



ADD ON COURSE

IN

**"Entrepreneurial development through
Food Processing and Preservation"**

Offered by

Department of Food and Nutrition

In Collaboration with **MSME** and **IQAC**

Prasanta Chandra Mahalanobis Mahavidyalaya

111/3, B.T. Road, Kolkata - 700108

(Affiliated to West Bengal State University)

Eligibility: UG Students :Semester VI

Registration: 20/02/2023 -7/3/2023

Course Starting Date: 14/03/2023

Course Duration: 36 Hours

Registration Fees: Rs.100/-

Register Here: <https://forms.gle/iFufFBqsE6veHi2h9>

Programme Coordinator: Dr. Tanima Paul (Das)

(Assistant Professor, Department of Food and Nutrition, PCMM)

Asst. Programme Coordinator : Dr. Priyadarshini

Chakraborty, Dr. Guddi Tiwary, Juthi Saha

Course objectives:

The Add-on course on “Entrepreneurial development through Food Processing and Preservation” is designed to empower the students with the techniques of food processing and make them competent entrepreneurs specializing in mushroom culture, preparation of fermented products, bakery and confectionery items.

ADD-ON COURSE MODULE:

ENTREPRENEURIAL DEVELOPMENT THROUGH FOOD PROCESSING AND PRESERVATION

TOTAL HOURS: 36 (30 CLASS LECTURES AND 6 HOURS EVALUATION)

1. FUNDAMENTALS OF FOOD PROCESSING & NUTRITION: No. of hours 2

Importance of nutrition, Functions of food and individual food items. Food processing- need, objectives, importance, methods or types.

2. BASICS OF FOOD PRESERVATION: No. of hours 2

Food preservation: definition, objectives and principles of food preservation. Aseptic handling: Sources of contamination of foods. Different methods of Food preservation – Drying, Freezing, Frying, Canning, Bottling etc.

3. PRODUCTION AND POPULARIZATION OF FOODS (PRODUCTS) [using different processing and preservation techniques]: No. of hours 4

Preparation of food products from locally available raw materials, Preserved Products: Jam, Jelly, Marmalade, Sauces, Pickles, Squashes, Syrups. Selection, cost, storage, uses and nutritional aspects.

4. MUSHROOM CULTURE: No. of hours 2

Mushroom- Nutritional importance.Process involved in mushroom cultivation. Types and varieties of mushroom - Identification of edible and poisonous mushroom.Visit and training to Mushroom Culture Centers/ Farms.Marketing.

5. OSMOTIC DEHYDRATION:

No. of hours 2

Basics, importance and application. Preparation of osmotic dehydrated products from fruits and vegetables.

6. SCIENCE OF FERMENTATION AND FERMENTED PRODUCTS: No. of hours 6

Basics of fermentation and fermented food. Preparation and nutritional importance of Dairy (curd, yogurt, cheese, srikhand) and non-dairy fermented food products (vegetable based fermented food -sauerkraut, cereal and pulse based products).

7. SCIENCE OF BAKERY AND CONFECTIONERY:

No. of hours 2

Preparation of cake, cookies, biscuits

8. EXTRUDED AND PASTA PRODUCTS:

No. of hours 4

Food extrusion, Types, Extruded food, Preparation of noodles, pasta.

9. PACKAGING OF FOOD:

No. of hours 2

Importance and Application

10. FOOD ADDITIVES AND FOOD ADULTERATION:

No. of hours 4

Food additives- definition, types, food colours. Food adulteration-Prevention of food adulteration, Detection of adulterants in food. Food Standards : ISI, Agmark, FPO, MPO, PFA.

Note: Class lectures include theoretical classes, hands-on-practical, field visits, and special lectures