

Name of Faculty: **SUNIL KUMAR**
 Discipline: **FOOD TECHNOLOGY**
 Semester: **5th**
 Subject: to **Food Hygiene and Sanitation**
 Lesson Plan Duration: **16 Weeks (July 2025-Nov. 2025)**

Work load (Theory/Practical) per week (in hours): Theory: 03

Week	Lecture day	Theory
1st	1. 2. 3.	Introduction to Food Hygiene and Sanitation. Importance of food hygiene and sanitation in the food industry. Basic principles of microbiology related to food safety
2nd	4. 5. 6.	Introduction to Common foodborne illnesses and their causes. FSSAI initiatives for food hygiene and sanitation Structure and chemical composition of pulses). Common foodborne illnesses and their causes.
3rd	7 8 9	Foodborne Hazards and Control Measures Revision for unit 1 st . Biological, chemical, and physical hazards in food Cleaning schedules and procedures in food establishments
4th	10 11 12	Control measures to prevent food contamination Personal hygiene practices for food handlers. Cleaning and Sanitizing Practices
5th	13 14 15	Principles of cleaning and sanitizing food equipment and facilities Types of cleaning agents and sanitizers. Cleaning schedules and procedures in food establishments
6th	16 17 18	GMP, 5s, Six Sigma, GHP, etc. Overview of food safety management systems (e.g., HACCP) Implementation of HACCP principles in food establishments
7th	19 20 21	Monitoring and verification of food safety practices Case study of HACCP implementation in a food industry Regulatory Requirements and Compliance
8th	22 23 24	National and international food safety regulations Role of regulatory agencies in ensuring food safety Compliance requirements for food establishments
9th	25 26 27	Introduction to Common foodborne illnesses and their causes. FSSAI initiatives for food hygiene and sanitation Structure Importance of food hygiene and sanitation in the food industry
10th	28 29 30	Foodborne Hazards and Control Measures Revision for unit 1 st . Biological, chemical, and physical hazards in food Cleaning schedules and procedures in food establishments
11th	31 32 33	Control measures to prevent food contamination Personal hygiene practices for food handlers. Cleaning and Sanitizing Practices
12th	34 35 36	Principles of cleaning and sanitizing food equipment and facilities Types of cleaning agents and sanitizers. Cleaning schedules and procedures in food establishments
13th	37	GMP, 5s, Six Sigma, GHP, etc.

	38 39	Overview of food safety management systems (e.g., HACCP) Implementation of HACCP principles in food establishments.
14th	40 41 42	Monitoring and verification of food safety practices Case study of HACCP implementation in a food industry Regulatory Requirements and Compliance
15th	43 44 45	National and international food safety regulations Role of regulatory agencies in ensuring food safety Compliance requirements for food establishments.
16th	46 47 48	Principles of cleaning and sanitizing food equipment and facilities Types of cleaning agents and sanitizers. Cleaning schedules and procedures in food establishments