



CLUSTER UNIVERSITY SRINAGAR

SYLLABUS (FYUP UNDER NEP 2020)

Offered By Department of FST

Semester 1st Skill Enhancement Course (SEC)

Course Title: Jam, Jelly and Ketchup Processing Technician-I

Course Code: FIC/Q0103 (UGFST23S102)

Credits: 4 (Theory: 1, Practical: 3)

Contact Hrs: 105 (Theory: 15, Practical: 90)

Max. Marks 100

Theory: 25; Min Marks: 10

Practical: 75, Min. Marks: 30

Objectives:

- To prepare raw material for jam, jelly & ketchup
- To process fruits and vegetables to produce jam, jelly and ketchup manually or mechanically
- To maintain records related to jam, jelly and ketchup processing.

Training Outcomes:

After completing this programme, candidates will be able to:

- Maintain work area and process machineries to produce jam, jelly and ketchup
- Prepare raw material to produce jam, jelly & ketchup,
- Process fruits and vegetables to produce jam, jelly and ketchup manually or mechanically
- Document and maintain records related to jam, jelly and ketchup processing
- Apply the food safety and hygiene practices at the workplace

Unit I

Overview of fruits and vegetables processing industry I: Introduction to fruits and vegetables; Food processing, various sub sectors of food processing industry, opportunities available to fruits and vegetables processing technicians in the food industry.

Unit II

Overview of fruits and vegetables processing industry II: Different types of fruits and vegetable processing, need for processing of fruits and vegetables; various units within a fruits and vegetables processing unit; methods of testing fruits and vegetables for accepted quality standards.

Unit III

Work area and process machineries for jam, jelly and ketchup processing I: Materials and equipment used in the cleaning and maintenance of the work area, common detergents and sanitizers used in cleaning work area and machineries.

Unit IV

Work area and process machineries for jam, jelly and ketchup processing II: Methods of cleaning and sanitization, functions to be carried out before starting production, different types of maintenance procedures.