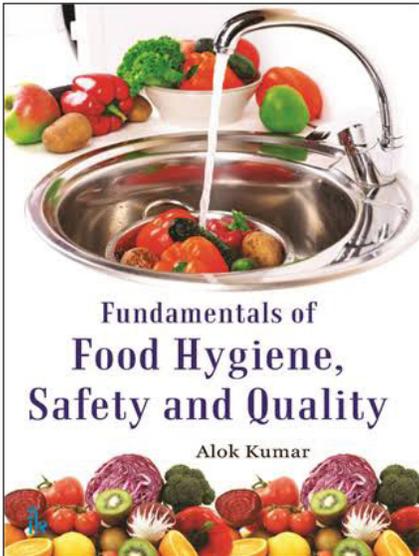


Book Review

Fundamentals of Food Hygiene, Safety and Quality by Alok Kumar, Published by I.K. International Publishing House Pvt., New Delhi, pp. 209.



The book is authored by a well known educationist. It explores the key elements of food safety and quality with fundamental theoretical concepts and techniques for food operation in hospitality sector. The book deals with latest food safety techniques, food laws, regulations, practices and standards followed worldwide. 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 and accident prevention / control and first aid. It emphasized how locations for catering outlet could be selected and planned from sanitation angles. The emerging international issues of concern in food sector have also been highlighted properly. It has been written keeping in view the requirements of degree and diploma courses in the subject of Food Hygiene, Safety and Quality of students of various levels.

The book has 10 chapters dealing with various aspects of food hygiene and Quality. It deals with topics like significance of food hygiene, quality and safety in hospitality industry, food microbiology, various microorganisms and their growth, causes and prevention of food borne diseases. The first chapter deals with Food Safety, Microbiology and Food borne Diseases. Different diseases caused by the microorganism associated with foods have been described in depth. The second chapter describes with details of food spoilage, food preservation, beneficial role of microorganisms and food storage. The author has taken pains to discuss various useful microorganisms and have also described various fermented foods. It is a very essential chapter to understand the food hygiene and safety of any food *vis -a -vis* the preservation and processing of food. How to handle the food safely is well documented in chapter 4. Safe food handling is a another important aspect in sanitation of premises which is a pre-requisite to prepare a safe and quality food product. Chapter 5. Food Laws and Regulations, covers various aspects of food laws and regulation is important both for the consumers and the producers.

Chapter 6 is on food adulteration, labeling and packaging. Food adulteration is perhaps the most indispensable aspect of food in the present scenario, where it is the biggest problem to procure and eat the pure food. In the early times when the principles of microbiology and biochemistry were not known, even then comparatively the food used to be pure and no body doubted the integrity of the food maker and food. People would eat *Jalebies* and *Burfi* with all enjoyment. Now with the adulterated *khoa* thus, *burfi*, it seems as if eating unwanted or problematic food with a lot of caution. Similarly who knows the purity of Ghee/oil used in preparation of *Jalebies*. We have all the standards and very sophisticated techniques of analysis. Perhaps the problem is not of law, standards or the techniques of analysis but of that ethics. In chapter 7 on Quality and Food Standards various food laws and regulation like international regulations pertaining to food and new food laws of India (Food Safety and Standards Act, 2006), Prevention of Food Adulteration Act, 1954 and other national and international food regulations are given in detail. It discusses food adulteration and its method of detection and control, and focuses on concepts of labeling and traceability and types and trends in packaging. It deals with. Codex Alimentations, GHP, GMP TQM, ISO 9000, ISO 14000, ISO 22000 and their importance, quality and international food standards. Chapter 8 is on Hazard Analysis and Critical Control Point (HACCP) cover the essential component of subject of Hazard analysis and dwells on the type of hazards and

their control points and as related with Quality Assurance. The concept of HACCP and its applications in food establishments are explained in detail.

Chapter 9 is on genetically modified food, risk assessment and accreditation in Food Sector Genetically, modified foods these days have assumed a great significance due to increase in the yield of the crop and improvement in the quality characteristics but more due to the controversial issues connected with safety of the produce. It highlights genetically modified food, its safety concern and advantages and disadvantages, role of biotechnology & food security, risk assessment and risk management of food. Claims on both the sides have been made but the number of objections to the claims are also forth coming especially on the long term effect which could come after ingesting the genetically modified foods for a long time.. ,

To add to this, a case study of street food in Ahmadabad (Gujarat), India has been added is the subject matter of 10th chapter of this text. A study on the street foods of Ahmadabad has been included in the text is praiseworthy so that the readers could know the ground reality. It is however, not understandable why the author have chosen the city as a typical case for the study.

The book contains many fundamental and applied aspects of foods sanitation and safety and therefore, it serves the need of students of this subject. For the undergraduates, the book is easily understandable as it has a separate glossary and at the end of the chapter there is a review questions which can be very useful to know the level of understanding by the reader. The review questions could also be useful for the examination. The book is well illustrated with tables and figs for easy understandable. The author has claimed that the book is intended for the students of all the degrees and diplomas in Hotel Management and Catering Technology, BA(Culinary Art/Catering/Hotel Management and BSc (Hospitality and Hotel Administration, students of Food Science, Microbiology and Dietetics, Food Service Management etc. and I must agree with it. The book is recommended to the students of these disciplines.

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