

Vidnyan Mahavidyalaya, Sangola

DEPARTMENT OF BOTANY

Syllabus of Departmental Certificate Course

: Fruit Preservation & Food Processing:

Duration	: One Month (2 hours/day)
Opportunities	: 1. Self-Employment 2. Socioeconomic up gradation
Eligibility	: Anyone interested
Course Fee	: Rs. 300/-
Staff Qualification	: I.T.I/ Certificate Course in Food Processing
Batch/Intake Capacity	: 20

Part – I

1. Basic Principles of food processing
2. Selection of raw material
3. Steps in processing
4. Weights and Measures used while processing
5. Use of preservations

Part – II

A. Fruit Processing

1. Sugar syrup--- Anar/Amla
2. Drying--- Banana chips, cherry from unripe papaya
3. Squash preparation--- Pineapple/Chikku

B. Heat Processing

1. Jam--- Mixed Fruit Jam
2. Jelly --- Guava/ Wood Apple
3. Sauce --- Tomato/ Tamarind/ Soya

C. Food Processing

1. ShahiKhajur
2. Pan- badishep Masala
3. Milk Masala / Sunday Masala

D. Costing, Packaging and Labeling

E. Storage and Local Marketing

F. Government Policies

G. Loan and Licensing procedures

Reference Books

1. Food Preservation & processing – Manonansam kali & Sangita Sood (Kalyani Publishers).
2. Preservation of Fruits & Vegetables – Girdharilal, G.S. Siddappa, G. L. Tandon (ICAR, New Delhi).
3. Fruit Preservation – Duru Jagtani (Tarang paperbacks)
4. Food Preservation – S. K. Kulshrestha (Vikas publishing House Pvt.Ltd.)
5. Modern Cookery Vol. I & II- Thangam Philip