

Vishnu Waman Thakur Charitable Trust's
**Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,**
(VIVA College)



**Processing of
Value Added
Food Products
(CC-VAFP)**



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Bhaskar Waman Thakur College of Science
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VIVA COLLEGE

DEPARTMENT OF BOTANY IN
COLLABORATION WITH DEPARTMENT
OF HOTEL AND TOURISM MANAGEMENT
Organise

Value Added Food Products



12th December 2023

VIVA COLLEGE, OLD CAMPUS, VIRAR (W) ☎ 9637466668



CERTIFICATE COURSE

Sr. No	Particulars	
1.	Department	Dept. of Botany in collaboration with Dept. of Hotel and Tourism Management
2.	Name of the Course	Course Title: Processing of Value Added Food Products
3.	Course Code	CC-VAFP
4.	Duration	30 Hours, 8 Weeks
5.	Date of Commencement	February 2024
6.	Curriculum / Syllabus copy of the course	Detailed syllabus attached herewith
7.	Committee (BoS) for framing of syllabus	1. Chairman: Dr. Deepa Verma 2. Coordinator: Dr. Rohan Gavankar 3. Member: Mr. Vaibhav Patil (HOD- HM) 4. Member: Mrs. Madhulika Yadav (HOD- Botany)
8.	Mode of Delivery of the Curriculum	Offline- Face to Face
9.	Course Overview	This certificate course is designed to enable manpower in Processing of Value Added Food Products, as Food processing industries lead to the highest employment in all industry. In this course the trainee learns to identify and select fresh fruits and vegetables with the help of checklist; prepare fruit juices with juice extracting machines with safety precautions and preserve fruit juices with addition of preservatives.
10.	Outcomes of the program	The participant will be able to 1. Perform preparation, preservation and storage of jam and jelly by using appropriate machines. 2. Perform preparation and preservation of fruit juices with addition of the right amount of preservatives. 3. Demonstrate the methods of preparing fruits/vegetables pickles and provide remedies to defective products. 4. Demonstrate the processing of preserves and candies.

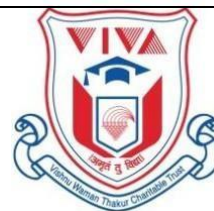
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11.	Assessment	<p>Practical Assessments: Assessment will be evidence based comprising the following:</p> <ul style="list-style-type: none"> • Job carried out in labs/workshop/Field • Answer sheet of assessment • Viva-voce • Participation and punctuality <p>Written Assignments: MCQ/Concept map/Short essays on key concepts, ingredients, and techniques covered during the course.</p>
12.	Certification	Upon successful completion of the course, participants will receive a certificate in " Processing of Value Added Food Products. "
13.	Prerequisites	No prior experience is required. Enthusiasm and a passion for the craft are highly encouraged.
14.	Caution/ Safety note	Participants must be wearing personal protective wear while doing the practicals.

Name & Signature of Course Coordinator

Name & Signature of HOD/ Coordinator



Certificate Course

Course Name: - Processing of Value Added Food Products

Syllabus

Module 1 **2 lecture + 8 hours Lab**

Week 1-2: Jam and Jelly.

- Selection, preparation, production and preservation of Jams and Jelly.
- Difference in between Jam and Jelly.

Hands-on: Plan and organise the preparation of Jam, jelly.

Module 2 **1 lecture + 4 hours Lab**

Week 3-4: Preservation of fruit juices

- Technology of extraction of juices from different types of fruits.
- Definition of Preservatives
- Types of preservatives commonly used in food industry
- Limits of usage of preservatives.

Hands-on: Perform preparation of Fruit Juice and Perform preservation of fruits juices with addition of preservatives.

Module 3 **2 lecture + 8 hours Lab**

Week 5-6: Preparing fruits/ vegetables pickles

- Definition of Pickle
- Different types of pickles.
- Methods of preparation, curing techniques
- Defects and remedies.

Hands-on: Perform preparation of different types of pickles from fruits and vegetables.

Module 4 **1 lecture + 4 hours Lab**

Week 7-8: Preserves and Candies

- Definition of preserves and candies.
- Methods of preparation of preserves and candies

Hands-on: Perform preparation of preserves and candies

Final Project: Preparing Jam/Jelly, fruit juices, fruit/vegetable pickle and preserves and candies.

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Textbooks/Reference books: -

1. Fruit and vegetable Preservation. Author: R.P. Srivastava, Sanjeev Kumar
2. Juice Processing: Quality, Safety and Value Added Opportunities. Author: Victor Falguera, Albert Ibarz
3. Jam and Jelly Book. Author: Brendan Fawn
4. The handbook of Preserves: Lindy Wildsmith

Name & Signature of Course Coordinator

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