



Department of Biotechnology
Innovative Teaching Learning (Pedagogy) Report

Name of the Faculty	Prof. Prasanna Bhalerao
Class	(V Semester 3 rd year)
Courses Taught	Food Safety Regulations, BTE 401
Academic year	2024-25
Title of Pedagogy	Integrating Global Standards and Local Practices in Food Law Education Through Narrative and Scientific Analysis
Objective	To equip students with a comprehensive understanding of food safety regulations and food additives by integrating global standards (Codex, FDA, WHO) with Indian laws (FSSAI, BIS), using a narrative, case-based, and research-backed approach that fosters critical thinking, regulatory literacy, and real-world application in food industry practices.
Methodology	<p>Concept-Driven and Research-Based: <i>I balance regulatory facts with case-based academic research, ensuring students understand both foundational laws (like FSSA, PFA, Codex) and current food safety science (e.g., antioxidants, additives, microbial risks).</i></p> <p>Narrative and Case Study Integration: <i>I use global and national case studies (e.g., Codex updates, FSSAI laws, food labeling errors) to frame theoretical content within real-world industry practices.</i></p> <p>Structured Depth with Visual Clarity: <i>I design slides that build from simple definitions to classified categories (e.g., food additive types, labeling components) using flowcharts, E-number systems, and Codex structures for clear comprehension.</i></p> <p>Global to Local Bridging: <i>My lessons connect international frameworks (Codex, WHO, FDA) with Indian regulatory systems (FSSAI, BIS, AGMARK)—encouraging comparative thinking and global awareness.</i></p> <p>Student-Centered & Analytical Engagement: <i>I promote critical discussion on safety concerns, health risks, and additive classifications, often posing real regulatory dilemmas and letting students assess food industry decisions (e.g., GRAS, permissible limits, Codex vs. FSSAI rules).</i></p>
Outcome	<p>Grasp Regulatory Frameworks: <i>Demonstrate understanding of Indian and global food safety laws (FSSAI, Codex, PFA, FDA) and their significance in public health and trade.</i></p> <p>Classify Food Additives Accurately: <i>Identify and categorize food additives based on their function, source (natural/synthetic), and regulatory approval (E-numbers, GRAS list).</i></p> <p>Analyze Real-World Compliance Issues: <i>Evaluate food labeling and safety violations through case studies, tracing root causes and regulatory responses.</i></p> <p>Interpret Scientific and Regulatory Data: <i>Read and assess data related to ADI limits, contamination levels, and ingredient declarations to ensure product compliance.</i></p> <p>Apply Concepts to Industry Scenarios: <i>Apply food laws, standards, and labeling</i></p>



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	principles to packaged food products, ensuring regulatory alignment and consumer safety.
Glimpses	