



CHANDRAKANTI RAMAWATI DEVI ARYA MAHILA P.G. COLLEGE

चन्द्रकान्ति रमावती देवी आर्य महिला पी.जी. कालेज

(Accredited by NAAC)

दीवान बाजार, गोरखपुर (उत्तर प्रदेश)

Mobile No-+91-9076651662

Mail ID- crdpgcollege.gkp@gmail.com

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)
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


प्रिन्सिपल
चन्द्रकान्ति 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	Type	Part Time
5	No. of Days/ Week	15 Days
6	No. of Hours/Day	2 Hours
7	Objective of Syllabus/ Introduction	To develop entrepreneurial skill among students in context of food preservation.


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8	Employment opportunity	Students can set up her entrepreneurship.
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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 preparations.
- Cooking and setting techniques.


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Activity

Silva
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