

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

S. No.	Units	Topics / Activities
1	Personal Hygiene	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Structure• Food Hazards• Safety• Safety Measures for Modern Cooking Applications and Techniques

5	Hazard Analysis Critical Control Point (HACCP)	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Introduction to Food Allergy • Sign and Symptoms of Food Allergy • Diagnosis of Food Allergy • Prevention of Food Allergy
8	Nutritional Calculation	<ul style="list-style-type: none"> • Definition and Functions of Food • Food Composition • Calculation of Nutritive Value and Calorific Value
9	ISO Management System	<ul style="list-style-type: none"> • What is ISO? • Key ISO Standards • Understanding the Standards – Plan Do Check Act (PDCA) • Requirements for Certification • Stages for Registration • Benefits of ISO

