

Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP-2020 Vocational Course UG IV SEM

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical					
			End Sem University Exam	Two Term Exam	Teacher s Assessm ent	End Sem Universi ty Exam	Teache rs Assess ment	L	Т	P	CREDITS
VUFN202	Vocational	Value Addition of Fruits and Vegetables	00	00	00	30	20	0	2	4	4

 $\label{lem:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit;$

Course Educational Objectives (CEOs): The students will:

CEO1: acquaint with principles and methods of preservation and processing of fruits and vegetables into various products.

CEO2: Able to understand process for production of Jam, Marmalade, squash, dried vegetables and pickles.

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

CO1: acquainted the details of fruits and vegetables.

CO2: develop profound knowledge of value addition and preservation.

CO3: familiarize with skillful techniques of fruits and vegetables.

Syllabus

UNIT I

- Introduction to Fruits and Vegetables
- Classification of fruits and vegetables
- Enzymatic browning and its prevention.

UNIT II

- Concept of perishable food and shelf life.
- Value addition concept.
- Principles, needs and methods for preservation of fruits and vegetables of preservation.

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



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UNIT III

- Preservation by sugar (Jam, Squash and marmalade)
- Preservation by Salt (Pickles)

UNIT IV

- Dehydration of fruits and vegetables Concept and methods.
- Preservation by dehydration (Chips)

UNIT V

- Tomatoes: Selection and processing tomato juice.
- Preparation of tomato products: tomato puree, paste, ketchup and soup.

Textbooks:

- Giridharilal, G. S. Siddappa and G.L.Tandon., (2007) *Preservation of Fruits and Vegetables*, Indian Council of Agri. Res., New Delhi
- Srivastava, R.P., and Sanjeev Kumar (2019) *Fruit and Vegetable Preservation: Principles and Practices*, CBS Publishers & Distributors Pvt., Ltd., New Delhi
- Verma, L.R. and V.K. Joshi (2000) *Post Harvest Technology of Fruits and Vegetables*. Indus Publ., New Delhi.

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Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP-2020 General Electives (UG 2022 – 23)