



SHAHEED BABA DEEP SINGH

Department of Home Science

FACULTY OF ARTS & SOCIAL SCIENCES

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SWAMI VIVEKANAND SUBHARTI UNIVERSITY

Subhartipuram, NH-58, Delhi Haridwar Meerut Bypass Road, Meerut-

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Ref.No/HSC/Notice/2017/2018/1

02/08/2017

Notice

Dear Students,

This is hereby informed that Department of Home Science shall start Value Added Courses (30 hrs) from 16.sept.2017. For further details and participation please contact program coordinators.

Program detail

S.No.	Name of Course	Programme Coordinator	Date
1	Counseling Techniques	Dr. Nishma	16/sep/2017
2	Food Preservation	Dr. Nishma	16/ Nov/2017
3	Early childhood Administartion	Dr. Nishma	08/Jan/2018
4	Diabetes educator course	Dr. Nishma	01/Feb/2018
5	Food Safety and Hygiene Management	Dr. Nishma	10/March/2018

All the above courses are free and a Certificate shall be provided at the end of the session.

Dr. Jyoti Gaur

(Head Department of Home Science)

HEAD  
DEPARTMENT OF HOME SCIENCE  
Subharti University, Meerut

Registrar  
Swami Vivekanand  
Subharti University  
MEERUT

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**SWAMI VIVEKANAND SUBHARTI  
UNIVERSITY**

**SHAHEED BABA DEEP SINGH COLLEGE,  
DEPARTMENT OF HOME SCIENCE  
FOOD SAFETY & HYGIENE  
MANAGEMENT**



### **LEARNING OUTCOMES :-**

The aim of the course:- increase understanding of the basic elements of food safety practice and demonstrate basic skills for assessing food safety & to identify key messages for the public, industry, and response partners.

### **PROGRAM OVERVIEW:-**

**FOOD SAFETY & HYGIENE MANAGEMENT** is a short-duration course of 30 hour duration. The course is an initiative by the Department of Home Science to improve and add value to the current curriculum of the students so as to enhance their field performance in future. The course will be facilitated by experienced faculty members.

**Contact Person**

**Dr Nishma Singh**

  
HEAD  
DEPARTMENT OF HOME SCIENCE  
Swami Vivekanand Subharti University, Meerut



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**FOOD SAFETY AND HYGIENE MANAGEMENT**

**INTRODUCTION TO FOOD SAFETY**

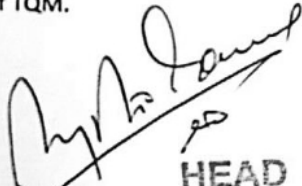
- . Definition, Types of hazards: biological, chemical, physical hazards.
- . Definition Food Safety Issues, Factors affecting food safety, Importance of safe foods.

**FOOD SAFETY MANAGEMENT TOOLS**

- . Shelf life of food products: factors affecting shelf life and methods to check the shelf life.
- . Food additives and contaminants- meaning & various kinds of additives.
- . Recent concerns on food quality-genetically modified foods

**FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS**

- . General Principle of food safety risk management.
- . Hazard Analysis Critical Control Point system (HACCP)
- . Quality Management System.
- . TQM-concept & need for quality, components of TQM.

  
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**Report on  
Food safety and Hygiene management  
Venue: Department of Home science  
Date: 18.3.18 to 30.3.18  
Resource person: Dr.Nishma Singh**

Shaheed Baba Deep Singh, Department of Home Science was started a value added course on food safety and hygiene management on 18.3.2018 and the resource person was Dr.Nishma Singh.

Food safety continues to be a major public health concern and in spite of much research and expenditure the present reported levels of food borne disease worldwide are far too high. Food handler behavior and food safety training are likely to be important elements of attempts to reduce this burden of disease

Currently most food safety training for people working in the catering industry concentrates on food hygiene issues, with Bailey reporting that only one third of restaurant staff surveyed in a UK study had undergone formal food allergy training. While training courses for those working in the catering and hospitality area should be expanded to include food allergy issues, there is also a need for simple training tools for those people to use when training all other staff working in their businesses.

Much is known about what food handlers know or do not know; although general research findings on food handler knowledge and attitudes are still likely to be published in the future, they are likely to be of relatively limited value. Specific information on staff food safety knowledge and attitudes within companies is likely to be of more use. Organizational socialization starts with the careful selection of staff and it is possible that for food safety, personality-style psychometric type tests will be developed for hiring new employees. This may be linked to the further development of social cognition models to better predict likely food safety behavior.

Effective food safety training programs need to do more than teach the fundamentals of microbiology, contamination, and good hygiene practice. Understanding human behaviors and attitudes is fundamental to designing food safety and hygiene training that does alter the behavior of food workers in a positive manner and, thus, reduce the risk of food poisoning outbreaks or food contamination events from occurring. Additionally, such programs need to take account of the wide variety of activities that a food worker may be involved with during his or her shift.

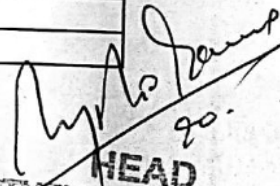


**Value Added Course - Food Safety and Hygiene Management**

Anchal Sangwan
Raksha Sharma
Ashirwad Baansal
Preeti Joshi
Salman Saifi
Ankita
Ankurita Dahiya
Chhavi Saxena
Divisha Malhotra
Irin Mathew
Isha Tejal
Isha Tejal
Manju
Megha Sirari
Mubashir Meraj
Priyanka Joshi
Sajan Chugh
Satyam Bansal
Shadab Alam
Shiwangee Singhal
Vimsy V. Rajan
Simran Suryavanshi
Himani Dogra
Mohd Adil Saifi
Aparnav Sharma
Archana Thakur
Priyanka
Rinky
Bushra
Deeksha Saraswat
Gunjan
Durrey Kausar
Monika Kaushik
Nida
Sahiba Kalra
Shivani Sharma
Vatsla Madhur
Poonam



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Certificate of Completion  
THIS ACKNOWLEDGES THAT

*Raksha Sharma*

has successfully completed  
30 hours value added course on  
**'Food Safety and Hygiene Management'**  
(March 10- April 17, 2018)

Dr. Jyoti Gaur  
Head, Department of Home Science

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DEPARTMENT OF HOME SCIENCE  
S. V. Subharti University, Meerut

Dr. Nishma Singh  
Program Coordinator

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Certificate of Completion  
THIS ACKNOWLEDGES THAT

*Anchal Sangwan*

has successfully completed  
30 hours value added course on  
**'Food Safety and Hygiene Management'**  
(March 10- April 17, 2018)

Dr. Jyoti Gaur  
Head, Department of Home Science

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Program Coordinator

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