	
Week 3	Unit-III	
	3.1 Pure Food Rules - (2007): standards	
	3.2 PFR: enforcement	
	3.3 PFR: amendments	
Week 4	Unit-IV	
	4.1 Food inspector and public analyst: Qualifications	
	4.2 Food inspector and public analyst: Duties and Powers	
	4.3 Food adulteration: Adulterants	
Week 5	Unit-V	
	5.1 Food adulteration: health hazards	
	5.2 Food adulteration: methods of detection	
	5.3 Food labelling	
Week 6	Unit-VI	
	6.1 Perspectives on Nutrition labeling	
	6.2 Perspectives on Nutritional labeling	
	6.3 Islamic food laws and regulations	
Week 7	Unit-VII	
	7.1 Islamic food laws and regulations: Sources	
	7.2 Islamic food laws and regulations: Principles	
	7.3 Islamic food laws and regulations: Lawful foods	
Week 8	Unit-VIII	
	8.1 Islamic food laws and regulations: Lawful foods	

	8.2 Islamic food laws and regulations: Unlawful foods	
	8.3 Islamic food laws and regulations: Unlawful foods	
Week 9	Unit-IX	
	9.1 Consumer laws in Pakistan	
	9.2 Consumer laws in Pakistan	
	9.3 Consumer laws in Pakistan	
Week 10	Unit-X	
	10.1 International food law: Introduction	
	10.2 International food law: Introduction	
	10.3 International food law: Introduction	
Week 11	Unit-XI	
	11.1 The World Trade Organization (WTO)	
	11.2 The World Trade Organization (WTO)	
	11.3 The World Trade Organization (WTO)	
Week 12	Unit-XII	
	12.1 The agreement on the application of sanitary and phytosanitary measures	
	12.2 The agreement on the application of sanitary and phytosanitary measures	
	12.3 The agreement on the application of sanitary and phytosanitary measures	
Week 13	Unit-XIII	
	13.1 GATT	
	13.2 GATT	
	13.2 Codex Alimentarius: general	

Week 14	Unit-XIV		
	14.1 Codex Alimentarius: procedural manual		
	14.2 Codex Alimentarius: standards		
	14.3 Codex Alimentarius: standards		
Week 15	Unit-XV		
	15.1 Codex Alimentarius: codes		
	15.2 Codex Alimentarius: legal force		
	15.3 Codex Alimentarius: legal force		
Week 16	Unit-XVI		
	16.1 Revision		
	16.2 Revision		
	16.3 Revision		
Textbooks and Reading Material			
<ol style="list-style-type: none"> 1. Government of the Punjab. (2018). The Punjab Pure Food Rules 2018. The Punjab Weekly Gazette. Government Printing Press, Lahore, Pakistan. 2. Meulen, B. & Velde, M. (2014). European Food Law Handbook. Academic Publishers, Wageningen, The Netherlands. 3. PSQCA (Pakistan Standards and Quality Control Authority). (2010). Standards for Different Food Items. PSQCA, Karachi, Pakistan. 4. Riaz, M.N. & Chaudhary, M.M. (2004). Halal Food Production. CRC Press Taylor & Francis Group, Boca Raton, Florida, USA. 5. Khan, M.S. (1999). Consumer laws in Pakistan. Consumer Rights Commission of Pakistan, Islamabad, Pakistan. 			
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.