

Semester	Course Code	Course Category	Hours/ Week	Credits	Marks for Evaluation		
					CIA	ESE	Total
III	23UHMVACI	Value Added Course – I			-	100	100
Course Title Food Business Management							

SYLLABUS		
Unit	Contents	Hours
I	Business Management: Introduction - Theories and functions - Food industry management - Marketing management and human resource development, Personnel management - Sectors in food industry and scale of operations in India.	06
II	Human Resource Management: Study the basics about HR and related policies and capacity mapping approaches for better management - Consumer behaviour towards food consumption - Consumer Surveys by various Institutes and Agencies - Various journals on consumer behaviour and market research - Internet-based data search.	06
III	International trade: Basics, Classical theory, Theory of absolute advantage, Comparative modern theory, Quotas, Bounties, Exchange control, Devaluation, Commercial treaties, Terms of trade, balance of payments, Foreign exchange and mechanics of foreign exchange.	06
IV	GATT, WTO, role of WTO - Free trade- Protection, Methods of protection - International trade in agriculture - World trade agreements related with food business - Export trends and prospects of food products in India.	06
V	World consumption of Food: Patterns and types of food consumption across the globe - Ethnic food habits of different regions - Govt. Institutions related to international trade; APEDA, Tea board, spice board, MoFPI etc. - Management of export and import organization, Registration, Documentation, Export import logistics, Case studies.	06

Reference Books:
1. Chhbra T.N, Management Process and Organisational Behaviour, Sun India Publications, New Delhi, 2 nd Edition, 2012.
2. Jhingan M.L, International Economics, Vrinda Publications Pvt. Ltd, 7 th Edition, New Delhi, 2016.
3. Philip Khotler, Marketing Management, Pearson Education India, 15 th Edition, Noida, 2015.

Course Coordinator: Dr. Alan Vijay

Semester	Course Code	Course Category	Hours/ Week	Credits	Marks for Evaluation		
					CIA	ESE	Total
V	23UHMVACII	Value Added Course – II			-	100	100
Course Title							
Food Spoilage and Control							

SYLLABUS		
Unit	Contents	Hours
I	History and development of food microbiology - Common food borne microorganisms - Role and significance of Microorganisms in Foods - Methods for detection of microbes in fresh meat and processed meat.	06
II	Food Preservation & Principles of Quality Control: Chemicals, Radiation, Low and high temperature, Aseptic Packaging, Microbiological quality standards of food, FDA, HACCP, ISI.	06
III	Different levels of food standards- Cleaning, Cooking, Cross contamination, Chilling - Basic Concept of Food standards – Appearance, Freshness, Permissible additives, and Maximum Bacterial Content.	06
IV	Microbial food spoilage and food borne diseases: Staphylococcal, Ecoli, Salmonellosis, Shigellosis, Listerial infections. Mycotoxins, Aflatoxins, Alternaria Toxins, Toxigenic Phyto planktons and Viruses.	06
V	Applications of Food Microbiology: Beneficial Uses of Microorganisms in Food Intestinal Beneficial Bacteria - Concept of Prebiotics and Probiotics, genetically modified foods. Biosensors in food	06

Reference Books:
1. Martin R. Adams, Food Microbiology, Royal Society of Chemistry, 4 th Edition, London, UK, 2015.
2. James M Jay, Modern Food Microbiology, 7 th Edition, Springer-Verlag New York Inc, 2006.
3. Bibek Ray, Fundamentals of Food Microbiology, CRC Press, 5 th Edition, Florida, USA, 2014.

Course Coordinator: Mr. S. Samuel Anand Kumar