Semester: III / IV						
BIO SAFETY STANDARDS AND ETHICS **Category: BASKET COURSES - GROUP A** **(Theory)** **(Common to all Programs)**						
Course Code	**:**	**BT232TC**		**CIE**	**:**	**100 Marks**
Credits: L: T:P	**:**	**3:0:0**		**SEE**	**:**	**100 Marks**
Total Hours	**:**	**45L**		**SEE Duration**	**:**	**3 Hours**

Unit-I	**09 Hrs**
Biohazards, Bio safety levels and cabinets: Introduction to Biohazards, Biological Safety levels, Bio safety Cabinets, Study of various types of Bio safety cabinets. Various parameters for design of Biosafety cabinets (Materials used for fabrication, sensors, filters, pumps, compressors)	
Unit – II	**08 Hrs**
Biosafety Guidelines: Biosafety guidelines of Government of India, GMOs & LMOs, Roles of Institutional Biosafety Committee, RCGM (Review Committee on Genetic Manipulation), GEAC (Genetic Engg Approval Committee) for GMO applications in food and agriculture. Overview of National Regulations and relevant International Agreements including Cartagena Protocol.	
Unit –III	**10 Hrs**
Food safety standards: FSSAI (Food Safety and Standards Authority of India), Functions, License, types of FSSAI Licences and compliance rules. **Food Hygiene:** General principles of food microbiology and overview of food borne pathogens, sources of microorganisms in the food chain (raw materials, water, air, equipment, etc.) Quality of foods, Microbial food spoilage and Food borne diseases, Overview of beneficial microorganisms and their role in food processing and human nutrition, Food Analysis and Testing, General principles of food safety management systems, Hazard Analysis Critical Control Point (HACCP).	
Unit –IV	**09 Hrs**
Food Preservations, processing, and packaging Food Processing Operations, Principles, Good Manufacturing Practices HACCP, Good production, and processing practices (GMP, GAP, GHP, GLP, BAP, etc) Overview of food preservation methods and their underlying principles including novel and emerging methods/principles. Overview of food packaging methods and principles including novel packaging materials.	
Unit-V	**09 Hrs**
Food safety and Ethics: Food Hazards, Food Additives, Food Allergens Drugs, Hormones, and Antibiotics in Animals. Factors That Contribute to Food borne Illness, Consumer Lifestyles and Demand, Food Production and Economics, History of Food Safety, The Role of Food Preservation in Food Safety. Ethics: Clinical ethics, Health Policy, Research ethics, ethics on Animals. Biosafety and Bioethics.	

Course Outcomes: After completing the course, the students will be able to:	
CO1	Have a comprehensive knowledge of Biohazards and bio safety levels
CO2	Understand the biosafety guidelines and their importance to the society
CO3	Acquire knowledge with respect to the Food standards, Hygiene, food processing and packing
CO4	Appreciate the food safety, Ethics, biosafety and bio ethics

Reference Books	
1.	Deepa Goel, Shomini Parashar IPR, Biosafety and Bioethics 1st Edition,-978 :ISBN ,2013 8131774700.
2.	Cynthia A Roberts, The Food Safety, Oryx Press, 1st Edition, 2001, ISBN: 1–57356–305–6.
3.	Hal King, Food Safety Management Systems, Springer Cham, 2020, ISBN: 978-3-030-44734-2.
4.	Alastair V. Campbell , Bioethics: The Basics, Routledge; 2nd Edition, 2017, ISBN: 978-0415790314.

RUBRIC FOR THE CONTINUOUS INTERNAL EVALUATION (THEORY)		
#	**COMPONENTS**	**MARKS**
1.	**QUIZZES:** Quizzes will be conducted in online/offline mode. TWO QUIZZES will be conducted & Each Quiz will be evaluated for 10 Marks. **THE SUM OF TWO QUIZZES WILL BE THE FINAL QUIZ MARKS.**	**20**
2.	**TESTS:** Students will be evaluated in test, descriptive questions with different complexity levels (Revised Bloom's Taxonomy Levels: Remembering, Understanding, Applying, Analyzing, Evaluating, and Creating). TWO tests will be conducted. Each test will be evaluated for 50 Marks, adding upto 100 Marks. **FINAL TEST MARKS WILL BE REDUCED TO 40 MARKS.**	**40**
3.	**EXPERIENTIAL LEARNING:** Students will be evaluated for their creativity and practical implementation of the problem. Case study-based teaching learning (10), Program specific requirements (10), Video based seminar/presentation/demonstration (20**) ADDING UPTO 40 MARKS**.	**40**
	MAXIMUM MARKS FOR THE CIE THEORY	**100**

RUBRIC FOR SEMESTER END EXAMINATION (THEORY)		
Q. NO.	**CONTENTS**	**MARKS**
	PART A	
1	Objective type questions covering entire syllabus	20
	PART B (Maximum of TWO Sub-divisions only)	
2	Unit 1: (Compulsory)	16
3 & 4	Unit 2: (Internal Choice)	16
5 & 6	Unit 3: (Internal Choice)	16
7 & 8	Unit 4: (Internal Choice)	16
9 & 10	Unit 5: (Internal Choice)	16
	TOTAL	**100**