

Report of the Certificate Course titled
“Food Preservation by Food Processing”



Conducted by **Department of Nutrition**

Flyer of the Course



HOOCHLY WOMEN'S COLLEGE INITIATIVE

"Food Preservation by Food Processing"

A Certificate Course offered by
Department of Nutrition



Duration: 30 hours

Mode of teaching: Offline

Course Fees: Free

Eligibility: 10+2 (Biology)

Total seats: 20

THE COURSE WILL START FROM 2nd AUGUST, 2022

Course Content:

Introduction to food science, classification of food; Traditional and modern methods of cooking, introduction on food processing and storage; Introduction to food microbiology, food spoilage and contamination; Different food preservation techniques; Preparation of Jam, Jelly, squash, Sauce and pickle.

Contact Person: SHREYA BHATTACHARYA, MADHUSHREE BHOWMIK

Notice of the Course



HOOGHLY WOMEN'S COLLEGE

(Govt. Sponsored)

P.O. & Dt. Hooghly, Pin - 712103, W.B.

[Accredited "B" by NAAC, Bangalore]

Ph. : 2680-2335 (Principal)
2680-5033 (Office)

Date 29.07.2022

Notice

The Department of Nutrition is organizing a certificate course titled 'Food Preservation by Food Processing' for honours students to enhance their skills of food processing and preservation techniques in the Nutrition field. The training would commence on the 2nd August, 2022. Students are requested to register in the Programme.

Seena Banerjee
29/07 (22)
Principal

Hooghly Women's College
Principal
Hooghly Women's College

Add on Course

Course Title: “Food Preservation by food processing”

Objective of the Course:

The Course was designed for the students to provide the knowledge of food preservation and practical skill of food processing necessary for their career, entrepreneurship, professions allied to Industry.

Mode of Teaching: Offline

Total Duration of the Course: 30 Hours

Course Fee: Free

Course Structure: Theory and Practical Classes

Course structure with schedule:

Sl. No.	Topic	Date	Time	Duration
1	Introduction to food science, classification of food	02.08.2022	3.30-5.30	2 hours
2	Traditional and modern methods of cooking, introduction on food processing and storage	06.08.2022	2.00-4.00	2 hours
3	Introduction to food microbiology, food spoilage and contamination	12.08.2022	10.30-12.30	2 hours
4	Different food preservation technique-I	13.08.2022	2.00-4.00	2 hours
5	Different food preservation technique-II	20.08.2022	2.00-4.00	2 hours
6	Food preservation by preservatives	26.08.2022	10.30-12.30	2 hours
7	Preparation of Jam	27.08.2022	2.00-4.00	2 hours
8	Preparation of Jelly	02.09.2022	10.30-12.30	2 hours
9	Preparation of Squash	03.09.2022	2.00-4.00	2 hours
10	Preparation of Sauce	09.09.2022	10.30-12.30	2 hours
11	Preparation of Pickle	10.09.2022	2.00-4.00	2 hours
12	Food Law and Standards on processed food product	16..09.2022	10.30-12.30	2 hours
13	Food Packaging	17.09.2022	2.00-4.00	2 hours
14	Test	20.09.2022	3.30-5.30	2 hours
15	Conclusion and Valedictory session	23.09.2022	10.30-12.30	2 hours

Resource Persons:

SL No.	Topics	Resource Persons
1	1,3,6,8,10,12,14,15	SHREYA BHATTACHARYA STATE AIDED COLLEGE TEACHER,HOOGHLY WOMEN'S COLLEGE
2	2,4,5,7,9,11,13,14	MADHUSHREE BHOWMIK STATE AIDED COLLEGE TEACHER,HOOGHLY WOMEN'S COLLEGE

Participants' list:

