

Format for syllabus development of Skill development course

Title of course	- Food Preservation
Nodal Department of HEI to run course	Home Science
Broad Area/Sector-	Food Science
Sub Sector-	Processing and Preservation
Nature of course - Independent / Progressive	Independent
Name of suggestive Sector Skill Council	Entrepreneurship/ Food Industry
Aliened NSQF level	
Expected fees of the course –Free/Paid	-
Stipend to student expected from industry	-
Number of Seats	30
Course Code-.....	Credits- 03 (1 Theory, 2 Practical)
Max Marks...100..... Minimum Marks 40	100/ 40
Name of proposed skill Partner (Please specify, Name of industry, company etc for Practical /training/ internship/OJT	Rural Development and Self Employment Training Institute, G.B.Nagar and, Ghaziabad
Job prospects-Expected Fields of Occupation where student will be able to get job after completing this course in (Please specify name/type of industry, company etc.)	The course will provide opportunity to the candidates to work with local/ regional entrepreneur in the field. Skilled candidates can either work from home or they can establish their own small scale industry. Many standard companies/ factories provide job opportunities in this area.

Syllabus

Unit	Topics	General/ Skill component	Theory/ Practical/ OJT/ Internship/ Training	No of theory hours (Total- 15Hours=1 credit)	No of skill Hours (Total-60 Hours=2 credits)
I	Fundamentals of Food Preservation: Concept Importance and Principles			4	-
II	Intro to lab equipments and packaging			2	6
III	Different Techniques of Food Preservation: Drying (Papad, Chipps, Moongodi, Masala) Using High Temperature Using Low temperature			3	10
IV	Techniques of Food Preservation using Preservatives: (a) By Chemical preservative (Tomato Ketchup, Fruit Squashes) (b)By Natural Preservatives- Salt, Sugar (Pickles, Jam Jelly Murabba)			2	14
V	Food Safety: Sanitization and Hygiene, laws on Food and Consumer Protection			4	-
VI	Internship/ OJT/ Exhibition and sale			-	30

Suggested Readings:

Food Preservation and Processing by Kalila, Manoranjan sood
 Food Preservation by Prakash Triveni, Aadi Publication, Delhi
 Khadya Prasanskan evam Suraksha by Jauhar and Gupta
 Fasalottar prabandhan evam Khadya Prasanskan by Prof. Mamta Tiwari, Prof. V.K.Singh, D.K.Singh, N Tripathi
 Fal Sanrakshan Vigyan by Kaviraj Kishor Gupt

Fruit and Vegetable products(In Hindi) by K.K.Agarwal and Amit agarwal
Suggested Digital platforms/ web links for reading- https://onlinecourses.swayam2.ac.in/cec19_ag01/preview http://www.ignou.ac.in/ignou/aboutignou/school/soce/programmes/detail/244/2 http://www.ignou.ac.in/ignou/aboutignou/school/soa/programmes/detail/40/2 https://www.exoticindiaart.com/book/details/fruit-preservation-NZZ991/
Suggested OJT/ Internship/ Training/ Skill partner - Rural Development and Self Employment Training Institute, G.B.Nagar and, Ghaziabad
Suggested Continuous Evaluation Methods: Test, Quiz, Presentation and Practical
Course Pre-requisites: <ul style="list-style-type: none"> • No pre-requisite required, open to all • To study this course, a student must have the subject NA....in class/12th/ certificate/diploma • If progressive, to study this course a student must have passed previous courses of this series.
Suggested equivalent online courses: https://onlinecourses.swayam2.ac.in/cec19_ag01/preview http://www.ignou.ac.in/ignou/aboutignou/school/soce/programmes/detail/244/2 http://www.ignou.ac.in/ignou/aboutignou/school/soa/programmes/detail/40/2
Any remarks/ suggestions:
Notes: <ul style="list-style-type: none"> • Number of units in Theory/Practical may vary as per need • Total credits/semester-3 (it can be more credits, but students will get only 3credit/ semester or 6credits/ year • Credits for Theory =01 (Teaching Hours = 15) • Credits for Internship/OJT/Training/Practical = 02 (Training Hours = 60)