

Process of preserving and pickling

Dept:-Home Science

Course Code:- VAC2101 Duration:-15 Days

(30 Hours)



CHANDRAKANTI RAMAWATI DEVI ARYA MAHILA P.G. COLLEGE, GORAKHPUR NAAC ACCREDITED (Affiliated to DDU Gorakhpur University, Gorakhpur)



15 DAYS VALUE ADDED COURSE (COURSE CODE- VAC2101)

on

PROCESS OF PICKLING AND PRESERVING 21/01/2021-04/02/2021

Organized by: Department of Home science and IQAC

MENTOR

Z.N. KHAN (FOOD PRESERVATION OFFICE)

CO-ORDINATOR Dr. RITA ASSISTANT PROFESOR CRDAM P.G. COLLEGE, GORAKHPUR

PRINCIPAL Dr. (Lt.) Aparna Mishra CRDAM P.G. COLLEGE, GORAKHPUR

चन्द्रकान्ति रमावती देवी आर्य महिला पी० जी० कालेज,गोरखपुर



15 DAYS VALUE ADDED COURSE ON PROCESS OF PICKLING AND PRESERVING

21/1/2021 - 4/2/2021

This 15-day value-added course, organized by the Home Science Department in collaboration with the IQAC of the college, offered an in-depth exploration of pickling and preserving techniques. The course aimed to equip participants with practical skills and knowledge to extend the shelf life of foods while maintaining their nutritional value.

By the end of the course, participants acquired practical skills in pickling and preserving, understood the science behind food preservation, and were able to create their own preserved products. The course successfully combined theoretical knowledge with hands-on experience, empowering attendees to apply these techniques in both personal and professional settings.

COURSE DETAILS

| 1 | Name of Syllabus | Food Preservation |
|---|------------------------|--|
| 2 | No. of Students | 110 |
| 3 | Duration | 15 Days |
| 4 | Туре | Part Time |
| 5 | No. of Days/ Week | 15 Days |
| 6 | No. of Hours/Day | 2 Hours |
| 7 | Objective of Syllabus/ | To develop entrepreneurial skill among students in |
| | Introduction | context of food preservation. |
| 8 | Employment opportunity | Students can set up her entrepreneurship. |

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OBJECTIVE

To educate participants about the techniques of preserving and pickling fruits and vegetables, enhancing their skills in food preservation methods.

COURSE OUTCOMES-

- Enhanced knowledge of food preservation techniques among participants.
- Practical experience in preparing different types of pickles.
- Increased awareness of the nutritional benefits of pickled foods.
- Development of skills that can contribute to sustainable food practices.
- Development the art of preserving fruits, vegetables and other foods through pickling, jam making, and other techniques.

SYLLABUS

UNIT1-

- History and benefits of pickling and preserving.
- Basic principles and techniques.

UNIT II-

• Types of pickling, Pickling liquids and spices, Pickling vegetables, fruits and other foods.

UNIT III-

- Types of jams and jellies.
- Fruit selection and preperations.
- Cooking and setting techniques.

ASSESSMENT METHOD :- Practical & Written Exam.

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ACTIVITY









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ACTIVITY REPORT

The Process of Preserving and Pickling Value Added Course, conducted from 21st January 2021 to 4th February 2021, was organized by the Home Science Department in collaboration with the Internal Quality Assurance Cell (IQAC) at CRDMPG College. This course aimed to equip students with essential skills in food preservation techniques, focusing on methods such as pickling, canning, and fermentation.

Participants learned about various preservation techniques that extend the shelf life of fruits and vegetables, emphasizing the importance of food safety and nutritional value. Students experimented with different recipes, exploring flavors and techniques for creating pickles, jams, and sauces. By the end of the course, students gained practical skills and knowledge, enabling them to apply these techniques in their kitchens or consider entrepreneurial opportunities.

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ATTENDANCE







व्याख्यान पंजिका Lecture Register

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