

As Per NEP 2020

University of Mumbai



Syllabus for Basket of Open Elective (OE) Vertical - 3

Faculty of interdisciplinary Studies	
Board of Studies in Maritime Hospitality Studies	
First Year Program	
Semester -	I
Title of Paper	Food Safety & Hygiene
Credits	2
From the Academic Year	2025-26

Syllabus for Open Elective (OE) (Semester – I)

FOOD SAFETY AND HYGIENE (C-2)

Title of Paper: - FOOD SAFETY AND HYGIENE (THEORY)		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	Food safety and hygiene provides an in-depth understanding of the principles and practices of food safety and hygiene in the food service industry. It emphasizes the importance of maintaining high standards of food safety to protect public health and ensure compliance with regulatory requirements. This course equips students with the theoretical foundation necessary to implement and uphold effective food safety and hygiene practices in various food service environments.
2	Vertical	OE (Open Elective)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVE: - Objective of this course is – <ol style="list-style-type: none"> 1. To familiarize students with the significance of food safety and hygiene practices in the hospitality industry to ensure the health and satisfaction of guests. 2. To educate students about different types of microorganisms and the conditions that promote their growth, enhancing their ability to manage food safety risks effectively. 3. To Provide students with knowledge about food adulteration, common adulterants, and the relevant regulations and governing bodies that oversee food safety and hygiene standards in the hospitality sector. 	
8	COURSE OUTCOME: After completing this course student will be able to: <ol style="list-style-type: none"> 1. Demonstrate an understanding of the importance of food safety and hygiene in the hospitality industry by applying best practices in real-world scenarios to ensure guest health and satisfaction. 2. Identify the various microorganisms and the conditions conducive to their growth, allowing them to implement effective strategies for preventing foodborne illnesses. 3. Recognize common food adulterants and their implications. 	

9	SUB UNIT	TOPICS	HR S 30
Module 1	1	INTRODUCTION TO FOOD SAFETY AND HYGIENE	15 hrs
	1.1	- Rules & Introduction to Food safety and Hygiene	
	1.2	- Personal Hygiene	
	1.3	- Cleaning of premises (Pest Control, Dish washing methods, Waste Disposal)	
	1.4	- Importance of Food Safety in Hospitality Industry	
	1.5	- Food Safety Standards used in Catering Establishments	
	1.6	- HACCP- Introduction and Seven Principles	
	1.2	MICROBES	
	1.2.1	- Classification	
	1.2.2	- Introduction (Bacteria, Yeast, Mould)	
	1.2.3	- Role of microbes in foods	
	1.2.4	- Factors for growth and Elimination of Microbes	
	1.3	FOOD BORNE ILLNESS	
Module 2	1.3.1	- Natural toxins (Mushrooms, Shell Fish)	
	1.3.2	- Chemical Toxin (Benzoic acid, Lead)	
	1.3.3	- Bacterial toxin in perishable foods & water (staphylococcus, salmonella, Clostridium perfringens, Clostridium botulinum)	
	1.3.4	- Food Poisoning & Infections	
	1.3.5	- Cross Contamination, Danger Zone	
	2	FOOD ADULTERATION	15 hrs
	2.1	- Definition	
	2.2	- Type of adulteration & examples	
	2.1	FOOD PRESERVATION	
	2.1.2	- Definition & Importance	
	2.1.2	- Methods of Preservation (Natural & Chemical preservations- any 2)	
	2.1.3	High Temperature (Pasteurization, Sterilization, Canning)	
	2.2	FOOD ADDITIVES	
	2.2.1	- Definition and Role of Food Additives	
	2.2.2	-Types- Fortifying Agents, Antioxidants, Stabilizers, Thickening Agents	
	2.3	FOOD STORAGE	
	2.3.1	- Low Temperature (Refrigeration, Freezing)	
	2.3.2	- Dry food store	
	2.3.3	- Holding at High Temperature	
	2.3.4	- Stock Rotation & Cross Contamination	

10	Reference Books :- Food Safety & Hygiene (TH) 1. Food Safety in the Hospitality Industry , Knowles Tim, Butterworth Heinemann 2. Food Safety Concepts and Reality, Mahindru, S.N., APH Publishers 3. Food Safety Handbook, FH& RA India 4. The Prevention of Food Adulteration Act, 1954, Commercial law Publishers 5. Handbook of food & nutrition, M. Swaminathan, 1999, 6. Food microbiology, W. C. Frazier / D. D. West off, 1991 7. Food hygiene & sanitation, S. Roday, 1991 8. Food Safety and Standards Act, Rules & Regulations - Akalank Kumar Jain 9. Law of Food Safety and Standards Act, 2006 Alongwith Rules, Regulations & Allied Laws - L.Bhargava (Advocate) 10. Food Laws And Regulation – Kiron Prabhakar 11. Catering Science & Food Safety, Sumitra Deshmukh & Dr. Asmita Thakur 12. Food Poisoning & Food Hygiene, Hobbs, Betty & Roberts, Diane, Hodder & Stoughton	
11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.	Select at least 3

Examination

QUESTION PAPER PATTERN

(External and Internal)

Theory Courses Evaluation Scheme for First Year (UG) under NEP

Nature of Examination	Particular				Time	Total Marks
I. Internal Evaluation for Theory Courses						
Continuous Internal Assessment (CIA) Assignment	Sr. No	Examination	Module	Marks	Time	Total Marks
	1	Class Test	Module I or on Completed syllabus	10 Marks	30 Min	20 Marks
	2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10 Marks	Minimum 30 Min per activity.	

II. External Examination for Theory Courses						
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two out of four questions)	Module	Marks	Time	Total Marks
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15 Marks	1 Hr.	30 Marks
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15 Marks		
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15 Marks		
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15 Marks		
Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory, 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.					

Sd/-

Sign of the BOS
Chairman
Dr. Pankaj
Deshmukh
Board of Studies in
Maritime Hospitality
Studies

Sd/-

Sign of the
Offg. Associate
Dean
Dr. C. A. Chakradeo
Faculty of IDS

Sd/-

Sign of the
Offg. Associate Dean
Dr. Kunal Ingle
Faculty of IDS

Sd/-

Sign of the
Offg. Dean
Prof. A. K. Singh
Faculty of IDS