

# Diploma in Food Safety (DFS)

**Duration:** 6 Months (1 Semester)

---

## Semester – I

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DFS101	1DFS1	Fundamentals of Food Science & Nutrition
2	DFS102	1DFS2	Principles of Food Safety & Hygiene
3	DFS103	1DFS3	Food Contamination, Microbiology & Control
4	DFS104	1DFS4	Food Laws, Quality Standards & FSSAI Guidelines
5	DFS105	1DFS5	Practical Training / Field Project

---

## Course Details (6-Month Program)

- **Fundamentals of Food Science & Nutrition** – Basic concepts of food composition, nutrients, and their functions.
- **Principles of Food Safety & Hygiene** – Sanitation, hygiene practices, and prevention of contamination.
- **Food Contamination, Microbiology & Control** – Common foodborne pathogens and control measures.
- **Food Laws, Quality Standards & FSSAI Guidelines** – National and international food regulations.
- **Practical Training / Field Project** – Hands-on experience in food handling, inspection, or hospitality setup.