



केन्द्रीय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती

CENTRAL EDUCATION & INFORMATION TECHNOLOGY RESEARCH COMMITTEE

AN AUTONOMOUS INSTITUTION REGD. BY THE GOVT. OF NCT OF DELHI UNDER ITA 1882 GOVT. OF INDIA

REGD. BY NCS-MINISTRY OF LABOUR AND EMPLOYMENT GOVT. OF INDIA

REGD. AT MINISTRY OF MICRO, SMALL AND MEDIUM ENTERPRISES (MSME), GOVT. OF INDIA

An Autonomous Organization works for IT, HRD & Literacy



NCS-REGD. OFFICE
Govt. of India



सत्यमेव जयते

REGD. NO.: S14K81-1040424644087

Diploma in Preservation of Fruit and Vegetables

Fruit and Vegetable Processor is a fruit/food preserving vocational trade. The duration of trade is one year with two semesters of six months each. Students are introduced to different topics of food processing during teaching hours such as how to receive, check and store raw materials; operate conveyor and processing equipment; take samples and check products for dispatch; check boxes or bins of fruit and vegetables as they are delivered and organise weighing and storage; prepare and sort fruit and vegetables for processing and feed them into machines; handle live or slaughtered poultry and prepare for cooking or further processing; operate machinery for chemical treating, size grading, crushing, extracting juice, mixing, freezing and drying foods; operate machinery to blend flour, meal and feed; sterilise equipment and keep processing areas clean. The trade is career orienting in nature which opens many work options for them in agriculture and food process industry.

Fruit and Vegetable Processor Trade Syllabus

Syllabus of Fruit and Vegetable Processor trade as prescribed by various ITIs.

Sem. I		
Sr. No.	Subjects of Study	
	Trade Practical	Trade Theory
1	Spoilage of fruits and vegetables Industrial visit in fruits and vegetables processing industry.	Introduction - Definition and scope of preservation. History and development of food preservation industry with special reference to India. Different types of spoilages in

		fresh fruits and vegetables. General principles and methods of food preservation
2	Identifications of Fruits and vegetables.	Definition of Fruits and vegetables, Difference in between fruits and vegetable, Fruits and vegetables as available in different parts of the country, their preservation, season of maturity. Constituents of food, importance of fruits & Vegetables in the diet.
3	Identification of spices and food additives used in fruits and vegetable processing.	Selection of raw materials including fruits and vegetables for Preparation of various products. Spices and other constituents, their properties, condiments and other additives and ingredients, and their flavouring and preservative properties.
4	Study of common food processing equipments such as pulper, sealers, juice extracting machines, autoclaves, corking machines etc.	Study of various equipments: usage, care/maintenance and precautions.
5	Refrigeration and other	Storage of fresh fruits and



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	methods for storing perishables.	vegetable. Methods and containers used in fresh fruits and vegetable preservation
6	Preparation of Fruit Juice. Preservation of fruits juices with addition of preservative.	Technology of extraction of juices from different types of fruits. Definition of Preservatives-types of preservatives commonly used in food industry limits of usage of preservatives
7	Preparation of common fruit beverages. Determination of Acids in fruits and vegetable products	Fruit beverages: Squashes, syrups, nectars, RTS, crushes, cordial etc.
8	Preparation of tomato juices, puree, sauces, ketchups, soup, paste, chutney etc.	Tomato products: Technology of manufacture of tomato products.
9	Various methods of drying: sun drying, cabinet drying and solar drying.	Sun drying & dehydration and its merits and demerits. Principles involved preservation by drying method. Treatment prior to drying. Mechanical Dehydration-Types of Dryers.
10	Preparation of Jam, jelly and marmalades.	Jams, Jellies and marmalades: selection, preparation, production and preservation. Difference in between jam and jelly.

11	Practical demonstration of sealing pouching machine. Examination of the tetra pack.	Study of various types of containers like Glass, Tin-merits and demerits of each-scope for new types of containers/ packaging materials, such as plastic pouches, tetra pack, PET bottle and cartons. Understanding the label its importance, and labelling requirements.
12	Industrial Training: Fruits and vegetables processing industry.	

