

Food Processing and Preservation

SHAHEED BABA DEEP SINGH
Department of Home Science
FACULTY OF ARTS & SOCIAL SCIENCES



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SWAMI VIVEKANAND SUBHARTI UNIVERSITY

Subhartipuram, NH-58, Delhi Haridwar Meerut Bypass Road, Meerut-250005

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Ref no./H.S./Notice/2016-17/07

24/09/2016

Notice

All the students are hereby informed that the Value Added Courses (30 hrs.) shall start from 13/12/2016. Interested students may contact program coordinator for registration.

Program Details

S.No.	Name of Course	Faculty Incharge	Date
1	Food processing and preservation	Dr. Jyoti Gaur	13/12/2016 to 23/12/2016
2	Management Of Early Childhood care	Ms. Deepika	13/12/2016 to 23/12/2016

All the above Courses are free and a Certificate shall be provided at the end of the session.

Dr. Raza Bakshi

DEAN

Faculty of Arts & Social Sciences
S. V. Subharti University
MEERUT


Registrar
Swami Vivekanand
Subharti University
MEERUT

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Syllabus
Food Preservation and Processing

COURSE LAYOUT

Week - 1

1. Basic Principle of Food Preservation
2. Principle and Traditional Methods of Food Protection in Preservation
3. Bio-Preservation and Chemical Preservatives |

Week - 2

4. Modern Technologies in Food Preservation
5. Microorganisms in Food
6. Characteristics of Microorganisms in Food
7. Food Spoilage by Microorganisms |

Week - 3

8. Control of Microorganisms in Foods
9. Food Borne Disease | 10. Proteins and Enzymes
11. Preservation by Salt and Sugar

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Week - 4

12. Fruits – Classification and Composition

13. Fruits and Vegetable Products

14. Dehydration of Fruits and Vegetables

15. Squashes and Cordials

Week – 5

16. Pectin

17. Jams, Jellies and Marmalades

18. Fruit Juice Concentration

19. Tomato Product

Week – 6

20. Enzymes in Fruit Processing/Liquefaction

21. Value Addition to Fruits and Vegetables through Processing

22. Bottling Food Products

23. Freezing of Products

Week – 7

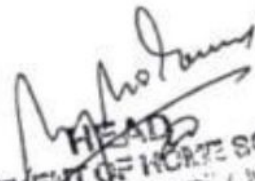
24. Introduction to Refrigeration and Freezing (Part-1)

25. Refrigeration and Freezing – Pressure Enthalpy and freezing methods (Part 2)

26. Steam Evaporation and Dehydration

27. Meat and Poultry Industry in India |

Week - 8


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28. Preservation of Meat: Chilling and Freezing

29. Preservation of Meat: Irradiation

30. Preservation of Meat: Thermal Processing

31. Canning of fish |

Week - 9.

31. Identification of Hazards

32. Sanitation and Sanitizers

Arjun Kumar
#15
DEPARTMENT OF FOOD TECHNOLOGY
Sri Lanka University of Agriculture



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Dated: 24/12/2016

**Report
on**

**Value Added Course
"Food Processing and Preservation"**

Date: 13/12/2016 to 23/12/2016 (10 days)

Time: 11:00am to 1:00pm per day

Total Students: 35

A value added course on "Food Processing and Preservation" was conducted on 13/12/2016 at Department of Home Science, SVSU, Meerut. The course was conducted by Dr. Jyoti Gaur (Asst. Prof.). All the students were participated, completed the course and awarded the certificate.

Course Objective: Food processing can lead to improvements in, or damage to, the nutritional value of foods, sometimes both at the same time, and it can help to preserve nutrients that would otherwise be lost during storage. For instance, shock-freezing of vegetables shortly after harvesting slows the loss of sensitive nutrients.




Dr. Rita Bakshi
Faculty of Arts & Social Sciences
Swami Vivekanand University
Meerut



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Food preservation and processing

List of participants

Total number of participants-35

S.No.	Name of the Participant
1	Nisha singh
2	Vinita
3	Prachi singhal
4	Sandeep
5	Samrat
6	Tammana
7	Nishi
8	Neha singh
9	Udit
10	Sokendra
11	Uditi
12	Vinita
13	Jyoti
14	Harsha
15	Aakash
16	Minkoo
17	Shruti
18	Riddhima
19	Ujala
20	Nandini
21	Neha
22	Mehek



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23	Muskan
24	Sapna
25	Vidhi
26	Divyanshi
27	Heena
28	Madan
29	Sohan
30	Monu
31	Ayush
32	Rohan
33	Govind
34	Ravi
35	Jaipal

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Certificate of Completion

THIS ACKNOWLEDGES THAT

Pramila

has successfully completed
30 hours value added course on
'Food Processing and Preservation'
December 2016

Dr. Rita Bakshi
Head, Department of Home Science

DEAN
Faculty of Arts & Social Sciences
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Dr. Jyoti Gaur
Program Coordinator



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Certificate of Completion

THIS ACKNOWLEDGES THAT

Chitra Nimmi

has successfully completed
30 hours value added course on
'Food Processing and Preservation'
December 2016

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Head, Department of Home Science

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Certificate of Completion

THIS ACKNOWLEDGES THAT

Varun Chaudhary

has successfully completed
30 hours value added course on
'Food Processing and Preservation'
December 2016

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Head, Department of Home Science

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Dr. Jyoti Gaur
Program Coordinator



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Certificate of Completion

THIS ACKNOWLEDGES THAT

Neha Tyagi

has successfully completed
30 hours value added course on
'Food Processing and Preservation'
December 2016

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Swami Vivekanand
Subharti University
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Dr. Rita Bakshi
Head, Department of Home Science

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Dr. Jyoti Gaur
Program Coordinator