	J. S. University, Shikohabad	Value Added Course
	Faculty of Agricultural Sciences	AY:2019-20

Value-added course

FOOD PRESERVATION TECHNIQUES

COURSE TITLE: - Food Preservation Techniques

DURATION:-30 Hours (Theory and Practical)

Perquisites:- Food Preservation Techniques enables the learners to understand the benefits of these Techniques and generate self-employment and be able to manage and monitor the food processing sector in india .

COURSE OBJECTIVE(S):

1. To impart knowledge regarding value addition in milk, fruits & vegetables.
2. To sensitize, and bring the positive change in the attitude, skill, understanding, goal, action, and confidence of learners to perceive value- addition as employment opportunity at the grass-root level.

ASSESSMENT CRITERIA/ AWARD OF CERTIFICATION:

Participants who secured 90 percent attendance and secured 80 percent marks for final quiz shall be awarded the completion of certificate.

LEARNING OBJECTIVES

1. To provide in-depth coverage of various aspects of entrepreneurship development, branding, and marketing.
2. To inculcate suitable skills in post-harvest management in processing sector per se.
3. To increase the awareness vis-à-vis government initiatives to promote agri-preneurship and agricultural export, which will encourage the learners to establish their own enterprise.

COURSE OUTCOME

At the end of the course the learners would be able to:

1. Understand the basics of entrepreneurship development.
2. Have proper understanding regarding the prevention of post-harvest losses.
3. Have increased awareness regarding the Government initiatives in the agri-processing sector.
4. Get sensitized regarding the start-up opportunities.
5. Gain the first-hand information regarding marketing and branding of processed agricultural produce.

Course Syllabus;-

Module I: Introduction to Food Preservation

- Definition of food preservation
- Why food preservation is important
- Benefits of preserving food

Module II: Methods of Food Preservation

- Canning
- Freezing
- Drying
- Pickling
- Fermentation
- Smoking

Module III: Canning

- Equipment needed for canning
- Steps for canning fruits and vegetables
- Types of canned foods

Module IV: Freezing

- Equipment needed for freezing
- Steps for freezing fruits and vegetables
- Types of frozen foods

Module V: Drying

- Equipment needed for drying
- Steps for drying fruits and vegetables
- Types of dried foods

Module VI: Pickling

- Equipment needed for pickling
- Steps for pickling vegetables
- Types of pickled foods

Module VII: Fermentation

- Equipment needed for fermentation
- Steps for fermenting vegetables
- Types of fermented foods

Module VIII: Smoking

- Equipment needed for smoking
- Steps for smoking meats and fish
- Types of smoked foods

Module IX: Food Safety Principles

- Importance of food safety in preserving food
- Food safety guidelines for preserved foods
- Common food borne illnesses and how to prevent them

Module X: Conclusion

- Benefits of preserving food
- Future trends in food preservation

PRACTICAL EXERCISES:

- Business- games (Gamut- running, Resource generation games, Resource- sharing, Snake and Ladder game etc.)
- Focused Group discussion
- Building the blocks, Ring- toss exercise, tower building exercise
- Role play
- Case- studies

ASSESSMENT OF OUTPUTS AND OUTCOME OF THE COURSE

1. Norm- referred and criteria- referred evaluation

2. Rating of perceived effectiveness of course, teacher, teaching material, relevancy of content, and method of teaching by the learners.

3. Knowledge test of the learners at the end of course

4. Follow-up through WhatsApp group regarding the problems, limitations, success, and failure while implementing the knowledge, awareness to the real employment.

REFERENCES:-

(i) Food Preservation and storage by A.K. Sharma.

(ii) Food Preservation: Principles and Practices by M. Shafur Rahaman.

(iii) Value Addition of Fruits and Vegetables: Techniques and Applications by V.R. Preedy and D. Rajan,

(iv) Food Processing and Preservation by Nirmal Sinha and Jyoti Prakash Tamang.

(v) Technology of Food Preservation by G.S. Vijayalakshmi and S. Rajalakshmi


(vi) Handbook of Food Preservation by M. Shafur Rahaman.


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