

1	Name of Syllabus	C. C. IN Manufacturing of Jam, Jelly and Pickles (401110)																																									
2	Max.Nos of Student	25 Students																																									
3	Duration	6 Month																																									
4	Type	Part Time																																									
5	Nos Of Days / Week	6 Days																																									
6	Nos Of Hours /Days	4 Hrs																																									
7	Space Required	Workshop = 400 Sq feet <u>Class Room = 200 Sq feet</u> TOTAL = 600 Sq feet																																									
8	Entry Qualification	8 th Pass																																									
9	Objective Of Syllabus/ introduction	To impart necessary competencies with skill required in preparing jam, jelly and pickles etc.																																									
10	Employment Opportunity	Has self employable capabilities , skilled person’s requirement is increasing and also be able to run a small scale commercial unit																																									
11	Teacher’s Qualification	Diploma in catering technology																																									
12	Training System	<table><tr><th colspan="4">Training System Per Week</th></tr><tr><td>Theory</td><td>Practical</td><td colspan="2">Total</td></tr><tr><td>06 Hours</td><td>18 Hours</td><td colspan="2">24 Hours</td></tr></table>							Training System Per Week				Theory	Practical	Total		06 Hours	18 Hours	24 Hours																								
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13	Exam. System	<table><tr><th>Sr.No.</th><th>Paper Code</th><th>Name of Subject</th><th>TH/PR</th><th>Hours</th><th>Max. Marks</th><th>Min. Marks</th></tr><tr><td>1</td><td>40111011</td><td>Manufacture of Jam, Jelly and Pickles</td><td>TH I</td><td>3 hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40111021</td><td>Manufacture of Jam, Jelly and Pickles</td><td>PR-I</td><td>6 hrs</td><td>200</td><td>100</td></tr><tr><td>3</td><td>40111022</td><td>Entrepreneurial skill</td><td>PR-II</td><td>3 hrs</td><td>100</td><td>50</td></tr><tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>185</td></tr></table>							Sr.No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks	1	40111011	Manufacture of Jam, Jelly and Pickles	TH I	3 hrs	100	35	2	40111021	Manufacture of Jam, Jelly and Pickles	PR-I	6 hrs	200	100	3	40111022	Entrepreneurial skill	PR-II	3 hrs	100	50			Total			400	185
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Theory - I & Practical - I

MANUFACTURE OF JAM, JELLY PICKLE [MJJP]

THEORY

- 1) General introduction to the preservation of food and nutrition and food packing.
- 2) Food industry & its role in the economy of the country.
- 3) Spoilage of foods –factory responsible for such spoilage.
- 4) Fundamentals of bio – chemistry /nutrition / food science.
 - Nutritive value of fruits & vegetables preservation at domestic level.
 - Basic science to minimize the loss of Nutritive value of foods at the time of preservation.
- 5) Principles involved in the preservation of fruits & vegetables.
- 6) Food –its composition –macroscopic & microscopic. Essential nutrients present in a food. –protein; carbohydrate,; fat, minerals, vitamins &water.
- 7) Theoretical discussion of canning / bottling of fruits & vegetable.
- 8) a) general methods of preparation of jelly /jam / marmalade.
b)tomato preservation.
- 9) FPO licenses &Rules.

PRACTICAL.

- 1) (a)general description of equipment & Machinery and their utilization.
(b) demonstration with the implements machine and equipment.
- 2) demonstration of preparation of squash, lemon, orange, green mango, pineapple or other available fruits.
- 3) practical demonstration of canning/ bottling of ripe mango slice, pineapple tibat, peas, babycorn.
- 4) practical demonstration of bringing of green mangoes and other vegetables.
- 5) preparation of pickle & chutney.
- 6) preparation of morobba-mango, bel, papaya.
- 7) practical demonstration – tomato sauce & puree.
- 8)scientific method of drying of mango pulp (amsatta).

Practical - II - Entrepreneurial skill

Marketing- skill and concept
Brief idea of small scale unit

Operational management
Market survey
Quality control
Visit to industrial units for collecting information to start the unit
Need of local area
Vat / sales tax other taxes
Registration of SSI, trade license,
Project report, proposal for loans etc

Proforma for preparation of project
Introduction
Name of project
Tools required
Materials used for project
Procedure
Cost of project
Selling price
Profit
