



Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore

Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020

Generic Elective PG Program

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical		L	T	P	CREDITS
			End Sem University Exam (60%)	Two Term Exam (20%)	Teachers Assessment (20%)	End Sem University Exam (60%)	Teachers Assessment (40%)				
GPFN404	GE	Opportunities in the Food Processing Sector	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/Project/Participation in Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The students will -

CEO1: understand the fundamental concepts, scope, and importance of the food processing sector, along with its role in employment and economic development.

CEO2: gain knowledge of career opportunities, basic entrepreneurship skills, and simple food processing technologies to explore future prospects in the food processing sector.

Course Outcomes (COs): Student should be able to-

CO1: describe the basic concepts and scope of food processing.

CO2: identify job roles and employment opportunities in the sector.

CO3: understand the process of starting a small food business with basic requirements.

CO4: explain simple food processing technologies and units.

CO5: recognize future opportunities, government support programs, and emerging trends.

Syllabus

UNIT I

- Introduction to food processing; need, importance and scope.
- Types of food processing – primary, secondary, etc.
- Role of food processing in reducing food wastage and improving nutrition.
- Overview of the Indian food processing sector.

UNIT II

- Career and employment opportunities in food processing: industry jobs, government jobs.
- Roles: quality control assistant, production supervisor, packaging staff, marketing and sales.
- Basic skills needed: hygiene, communication, teamwork, computer skills.

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UNIT III

- Entrepreneurship opportunities in food processing.
- Small-scale business ideas: pickles, jam, bakery items, spices, dairy products, snacks.
- Steps for starting a food enterprise: FSSAI registration, labeling and packaging basics.

UNIT IV

- Basic food processing technologies: drying, freezing, pasteurization, grinding, mixing, packaging.
- Simple food processing units: flour mill, spice grinding unit, juice processing unit, dehydration unit.
- Importance of cleanliness, hygiene and shelf-life extension.

UNIT V

- Future scope in the food processing sector: millet foods, organic products, functional foods.
- Online opportunities: e-commerce, cloud kitchens and home-based businesses.
- Government support schemes: PMFME, MSME and Startup India.

Suggested Readings:

- Fellows, P. J. (2017). *Food processing technology: Principles and practice* (4th ed.). Woodhead Publishing.
- Potter, N. N., & Hotchkiss, J. H. (2015). *Food science* (5th ed.). Springer.
- Sivasankar, B. (2016). *Food processing and preservation*. PHI Learning.
- Ministry of Food Processing Industries. (n.d.). *Reports and guidelines on PMFME and food processing schemes*. Government of India.
- Food Safety and Standards Authority of India. (n.d.). *Food safety and hygiene guidelines*. FSSAI.

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