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### **About the Book**

This book, divided in ten chapters, deals with topics like significance of food hygiene, quality and safety in hospitality industry, food microbiology, various microorganisms & their growth, causes and prevention of foodborne diseases. It explains the concept of purchase, receiving and storage of food ingredients in food service establishments, hygienic handling of food in food service operations. It also includes topics like personal hygiene, safety issues in catering establishments like fire & accident prevention/control and first-aid. It highlights how locations for catering outlet are selected and planned from sanitation point of view.

It further deals with topics like cleaning & disinfection of premises, dishwashing, cleaning agents, pest control, importance of water, waste and sewage disposal. Various food laws and regulations like international regulations pertaining to food and new food laws of India (Food Safety and Standard Act, 2006), Prevention of Food Adulteration Act, 1954 and other national & international food regulations are given in detail. It discusses food adulteration and its method of detection & control, and focuses on concepts of labeling & traceability and types & trends in packaging. It deals with Quality Assurance, Codex Alimentarius, GHP, GMP TQM, ISO 9000, ISO 14000, ISO 22000 and its importance, quality and international food standards. The concept of HACCP and its applications in food establishments are explained in detail. It highlights genetically modified food, its safety concerns and advantages & disadvantages, role of biotechnology & food security, risk assessment and risk management of food.

For further reference readers may refer to *HACCP: Applications and its Challenges* another book by the same author and publisher.

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### **Salient Features**

Explores key elements of food safety & quality with fundamental theoretical concepts & techniques for food operation in hospitality sector.  
Deals with latest food safety techniques, food laws, regulations, practices and standards followed worldwide.  
Emerging international issue of concern in food sector.

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### **Table of Contents**

1. Food Safety, Microbiology & Foodborne Diseases
  2. Food Spoilage, Food Preservation, Beneficial Role of Microorganisms and Food Storage
  3. Safe Food Handling
  4. Sanitation of Premises
  5. Food Laws and Regulations
  6. Food Adulteration, Labeling and Packaging
  7. Quality and Food Standards
  8. Hazard Analysis and Critical Control Point (HACCP)
  9. Genetically Modified Food, Risk Assessment and Accreditation in Food Sector
  10. Case Study of Street Food in Ahmedabad (Gujarat), India
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### **About the Author**

**Alok Kumar** :- is associated with Mekelle University (A Govt. University) in Ethiopia (Africa) as an Associate Professor He was previously associated with Amity University, Noida (India). He is a graduate from IHM Kolkata & PhD from Jiwaji University, Gwalior (MP), India. He has 21 years' experience in hotel industry, teaching, research & training. He has published 36 research papers in journals/edited books and completed 2 UGC Projects. He has been founder Associate Editor of "Amity Research Journal of Tourism, Aviation and Hospitality (ARJTAH)" & Nominated for Editorial /Review board of *Tourism and Travelling* of Kozmenko Science Publishing, Poland and *International Tourism and Hospitality Journal (ITJH)* of RPA Journals, London. He has successfully led the hospitality department for prestigious international accreditation like NACC, WASC & IACBE.