

**Value added course
in
M.Sc. Microbiology**

Food Quality Management

Hours: 30

Course objective:

- To have an in-depth knowledge in the concepts of food quality management in food processing units and industries
- To have an overview in the certification procedures in food industries.

Course outcome

CO No.	Upon completion of this course, the students will be able to:	Knowledge Level
1.	Apply microbiology in manufacture of food and industrial products	K3

Unit 1 - HACCP concepts: Principles of HACCP, Sanitation Standard Operating procedures (SSOP), Good laboratory practices, Food borne pathogens.

Unit 2- ISO 9001, ISO 22000.

References

1. <https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines>.
2. <https://www.fao.org/3/Y1579E/y1579e03.htm>
3. <http://qualityrescue.com/english/iso.html>