



**Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore**  
**Shri Vaishnav Institute of Agriculture**  
**B.Sc. (Hons) Agriculture**  
**Generic Elective Course (As per New Education Policy)**

Course Code	Course Name	Teaching & Evaluation Scheme							
		Theory			Practical		L	P	Credits
		End Sem University Exam	Two Term Exam*	Teachers Assessment*	End Sem University Exam	Teachers Assessment*			
AGGE 202	<b>Food Quality and Control</b>	50	30	00	15	05	2	1	3

**Course Objective:**

To understand the need and importance of quality management in food production chain

**Course Outcomes:**

Understand, use and apply the knowledge, skills of quality management in food processing.

Understand and critically evaluate the presence of contaminants in food quality assurance.

**Unit-1:** Basics of Food Science and Food Analysis, Concept, objectives and need of food quality.

**Unit-2:** Measurement of colour, flavour, consistency, viscosity, texture and their relationship with food quality and composition.

**Unit-3:** Sampling; purpose, sampling techniques, sampling procedures for liquid, powdered and granular materials, Quality control, Quality control tools, Statistical quality control, Sensory evaluation methods, panel selection methods, Interpretation of sensory results.

**Unit-4:** Instrumental method for testing quality. Food adulteration and food safety. TQM and TQC, consumer preferences and acceptance, Food Safety Management Systems GAP, GHP, GMP, Hazards and HACCP (Hazard analysis and critical control point), Sanitation in food industry (SSOP), Food Laws and Regulations in India, FSSAI, Food grades and standards BIS, AGMARK, PFA, FPO, ISO 9000, 22000 Series.

**Unit-5:** CAC (Codex Alimentarius Commission), Traceability and Quality Assurance system in a process plant, Bio safety and Bioterrorism.

**Practical:** Examination of cereals & pulses from one of go-downs and market shops in relation to FPO and BIS specifications, Detection of adulteration and examination of ghee for various standards of AGMARK & BIS standards, Detection of adulteration and examination of spices for AGMARK and BIS standards, Detection of adulteration and examination of milk and milk products for BIS standards, Detection of adulteration and examination of fruit products such as jams, jellies, marmalades for FPO specification, Visit to quality control laboratory, Case study of statistical process control in food processing industry, Study of registration process and licensing procedure under FSSAI, Study of sampling techniques from food processing establishments, Visit to food processing laboratory and study of records and reports maintained by food processing laboratory.

**Suggested Readings**

- Ranganna S. Hand book of Analysis and Quality Control for Fruit and Vegetable Products.

- Sri Lakshmi B, Food Science.
- Sharma Avanthi. A text book of Food Science and Technology.
- Mudambi Sumati R, Rao Shalini M and Rajagopal M.V. Food Science.
- Potter NN and Hotchkiss JH, Food Science.
- Dev Raj, Rakesh Sharma and Joshi V.K, Quality for Value Addition in Food Processing.
- The Food Safety and Standards



(Prof. Vinod Dhar)

**Coordinator SVIAG SVV indore**