

Title of Skill Course: Basics of Fruits and vegetables drying and dehydration Technician

1. Department: Department of Food Processing and Packaging
2. Title: Basics of Fruits and vegetables drying and dehydration
3. Sector: Food industries
4. Year of implementation:2022

Course Structure

Skill Level	Theory Hours	Practical Hours	Total Hours	Credits	No. of students in batch
4	10	05	15	01	30

Syllabus

Course Objectives: Students should

1. know role and responsibilities of drying and dehydration technician
2. know government food safety standards and measures.

Theory Syllabus**Contact Hrs: 10**

	SEMESTER-I SECFPPT 101 Basics of Fruits and Vegetables Drying and Dehydration Technician	No. of hours per unit/credits
Unit-I	Role and Responsibilities of drying and dehydration technician-	05
	Handling and maintenance of drying/dehydration equipment. Chemical, physical and microbial analysis of food, documentation and record keeping	
Unit-II	Technical Knowledge	05
	Different drying techniques, Quality parameters, basic food microbiology and quality assessment based on physical parameters. Food safety standards and regulations as per FSSAI, GMP, HACCP, QMS and computer basics and ERP followed by the organization.	

Course Outcomes: Students are able to

1. know Role and Responsibilities of drying and dehydration technician
2. know Government food safety standards and measures.

Reference Books:

1. Handbook of drying of vegetables and vegetable products / [edited by]. Min Zhang, Bhesh Bhandari, Zhongxiang Fang. Description: Boca Raton.
2. Food Science, Potter NH, CBS Publication, New Delhi, 1998
3. Food Processing Principles and Applications, Ramaswamy Hand MarcottM CRC Press, 2006.
4. Preservation of Fruits and Vegetables GirdhariLal, Siddhapa and Tondon, ICAR, 1 'Bllshedby Indian Council of Agricultural Research NewDelhi.

Practicals: Contact Hrs: 05

Sr. No	SEMESTER-I SECFPPT 101 Basics of Fruits and Vegetables Drying and Dehydration Technician (Practicals)	No. of hours per unit/credits
1	Operation and cleaning of mechanical dryer.	
2	To study documentation and record keeping of different types of dryer.	
3	Preparation of food products on the basis of drying principle.	
4	To study the physical parameters of dried foods	
5	To study the biological parameters of dried foods.	

BOS Sub Committee:

Sr. No.	Name of Member	Designation	Address
1	Dr.Rajan More	Chairman	Y.C.I.S.Satara
2	Ms. ShivaniPatil	Member	Y.C.I.S. Satara
3	Mr.SamsherPatil	Academic Expert	Assistant Professor, College of Food technology, Karad.
4	Mr.SuhasNavale	Industrial Expert	Green Fresh Foods Pvt. Ltd.