

Name of Faculty	:	Faculty of Hospitality & Tourism
Name of Program	:	Diploma in Hotel & Tourism Management (DHTM)
Course Code	:	2DHT04
Course Title	:	Food Safety and Nutrition
Type of Course	:	Value Added (VA)
Year of Introduction	:	2023-24

Prerequisite	:	Having a foundational understanding of basic biology concepts, including cell structure, microbiology, and metabolism, will provide a solid background for comprehending the principles of food safety and nutrition covered in this course.
Course Objective	:	Provide a comprehensive understanding of food safety and nutrition principles, enabling students to apply critical thinking and knowledge to ensure the safety of food and make informed dietary choices for optimal health and well-being.
Course Outcomes	:	At the end of this course, students will be able to:
	CO1	Recall and understand the fundamental principles of food safety and nutrition.
	CO2	Apply knowledge of microbiological hazards to analyze and evaluate food safety practices.
	CO3	Differentiate and assess the risks associated with chemical hazards in food using critical thinking skills.
	CO4	Analyze and apply food safety regulations and management systems to ensure compliance and mitigate risks.
	CO5	Evaluate and integrate knowledge of nutrition and health to make informed dietary choices and promote well-being

Teaching and Examination Scheme

Teaching Scheme (Contact Hours)			Credits	Examination Marks				
L	T	P		Theory Marks		Practical Marks		Total Marks
			C	SEE	CIA	SEE	CIA	
3	0	0	3	70	30	0	0	100

Legends: L-Lecture; T-Tutorial/Teacher Guided Theory Practice; P-Practical, C – Credit, SEE – Semester End Examination, CIA – Continuous Internal Assessment (It consists of Assignments/Seminars/Presentations/MCQ Tests, etc.)

Course Content

Unit No.	Topics	Teaching Hours	Weightage	Mapping with COs
1	Introduction to Food Safety and Nutrition Chapter 1: Basics of Food Safety and Nutrition Chapter 2: Foodborne Illnesses and Outbreaks	6	20%	CO1
2	Microbiological Hazards in Food Chapter 3: Microorganisms in Food Chapter 4: Foodborne Pathogens and Control Measures	9	30%	CO2
3	Chemical Hazards in Food Chapter 5: Chemical Contaminants in Food Chapter 6: Food Additives and Preservatives	6	20%	CO3
4	Food Safety Regulations and Management Chapter 7: Food Safety Regulations and Standards Chapter 8: HACCP (Hazard Analysis and Critical Control Points)	6	20%	CO4
5	Nutrition and Health Chapter 9: Nutritional Requirements and Dietary Guidelines Chapter 10: Diet-Related Diseases and Health Conditions	3	10%	CO5

Suggested Distribution of Theory Marks Using Bloom's Taxonomy

Level	Remembrance	Understanding	Application	Analyse	Evaluate	Create
Weightage	20	35	20	10	10	5

NOTE: This specification table shall be treated as a general guideline for the students and the teachers. The actual distribution of marks in the question paper may vary slightly from above table.

Suggested Learning Websites

Sr. No.	Name of Website
1	www.fsis.usda.gov
2	www.cdc.gov/foodsafety
3	www.foodsafety.gov
4	www.who.int/foodsafety
5	www.food.gov.uk
6	www.eatright.org

Reference Books

Sr. No.	Name of Reference Books
1	"Food Safety: A Practical and Case Study Approach" by P. Michael Davidson, Oxford University Press
2	"Food Safety Management: A Practical Guide for the Food Industry" by Yasmine Motarjemi and Huub Lelieveld, Academic Press
3	"Foodborne Pathogens: Microbiology and Molecular Biology" by Pina M. Fratamico, Arun K. Bhunia, and James L. Smith, Caister Academic Press
4	"Nutrition: Science and Applications" by Lori A. Smolin and Mary B. Grosvenor, Wiley
5	"Food Microbiology: Fundamentals and Frontiers" by Michael Doyle, Robert Buchanan, and Ailsa Hocking, ASM Press
6	"Understanding Food: Principles and Preparation" by Amy Christine Brown, Wadsworth Publishing