

Anekant Education of Society's
Tuljaram Chaturchand College of Arts, Science and Commerce, Baramati
(Autonomous)

Department of Botany

**Certificate Course in
Post Harvest Management and Value Addition of Fruits and
Vegetables**

Syllabus

No. of Credits : 02

No. of Lectures : 12

No. of Practicals : 05

Learning Objectives :

- To learn the techniques of storage of Fruits
- To understand importance of value addition
- To learn the methods of processing of various value added products
- To learn the methods of packaging and marketing

Learning Outcome :

- To develop the Entrepreneurship

Unit No.	Contents	No. of Lectures
1	a) Fruit processing : Concept and need (2L) b) Principles and Preservation methods : Cold storage of fruits and vegetables (2L)	04
2	a) Preparation of jam, jelly squash, pickles, ketchup and candy (6L) b) Extraction of oils and scents, methods of packaging and marketing (2L)	08
3	Practicals : a) Demonstration of fruits processing methods. b) Preparation of Jam and Jelly c) Preparation of Squash and Pickles d) Preparation of Ketchup and Candy e) Preparation of Scented oils	20
Total		32

