

MAHARASHTRA STATE BOARD OF VOCATIONAL EDUCATION EXAMINATION, MUMBAI

1	Name of Syllabus	C.C.IN Meat, Fish & Poultry Processing (401109)						
2	Max. Nos of Student	25 Students						
3	Duration	6 Months						
4	Type	Full Time						
5	Nos Of Days / Week	6 Days						
6	Nos Of Hours /Days	7 Hrs						
7	Space Required	Workshop = 1000 Sq feet <u>Class Room = 200 Sq feet</u> TOTAL = 1200 Sq feet						
8	Entry Qualification	S.S.C.						
9	Objective Of Syllabus/ introduction	Awareness of Safety precautions Knowledge of Engineering skill, use of tools in Food Processing. Awareness of Food Preservation. Awareness of Processed Food. Awareness of Agro Processing Awareness of Processed Food.						
10	Employment Opportunity	The trainee will either to be able to take up jobs with agencies which Maintain Develop Meat, Fish & Poultry Processing or with working experience will be in a position to start his own independent Business.						
11	Teacher's Qualification	Diploma in Food Processing/ Hotel Management. With 3 year Teaching experience in Meat, Fish & Poultry Processing.						
12	Training System	Training System Per Week						
13	Exam. System	Theory		Practical		Total		
		12 Hours		30 Hours		42 Hours		
		Sr. No.	Paper Code	Name of Subject		TH/PR	Hours	Max. Marks
		1	40110911	Meat, Fish & Poultry Processing		TH-I	3 hrs	100
		2	40110921	Agro Processing & Processed Food		PR-I	3 hrs	100
		3	40110922	Meat, Fish & Poultry Processing.		PR-II	6 hrs	200
				TOTAL				400
								185

Syllabus

Meat, Fish & Poultry Processing

<i>Practical - II</i>	<i>Theory - I</i>
Conduct survey of the different meat processing industries. <input type="checkbox"/> Carryout survey of the different processed products from meat fish and poultry <input type="checkbox"/> Carryout meat processing : cutting (carcassing), cleaning storage, sanitation. <input type="checkbox"/> Conduct practicals on canning, pickling, preservation of meat. <input type="checkbox"/> Check quality of fish for processing. <input type="checkbox"/> Produce Dehydrated canned, pickled fish, Fishmeal protein, and fishmeal powder.	Introduction, importance of meat processing for entrepreneurship development <input type="checkbox"/> Scope of meat processing industry <input type="checkbox"/> Methods of meat processing. <input type="checkbox"/> Post mortem changes during meat processing. <input type="checkbox"/> Quality of meat <input type="checkbox"/> Canning, pickling, preservation of meat. <input type="checkbox"/> Principle and methods of fish processing <input type="checkbox"/> Quality of fish suitable for processing. <input type="checkbox"/> Dehydration, canning, pickling of fish, Fishmeal protein, fishmeal powder.
Produce egg albumin, powder and other useful products from egg. <input type="checkbox"/> Prepare canned egg and canned egg pickle. <input type="checkbox"/> Process chicken and test quality. <input type="checkbox"/> Prepare processed product from chicken and other birds e.g. Sausages, pickle, dried chicken	<input type="checkbox"/> Importance of egg production. <input type="checkbox"/> Storage and preservation methods of eggs. <input type="checkbox"/> Production methods of egg albumin, powder and other useful products from egg. <input type="checkbox"/> Quality of egg and products. <input type="checkbox"/> Pickling, canning of egg <input type="checkbox"/> Methods of chicken processing, techniques involved in processing. <input type="checkbox"/> Processing of other birds

<i>Practical - I - Agro Processing & Processed Food</i>
Conducting survey of the different agro products from the market
Working with agro processing machinery
Capacity evaluation of different agro processing machines
Cleaning, grading and other pre-processing activities
Production of whole wheat flour
Production of Suji, Maida, Dalia
Packaging and labeling the product
Pre-treatment in dal milling like cleaning, grading, soaking, drying
Milling pulses for production of dal, e.g. pigeon pea, green gram, Bengal gram
Packaging and uses of wastes from dal mill
Production of packed whole grains like Bengal gram, black gram, green gram, groundnut
Procurement and Pre-processing of spices, cleaning, grading, destoning
Working with machinery for spice grinding
Production of spice powders from, coriander, black peeper, red chilly, turmeric
Packaging of whole spice grains for marketing
Working of oil expellers
Oil expelling from different oil seeds e.g. mustard, groundnut, rapeseed, sunflower
Filtration and packaging of oil
Processing of paddy for rice
Working with groundnut decorticators for production of decorticated groundnut
Pack the given food products and seal
Development of good quality package and testing of the quality with market survey and demand
Handling and practice on the equipment
Fault identification and removal of faults

List of equipment, tools and instruments

Sl. No.	Item/ Specification	Quantity proposed for a batch of 25 trainees
1.	Meat mincer	01
2.	Pulverizer	01
3.	Meat cutting knives, heavy duty	04
4.	Cooking stoves	02
5.	Water purifier	01
6.	Seed germinator	01
7.	Heat sealing machine	01
8.	Cutting machine	01
9.	Canning unit	01
10.	Heat sealing machine	01
11.	Lug cap bottle sealing machine	01
12.	Cabinet dryer	01
13.	Refrigerator	02
14.	Deep fridge	02
15.	Pressure cookers	04
16.	Steel Bhagonas	05
17.	SS Ladles	05
18.	Wooden paltas	05
