

Food Quality Management 2(2-0)

Theory

Food quality management: history, importance, systems. Good manufacturing practices (GMP): personal cleanliness, buildings and facilities, sanitary operations, sanitary facilities and controls, equipment and utensils, production and process control, warehousing and distribution, traceability and recall. Hazard analysis and critical control points (HACCP) system: history, prerequisites, preliminary steps, principles. Food Safety Management Systems (FSMS) – ISO22000:2005. Codex Alimentarius Commission (CAC) guidelines for food quality management.

Books Recommended

1. CAC (Codex Alimentarius Commission). 2007. Codex Alimentarius Commission – Procedural manual. Joint FAO/WHO Food Standards Programme. FAO, Rome, Italy.
2. ISO (International Standards Organization). 2005. Food safety management systems – requirements for an organization in the food chain. Case Postale, Geneva, Switzerland.
3. Lelieveld, H.L.M., Mostert M.A. and Holah, J . (Editor). 2005. Good manufacturing practices in the food industry. In: Handbook of hygiene control in the food industry. Woodhead Publishing Ltd., Abington, Cambridge, UK.
4. Blanchfield, J.R. 1998. Good manufacturing practices. Institute of Food Science and Technology, London, UK.

**Edited By Dr. Saqib Jabbar (Assistant Professor)
Institute of Food Science and Nutrition
University of Sargodha, Pakistan
Website: www.geocities.ws/saqibuos**