



BANKURA UNIVERSITY

(West Bengal Act XIX of 2013- Bankura University Act, 2013)

Bankura Block-II, P.O.: Purandarpur, Dist.: Bankura, Pin- 722155, West Bengal

Draft syllabus for Certificate Course

on

FOOD PROCESSING AND PRESERVATION

Objectives of the Course:

- To enhance skills and knowledge in different aspect of food preservation and processing.
- To impart necessary competencies to become employable in small scale food industry and also are able to set up an own food processing unit.

Structure of the Course:

Full Marks		Duration	
Theory	Practical	Months	Hours
50	50	6 months	45 hours

Admission criteria: 10+2 pass

COURSE CONTENTS

Basic Course in Food Processing & Preservation

Total Marks of the Course: 100 (Theoretical: 50 marks & Practical marks: 50)

Theory: 50 marks (20 classes)

Unit I: Basic concept of foods (5 marks/2 classes) – Food and nutrients; Role of food in human health; Perishable, semi-perishable and non-perishable foods.

Unit II: Food commodities (15 marks/6 class) –Basic food groups; Nutritional aspects of cereals (rice and wheat), pulses, vegetables, fruits, milk, fish, meat and egg.

Unit III: Processing of foods (5 marks/2 classes) –Objectives of processing: primary, secondary and tertiary processing.

Unit IV: Preservation of foods (20 marks/8 classes) – Objectives of food preservation; Causes of food spoilage; Different methods of food preservation; Preservation of non-perishable foods (cereals and pulses); Preservation of fruits and vegetables; Preservation of milk; Preservation of meat and fish.

Unit V: Food Fortification (5 marks/ 2 classes) –Concept and principle of food fortification, fortified foods, analytical concepts to ensure better and safer fortified foods

Practical: 50 marks (25 classes)

Unit I: General description of equipment and their uses (2 marks/1 class)

Unit II: Preparation of jam, jelly squash and pickles (24 marks/12 classes) -- Preparation of apple / mixed fruit jam; Preparation of guava / pineapple jelly; Preparation of lemon / orange squash; Preparation of green mango / vegetable pickle, Preparation of tomato sauce.

Unit III: Preparation of nutritionally supplemented food, preparation of ARF (24 marks/ 12 classes)

Suggested Readings:

1. Food Science: B Srilakshmi, New Age International Publishers.
2. Foods Facts and Principles: N Shakuntala Manay & M Shadaksharaswamy, New Age International Publishers.
3. Food processing and preservation: G Subbulakshmi & Shobha A Udipi, New Age International Publishers.
4. Handbook of food preservation: Dr. Anju Singha, Agrotech Press.
5. Food preservation: M K Singha, Discovery Publishing.

