

6th SEMESTER
FOOD TECHNOLOGY
(PROCESSING OF FRUITS AND VEGETABLES)
SKILL ENHANCEMENT COURSE (SEC)

PFV620S PROCESSING AND VALUE ADDITION OF FRUITS AND VEGETABLES - II

CREDITS: THEORY: 2, PRACTICAL: 2
MAX MARKS: THEORY: 30, PRACTICAL: 30
MIN MARKS: THEORY: 12, PRACTICAL: 12

THEORY (2 CREDITS)

UNIT-I

- Canning and bottling of fruit and vegetables, types of cans, spoilage of canned food.
- Drying and dehydration of fruits and vegetables. Advantages of drying
- Freezing: methods of freezing, packaging and storage of dried and frozen foods.
- Effect of processing (canning, drying and processing) on quality and nutritional profile of foods.

UNIT-II

- Modern pack-house operations and mechanization in apple and walnut processing.
- Introduction to FASSI, Registration of fruit and vegetable processing unit and licencing.
- FASSI standards of food products (fruit and vegetable products)
- Good manufacturing practices (GMP) and good handling practices (GHP)
- Economic analysis and project formulations.

PRACTICAL AND DEMONSTRATIONS (2 CREDITS):

1. Demonstration of canning machinery
2. Fabrication of cans
3. Seaming and testing of cans
4. Canning of fruits and vegetables (cherry, pea, mushroom)
5. Cut-out analysis of canned foods
6. Dehydration of various fruits and vegetables
7. Modern pack-house operations and mechanization in walnut processing
8. Visits to various food processing units.

SUGGESTED READINGS:

1. Siddappa, G.S. and Tendon, G. L. (2009). Preservation of Fruits and Vegetables. ICAR, Publications, New Delhi.
2. Srivastava, R.P. and Kumar, Sanjeev (2019). Fruit and Vegetable Preservation-Principles and Practices. 3rd Ed, CBS, Publishers, New Delhi
3. Rehman, M. S. (2020). Handbook of Food Preservation. CRC Press
4. Vaclavic, V. A. and Christian, E.W. (2020). Essentials of Food Science, 4th Edition. Springer International Publishers, London.
5. Potter, N. N. and Hotchkiss, J. H. (2007). Food Science 5th Ed. CBS Publishers & Distributors Pvt. Ltd.

4th to 6th SEMESTERS
FOOD TECHNOLOGY
(PROCESSING OF FRUITS AND VEGETABLES)

INTERNSHIP/TRAINING

(CREDITS: 18)

The internship/training component consists of 18 credits of practical training. The training may be imparted by the Food industry/mentor institute/Hub College/affiliating university whichever is feasible on the basis of infrastructure required/nearness to the college where the skill courses are taught. The training must be given for a period of not less than 45 working days with at least 6 working hours for each day. The training may be imparted either in a single go or in splits of at least 15 days at a time preferably during vacations.