

(Accredited by NAAC)

दीवान बाजार, गोरखपुर (उत्तर प्रदेश)

Mobile No-+91-9076651662 Mail ID- <u>crdpgcollege.gkp@gmail.com</u>
Address: New Colony, Dewan Bazar Gorakhpur -273001

Process of preserving and pickling

Dept:-Home Science

Course Code:- VAC2101 Duration:-15 Days

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)

OH

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

प्राचार्या प्राचार्या पन्त्रकान्ति रमावती देवी आर्य महिला पी० जी० कालेज,गोरखपुर



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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.

प्राचाया चन्द्रकान्ति रमावती देवी आर्य महिला पी० जी० कालैज,गोरखपुर



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SYLLABUS

COURSE OUTCOMES-

• Learn the art of preserving fruits, vegetables and other foods through pickling, jam making, and other techniques.

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.

प्रातायाँ चन्द्रकान्ति रमावती देवी आर्थ महिला पी० जी० कालैज,गोरखपुर



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ACTIVITY









प्राचार्या इन्द्रकान्ति रमावती देवी आर्थ महिला पीठ जीठ कालेज,गोरखपुर