



Sarva Vidyalaya Kelavani Mandal, Kadi managed
Pramukh Swami Science and H. D. Patel Arts College, Kadi
College with Potential for Excellence (CPE) Awarded by UGC
AAA Rank 1-Awarded by Government of Gujarat
NAAC Accredited: Grade A (CGPA 3.20)



Certificate Course in Food Processing and Preservation
Syllabus

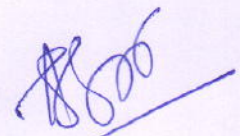
Course Content

Sr. No.	Topic (Theory + Practical)	Duration
1	Introduction - Food Science and Technology	2 Hours
2	Definition - Food science, Food technology and their sub discipline	4 Hours
3	Popularity of Indian foods	4 Hours
4	Agricultural growth and plan for elimination of Hunger	5 Hours
5	Identification of different food products available in market	5 Hours
6	Categorize the food items based on properties	8 Hours
7	Principle and techniques of preservation	10 Hours
8	Preparation of different types of pickles e.g. Vinegar pickles from fruits and vegetables, Mixed pickles	6 Hours
9	Preparation of tomato ketchup, sauce, puree, paste and chutneys from different sources	6 Hours
Total		50 Hours

Reference of Books

1. Herson A.C and Null A.D. Canned Foods Thermal Processing and Microbiology. Churchill Ltd., London.
2. Vijayaraghavan K. Agricultural Administration in India.
3. Singh C. Modern Techniques of raising Field Crops. Oxford & IBH Publishing Co.
4. Graft and Saguy. Food Product Development (From concept to market place). CBS Publishers, New Delhi.




Principal
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