SL. No.	Name of the students	Semester	University Roll No.	Contact number
1	ADRITA RANA	3rd	210340600001	7044282016
2	AISHI MONDAL	3rd	210340600002	8420365564
3	AISWARYA MURMU	3rd	210340600003	7980829295
4	AMRITA DEY	3rd	210340600005	9330784356
5	ANANYA CHAKRABORTY	3rd	210340600006	7439834346
6	ANKITA DAS	3rd	210340600009	8001484246
7	ARPITA SARKAR	3rd	210340600015	9875662483
8	DEBASMITA HAZARY	3rd	210340600016	8420025336
9	SAHIN MALLICK	3rd	210340600037	9330634766
10	SANGITA HAZRA	3rd	210340600040	9883831172
11	SARANI KUNDU	3rd	210340600041	9073703884
12	SARBANI GHOSH	3rd	210340600042	8017272286
13	SHABNAM KHATUN	3rd	210340600044	9748234478
14	SHRUTI DUTTA	3rd	210340600049	7044841491
15	SHYAMOPRIYA MUKHERJEE	3rd	210340600050	8420681974
16	TITHI MAJUMDER	3rd	210340600058	9073780247
17	TIYASHA SANTRA	3rd	210340600060	8016315544
18	VASUDHA SINGH	3rd	210340600065	7439266300
19	WAHIDAR RAHMAN	3rd	210340600066	8637070033

Details of Theory Syllabus:

S.L. No.	Content	Details
1	Introduction to food science, classification of food	<ul style="list-style-type: none">• Introduction of various subsectors of food processing Industry• Foods and their Classification• Different types of fruits and vegetables
2	Traditional and modern methods of cooking, introduction on food processing and storage	<ul style="list-style-type: none">• Different Traditional cooking methods with precooking steps• Different Modern cooking methods with precooking steps• Selection of raw materials including fruits and vegetables for preparation of various products• Basis science for loss of nutritive value of fruits and vegetables during processing• Storage of raw and processed fruits and vegetables
3	Introduction to food microbiology, food spoilage and contamination	<ul style="list-style-type: none">• Basic concept of food microbiology• Types of food spoilage and contamination• Different microbial group associated with fruits and vegetables, microbial change during storage
4	Different food preservation technique-I	<ul style="list-style-type: none">• Methods of food preservation
5	Different food preservation technique-II	<ul style="list-style-type: none">• Methods of food preservation• Types of containers used in processed food preservation
6	Food preservation by preservatives	<ul style="list-style-type: none">• Definition of Preservatives• Types of preservatives commonly used to preserve foods• Limits of usage of preservatives
7	Food Law and Standards on processed food product	<ul style="list-style-type: none">• Different laws and standards• Food certification system
8	Food Packaging	<ul style="list-style-type: none">• Classification• Functions of packaging• Materials used for packaging

Details of Practical Syllabus:

S.L. No.	Content	Details
1	Preparation of Jam	<ul style="list-style-type: none">• Selection and grading of raw fruits and vegetables• Washing of fruits and vegetables before they go for processing• Technology of extraction of juices from different types of fruits and vegetables• Process of preparation of Jam
2	Preparation of Jelly	<ul style="list-style-type: none">• Selection and grading of raw fruits and vegetables• Washing of fruits and vegetables before they go for processing• Technology of extraction of juices from different types of fruits and vegetables• Process of preparation of Jelly
3	Preparation of Squash	<ul style="list-style-type: none">• Selection and grading of raw fruits and vegetables• Washing of fruits and vegetables before they go for processing• Technology of extraction of juices from different types of fruits and vegetables• Process of preparation of Squash
4	Preparation of Sauce	<ul style="list-style-type: none">• Selection and grading of raw fruits and vegetables• Washing of fruits and vegetables before they go for processing• Technology of extraction of juices from different types of fruits and vegetables• Process of preparation of Sauce
5	Preparation of Pickle	<ul style="list-style-type: none">• Selection and grading of raw fruits and vegetables• Washing of fruits and vegetables before they go for processing• Peeling and slicing of fruits and vegetables• Preparation of brine solution• Curing of fruits and vegetables• Process of preparation of pickle

Theory Classes of the Course



Practical Classes of the Course



Sample Certificate of the Course



Hooghly Women's College (Affiliated to The University of Burdwan)



Organized by
Department of Nutrition

Certificate of Completion

*This is to certify that, Mr./Mrs./Ms.....
Of.....has successfully completed the
certificate course titled 'Food Preservation by Food Processing' of 30
hours duration organized by Department of Nutrition in the session 2022-2023.*

Certificate ID:
Issued ON:



Principal
Hooghly Women's College