

Module Title: Foundation of Food Hygiene and Practice**Module Code: B1177****Level: BAIHTM – 1st Semester...Lesson Plan**

S. No.	Units	Topics / Activities
1	Personal Hygiene	• Importance of Good Personal Hygiene • Sanitary Practices • Workplace Habits • Health of the Staff • Importance of Rest, Exercise and Recreation • Management's Role in Personal Hygiene Program
2	Food Hygiene	• Dangers of Foodborne Illness • Preventing Foodborne Illness • How Food Becomes Unsafe • Key Practices for Ensuring Food Safety • Types of Contamination and Cross Contamination
3	Kitchen Hygiene	• Checklist • Cleaning and Sanitizing • Methods for Sanitizing • Necessity of Cleaning and Sanitizing • Types of Cleaning Agents & Sanitizing Agents • Methods of Dish Washing • Pest Control
4	Sanitation and Safety	• Structure • Food Hazards • Safety • Safety Measures for Modern Cooking Applications and Techniques

5	Hazard Analysis Critical Control Point (HACCP)	• Introduction to Food Safety, Risk and Hazards • Introduction and Application of HACCP • History of HACCP • Prerequisites and Benefits of HACCP • Principles of HACCP
6	Chefs Biological Understanding	• Microbial Contaminants • Important Characteristics of Bacteria, Viruses, Parasites and Fungi • Practical Significances • Phases of Growth of Bacteria • Classifying Foodborne Illness • Emerging Pathogens and Issues
7	Food Allergy	• Introduction to Food Allergy • Sign and Symptoms of Food Allergy • Diagnosis of Food Allergy • Prevention of Food Allergy
8	Nutritional Calculation	• Definition and Functions of Food • Food Composition • Calculation of Nutritive Value and Calorific Value
9	ISO Management System	• What is ISO? • Key ISO Standards • Understanding the Standards – Plan Do Check Act (PDCA) • Requirements for Certification • Stages for Registration • Benefits of ISO

