

PRE-REQUISITE

THM-309 Food and Beverages Management

LEARNING OUTCOMES:

On completion of the course the students will be able to:

1. Provide a comprehensive overview of the application of HACCP principles for the development of HACCP based systems within food businesses.
2. Examine the role of good hygiene practices as a foundation for HACCP based food safety management systems
3. Consider the design and management requirements associated with the application of HACCP based food safety management systems in food businesses.
4. Enhance the skills required for the assessment of HACCP based food safety management systems.
5. Evaluate hazards and critical control points to create a HACCP plan

COURSE INTRODUCTION AND OBJECTIVES

This course aims to develop the skills required for promoting and advising on the use of HACCP based food safety management systems, for assessing the integrity and effectiveness of such systems and actions to be considered where audit identifies deficiencies or failures in the food safety management system.

Module-1

Introduction

- Background and current status of HACCP,
- Basics of food safety using the HACCP system,
- Presenting the core knowledge,
- Skills and abilities that retail foodservice employees need to prevent accidental or deliberate food contamination

Module-2

HACCP system

- Structure and preventive approach to design a food safety management system
- Principles of HACCP
- Benefits and limitations of HACCP

Module-3

Hazard analysis

- Systematic and detailed approach to Hazard analysis
- The HACCP structure and documentation format
- Preparation and implementation of HACCP Plan

Module-4

Scope of HACCP

- Purpose and scope of assessing HACCP with in food industry
- Food safety and food defense standard operating procedures
- Verification and keeping records of HACCP activities

ASSIGNMENTS – TYPE AND NUMBER WITH CALENDAR

It is continuous assessment. The weightage of Assignments will be 25% before and after mid term assessment. It includes:

- classroom participation,
- attendance, assignments and presentation,
- homework
- attitude and behavior,
- hands-on-activities,
- short tests, quizzes etc.

ASSESSMENT AND EXAMINATIONS:

Sr. No.	Elements	Weightage	Details
1.	Mid Term Assessment	35%	It takes place at the mid-point of the semester
2.	Formative Assessment	25%	It is continuous assessment. It includes: classroom participation, attendance, assignments and presentation, homework, attitude and behavior, hands-on-activities, short tests, quizzes etc.
3.	Final Assessment	40%	It takes place 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.

RECOMMENDED TEXT BOOKS & SUGGESTED READINGS

1. M.K. Mukundan, (2017). Food Safety for Food Business Operators: Food Safety and HACCP., 1st Ed., Independently Published.
2. Jeffrey T. B., (2017). FSMA and Food Safety Systems: Understanding and Implementing the Rules. 1st Ed., John Wiley & Sons Ltd.
3. Yasmine M., HUUB L., (2014). Food Safety Management: A Practical Guide for the Food Industry. 1st Ed., Elsevier Inc.
4. Ronald F. C., (2008). Food Safety- Managing with the HACCP system. 2nd Ed., American Hotel & Lodging Educational institute.
5. Tara P. (2011). HACCP Food Safety Employee Manual. 1st Ed., Prentice Hall.
6. Arduser L., D. R. Brown., (2005), HACCP & Sanitation in Restaurants and Food Service Operations, Atlantic Publishing Company (FL).

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- To examine the role of good hygiene practices as a basic courses for HACCP based food safety management systems
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- Evaluate hazards and critical control points to create a HACCP plan

CONTENTS:

This course aims to develop the skills required for promoting and advising on the use of HACCP based food safety management systems, for assessing the integrity and effectiveness of such systems and actions to be considered where audit identifies deficiencies or failures in the food safety management system.

Module -1 Introduction

- Background and status of HACCP, basics of food safety using the HACCP system.
- Presenting the core knowledge, skills, and abilities that retail foodservice employees need to prevent accidental or deliberate food contamination.

Module -2 HACCP system

- Structure and preventive approach to design a food safety management system.
- Principles of HACCP, Benefits, and limitations of HACCP.

Module -3 Hazard analysis

- Systematic and detailed approach to Hazard analysis.
- HACCP structure & documentation format, Preparation, implementation of HACCP Plan.

Module -4 Scope of HACCP

- Purpose and scope of assessing HACCP within food industry, food safety and food defense.
- Standard operating procedures, verification and keeping records of HACCP activities.

TEACHING – LEARNING STRATEGIES

- Lecture Based Examination
- Presentation/ Seminars
- Class Discussion
- Quizzes

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- Homework
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1. Motarjemi, Y., & Lelieveld, H. (Eds.). (2013). Food safety management: a practical guide for the food industry. Academic Press.
2. Barach, J. T. (2016). FSMA and food safety systems: Understanding and implementing the rules. John Wiley & Sons.
3. Paster, T. (2007). The HACCP food safety employee manual. John Wiley & Sons.
4. Arduser, L., & Brown, D. R. (2005). HACCP and Sanitation in Restaurants and Food Service Operations. Atlantic Publishing Company.