

**Yashwantrao Chavan Center for Invention, Innovation and Incubation
(YC- CIII)**

Title of Skill Course: Pickle Making Technician

1. Sector: Food Industry
2. Subject: Chemistry
3. Year of implementation:2022

Course Structure

Skill Level	Theory Hours	Practical Hours	Total Hours	Credits	No. of students in batch
6	20	30	50	03	30

Syllabus

Course Objectives:

1. To give the knowledge to the students about the food processing industry
2. To improve the understanding of students regarding the processes carried out in
3. To make the students knowledgeable about the pickle manufacturing plant

Theory Syllabus (contact hours:20, credits:01)

Name of Topic	Lectures allotted
<p>Unit-I:a)Introduction to the food processing industry Define food processing, the various sub sector of food processing Industry, the methods of processing fruits and vegetables, the various units within a pickle manufacturing plant, Methods of testing pickle for accepted quality standards.</p> <p>b) Organizational standards and Norms Roles and responsibilities of a pickle making technician, personal hygiene and sanitation guidelines, food safety hygiene standards to follow in a work environment.</p>	[10]
<p>Unit II:a) Prepare and maintain work area and process Machineries Common detergents and sanitizers used in cleaning work area and Machineries, method of cleaning and sanitization.</p> <p>b) Pickle Making Principle, Preservatives used in pickle production, Classification of pickles, desired quantity of ingredients used in pickling, preparation of brine solution.</p>	[10]

Reference Books:

1. FICSI, Qualification Pack –Occupational standards for Food Processing.(2018),1-46
2. McGee, Harold .*The Science and Lore Of The Kitchen. Scribner.*(2004) 155–156.

Practical syllabus :(Contact hours:30,Credits:02)

Practical	Lectures allotted
<p>A) Practicals:</p> <ol style="list-style-type: none"> 1. Judging the maturity indices of important fruits 2. Preparation of pickle by traditional method (Mango / Lemon) 3. Preparation of Ginger /Mango Pickle 4. Preparation of Green chilli pickle 5. Preparation of Lemon pickle 6. Preparation of Mixed vegetable pickle 7. Determination of drained weight 8. Determination of sodium chloride in brine 9. Determination of titrable acidity 10. Determination of acidity of vinegar 11. Any other suitable experiment may be added 	30 hrs
<p>B) Project/ Field Visits/ Industrial Visit</p>	

Course Outcomes:

1. Students know about the various sub sectors of food processing industry
2. Students get the knowledge about how to maintain work area and process Machineries for pickle making
- 3 Students know about the pickle making and its preservation also can able to develop his own Pickle manufacturing plant.

Reference Book:

1. Y.H. Hui, Ramesh C. Chandan, Handbook of Food products manufacturing, Stephanie Clark 2007.
2. L.L.Levinson. The complete book of Pickles and Relishes, 1965.

BOS Sub Committee:

Sr. No.	Name of Member	Designation	Address
1	Dr.V.V.Sawant	Chairman	Y.C.Institute of Science, Satara(Autonomous)
2	Dr.S.P.Waghamale	Member	Y.C. Institute of Science,Satara(Autonomous)
3	Mr.Shriram Shimpi	Academic Expert	Assistant professor Department of Food Science Vidyapratishthan, Baramati
4	Mr.Anil Vyavahare	Industrial Expert	(Asuvara Masalewale) ,MIDC-Satara