

## **Course: Recent Trends in Quality, Food Safety and Innovation in Food Industries**

**Credit: 1**

### **Unit 1**

Quality concepts - ISO 9001 - Customer requirements, Quality Tools, Six sigma, Deming awards, TQM

### **Unit 2**

Food safety

Fundamentals of food safety - ISO 22000, FSSC 22000, Legal requirement, recent trends in food industry in food safety

### **Unit 3**

Packaging

Recent trends in food packaging, properties of packaging materials

### **Unit 4**

Innovation

Recent trends in food products innovation, test marketing, stability studies, scale up issues

### **Unit 5**

Food and Nutrition

Functional foods, Nutrition, Health aspects, Evolution of nutritional Science

### **References**

1. Implementing Juran's Road Map for Quality Leadership: Benchmarks and Results - AI Endres. Wiley, 2000.
2. Corporate Culture and the Quality Organization - James W. Fairfield - Sonn-Quorum Books, 2001.
3. ISO 9001 standard.
4. ISO 22000 standard.
5. ISO 22002-1 standard.
6. A practical guide for the food industry - Yasmine Motarjemi, Huub Lelieveld.
7. Food Packaging principles -2<sup>nd</sup> edition 2005 - Gordon L Roberson - CRC press.
8. New product development from concepts to market place - 3<sup>rd</sup> edition Gordon Fuller.
9. Essentials of food science - Sheldon Margen.