

## **Syllabus : Basics of Sanitation, Safety and Hygiene**

### **Course Content**

- The concept of food safety in the business environment. Modes of transmission and natural history of a disease.
- Definition of “micro-organism”. Factors that influence the growth of micro-organism. The definition of food borne illness.
- Mode of transmission of infection. Chain of Infection. Epidemic Disease Occurrence.
- Need and uses of screening tests. Accuracy and clinical value of diagnostic and screening tests (sensitivity, specificity, & predictive values).
- Principles of personal hygiene: The linkage between personal hygiene and food safety. Characteristics of food contamination.

### **Reference:**

1. Food Microbiology: A Laboratory Manual by Ashok K. Pandey
2. Essentials of Food Microbiology by Kirti Arora
3. Food Safety: Concepts, Practices, and Compliance by Ronald H. Schmidt and Gary E. Rodrick
4. Food Safety and Quality Management: Techniques and Trends by Subramanian Senthilkannan Muthu