

MFT207:Quality Control and Food Laws	
Teaching Scheme Lectures:2 hrs./week Credits: 2	ExaminationScheme InternalAssessment Marks[IAM]:15 [Class Test: 06, Teachers assessment:03,Attendance: 06] EndSemesterMarks[ESM]:35

CourseObjectives:

1. To give an overview about meat and poultry products industry,its composition andnutritivevalue inIndia.
2. To give knowledge about mechanism of rigor mortis,postmortem changes.factors affectingmeatquality.
3. To impartknowledge about preservation methods of meat and poultry and meattenderizationtechniques.
4. To impart knowledge about utilization of meat, poultry and fish industry by products.
5. .Toimpart knowledgeabout egg,its composition, processing,properties andpoultryprocessingindustry.

DetailedSyllabus

MODULE1
Quality Assurance: Introduction, Importance and Difference. Food Quality and Food Safety: Scope and difference.
MODULE2
Raw materials & Finished product quality: Quality parameters and evaluation procedures: Appearance, color, texture, viscosity, consistency, flavor. Sensory evaluation: Selection of panel of judges, sensory characteristics of foods, types of tests.
MODULE3
Food standards and laws: International – Concept of Codex alimentarius, HACCP, GMP, GHP, USFDA, ISO 9000, ISO 22000, ISO 14000. National – Introduction of BIS/IS, Food Safety and standards – 2006, Food Safety and standard regulation 2010, FPO, MPO, MMPO, Agmark. Prevention of food adulteration Act: Food Adulteration: definition, common adulterants in different foods, contamination, methods of detection. Food additives and legislation; coloring matter, preservatives, poisonous metals, antioxidants and emulsifying and stabilizing agents, insecticides and pesticides. PFA specification for food products, Nutritional labeling
MODULE4
Quality Certification & Accrediation: Introduction and procedure.

MODULE5

Water Quality: Water standards and Analysis physical, chemical and microbiological characteristics of water analysis. Waste treatment: Fundamentals of Physical, Biological & Chemical waste treatments.
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Suggested readings

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| 1. Erbisch FH &Maredia K.1998. Intellectual Property Rights in Agricultural Biotechnology. CABI, Wallingford. |
| 2. Ganguli, Prabudha. 2001. Intellectual Property Rights: Unleashing Knowledge Economy. McGraw-Hill, New Delhi. |

CourseOutcomes:

Aftercompletingthecourse,students willbeable to:

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| 1. UnderstandaboutIntellectual Property Right regime; TRIPs and various provisions in TRIPs Agreement. |
| 2. UnderstandtheIPR and its benefits.
Understand the basics of patents, copyrights, geographical indications, design and layout, trademarks. |
| 3. Understand theprotection laws related to plant varieties and farmers. |
| 4. Understand the International Treaties. |