

Rural Development has a vital role in driving the country to the heights of economic supremacy. The ISS (The Jan Shiksha Sansthan) initiative is a step in this direction of realising this unique potential. A large number of rural citizens comprising over two thirds of India's population is currently deprived of skill training. Rural India is seen as a prospective market for industry and nation's progress. In order to nurture the talent and improve the livelihood of rural youth our govt aim at identifying and training the skills that are relevant to the market or region. Skill initiatives supported by the Jan Shiksha Sansthan under the ministry of skill development and entrepreneurship are aligned towards achieving this goal.


Hence our College has organised a Certificate programme in food processing & preservation joining hands with ISS so as to enable the students for a livelihood and to become financially independent. The Course will be provided as a 30hr programme. The classes were organised during 20 hrs and each session comprises 3hrs. Altogether 10 days will be taken for the completion of this course.

DR. K. V. RAO
Principal
M.M.NSS College
Maddur, Bangalore

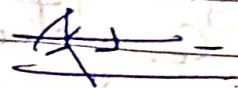


2 Student Enrollment List

Sl.No	Name of the student	class	Signature
1.	Thushara. L	BSc Physics	Thushara
2.	Lekshmi. S. Kurup	Bsc Physics	Lekshmi
3.	Sariga Lakshmi. S.R	Bsc zoology	Sariga
4.	Jasmi Mol:- I	B.com	Jasmi
5.	Seeya Dath	B.com	Seeya
6.	Gopika. G.S.	B.com	Gopika
7.	Vidhya. C.	B.com	Vidhya
8.	Bibina. B	B.com	Bibina
9.	Alfiya Nazim	B.com	Alfiya
10.	REVATHY. M	B.com	Revathy
11.	Arya. M	B.com	Arya
12.	SUFI. S	B.com	Sufi
13.	Pulvina. S	B.com	Pulvina
14.	Buna. N	B.com	Buna
15.	Shafna R.S	B.com	Shafna
16.	Dhanya. T.S	B.sc zoology	Dhanya
17.	Aswathy. S	B.sc Zoology	Aswathy
18.	Devika Kram	B.sc zoology	Devika
19.	Nisha. S	B.sc Zoology	Nisha
20.	Tanika. K. J	B.sc Zoology	Tanika
21.	Panchamy. S. B	B.sc Zoology	Panchamy
22.	Aswathy. S Akshaya. S	B.sc Zoology	Aswathy
23.	Karthika. J. Prakash	B.sc Zoology	Karthika
24.	Akshaya. S	B.sc zoology	Akshaya
	Nandana. L	BSc physics	Nandana


Dr. Karitha. L

Dr. KAVITHA L
Assistant Professor & Head
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Syllabus

Department of Commerce

Certificate Course in Food Processing and Preservation

Course Objective

1. To understand the basic concept of various cookery
2. To become familiarized with preparation of various cookery
3. To develop different food and bakery products
4. To study the role of preservation in food products

Course outcome

Students shall develop the knowledge of need of food processing and learn various techniques. To study of impart knowledge on the principles of different techniques used in processing of food and knowledge about preserving them

Unit 1

Introduction to food science- concept of food-objectives of food science-functions of food-classification of food- Methods of cooking- Traditional and modern cooking methods- Food preparation & storage

Unit 2

Introduction to bakery - Ingredients used in bakery items- role of ingredients-introduction to bakery machineries- scope of bakery processing—Biscuits and cookies- Introduction-difference-ingredients process-packaging & storage

Unit 3

Food contamination and spoilage- concept-definition, difference between contamination and spoilage-Food preservation- Definition and scope of food science and technology- historical development of food processing and preservation-common terms used in food preservation-classification of food on the basis of pH value, technology-principles of preservation

Unit 4

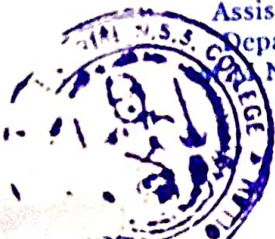
Chemical preservation and preservation by drying- Preservation by use of sugar, salt, chemicals, antibiotics and by smoking, concentration -Fermentation: Application on preservation of food pickling-curing etc-Types of drying-preservation by use of high temperature and low temperature-pasteurization, boiling, sterilization-Principles of baking

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2022-23

MMNSS COLLEGE, KOTTIYAM

DEPARTMENT OF COMMERCE

Course Title: Certificate course in Food processing and Preservation

Course Code: CC CO-06

Course Duration : 30 Hours

Course schedule

Date	Day	Time	Topic Discussed
25/10/22	Tuesday	9.30 to 12.30	Introduction to food science, classification of food , Methods of cooking-Traditional & Modern
26/10/22	Wednesday	9.30 to 12.30	Introduction to Bakery, packaging and storage, Biscuits , Cookies & Squash-Theory and Practical
27/10/22	Thursday	9.30 to 12.30	Food contamination and spoilage - Food processing and preservation-(T & P)
28/10/22	Friday	9.30 to 12.30	Classification of food on the basis of Ph Value- Principles of preservation- Mixed Jam-(T & P)
5/11/22	Saturday	09 to 1pm	Chemical preservation- Ladoo making, Fish pickle (practical)
17/11/22	Thursday	3 to 5	Vegetable cutlet- (T & P)
24/11/22	Thursday	3 to 5	Chemical preservation- Vegetable Pickle (T & P)
04/1/23	Wednesday	2 to 5	Preservation by use of sugar and salt- Principles of baking, Cake making (T & P)
16/1/23	Monday	2 to 5	Fermentation, Sterilization-Jam making
21/1/23	Saturday	9 to 1pm	Types of drying- Samosa & Jelly

Name and Signature of Course Advisor:

Dr. Kantha L

Name and Signature of HOD:

Dr. Kantha L



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**Report on certificate course in Food Processing and Preservation
(2022-23)**

Department of commerce has organized a certificate course in food processing and preservation joining hands with Jan Shikshan Sansthan so as to enable students for a livelihood and to become financially independent. The course had been provided as a 30 hour programme. The classes were conducted during zero hours and each session comprises 3 hrs. Altogether 10 days were taken for the completion of the course. The programme started with an official inauguration on 25/10/2023. The programme started with 24 students registered for the course. But only 16 of them has successfully completed the course. The students were imparted basic knowledge on food science and its processing and preservation. The classes were conducted under the guidance of Smt Saraswathy who is a certified trainer of Jan Shikshan Sansthan. Students were trained on the basics of food making and the various items taught included making of bakery items, pickles, cakes, squashes, jams, sauces etc. The students found the classes very interesting and the evaluation was done on the basis of practical sessions. The course came to an end by the middle of January and certificates were distributed to all the students on the successful completion of the same. Thereafter the students also arranged a food fest in the college where they prepared and served various dishes to the students and faculties from which they earned handsome profit as well. The entire course was a fruitful one and after the course the students felt more confident in running their own small scale businesses in food making and supplying which enabled them to earn a small income which will assist them in their studies also.



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