

Diploma in Food Safety and Quality Management (DFSQM)

Duration: 1 Year (2 Semesters)

Semester – I

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DFSQM101	1DFSQM1	Introduction to Food Science & Technology
2	DFSQM102	1DFSQM2	Principles of Food Safety & Quality Control
3	DFSQM103	1DFSQM3	Food Microbiology & Contamination Prevention
4	DFSQM104	1DFSQM4	Sanitation & Hygiene in Food Industry

Course Details (Semester – I)

- **Introduction to Food Science & Technology** – Structure, composition, and processing of food.
 - **Principles of Food Safety & Quality Control** – Safety measures, sampling, and inspection procedures.
 - **Food Microbiology & Contamination Prevention** – Pathogenic microbes, spoilage control, and hygiene.
 - **Sanitation & Hygiene in Food Industry** – Cleaning protocols, disinfection, and waste disposal systems.
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Semester – II

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DFSQM201	2DFSQM1	HACCP, ISO & GMP in Food Industry
2	DFSQM202	2DFSQM2	Food Quality Testing & Laboratory Techniques
3	DFSQM203	2DFSQM3	Food Laws, Policies & Auditing Systems
4	DFSQM204	2DFSQM4	Project Work / Internship in Quality Management

Course Details (Semester – II)

- **HACCP, ISO & GMP in Food Industry** – Global standards for food safety and management.
- **Food Quality Testing & Laboratory Techniques** – Analytical methods for detecting contaminants and quality.
- **Food Laws, Policies & Auditing Systems** – National and international food laws (FSSAI, WHO, Codex).
- **Project Work / Internship** – Real-time training in food quality labs or production units.