

Title of Skill Course: Beverages Technician

1. Department: Department of Food Processing & Packaging
2. Title: Beverages Technician
3. Sector: Food Industries
4. Eligibility: B.Sc. Food Processing & Packaging, B.Sc. Food Science & Technology, B. Tech. Food technology, B.Sc. Food Science and Quality Control
5. Year of implementation: 2022-23

Course Structure

Skill Level	Theory Hours	Practical Hours	Total Hours	Credits	No. of students in batch
7	15	30	45	02	30

Syllabus

Learning Objectives: Students should:

1. Understand the various beverages and the products made out of them.
2. Learn technical view of beverages and the manufacturing processing the context technology

Theory Syllabus (Contact Hrs: 15, Credits: 01)

Unit I: Introduction to Food Beverages

Types of beverages, Classification of food beverages, Raw material used, PFA-standards for food beverages, Food additives used in different beverages', Quality of water for beverages, Principles and methods for juice manufacture, machinery used in different juice extraction.

Unit II: Food Beverages

Non-alcoholic beverages- Introduction, raw materials used, machinery involved and processing of-Tea, coffee, Fruit beverages, flavoured milk beverages, drinking water.
Alcoholic beverages- Selection of ingredients, production, quality testing and packaging of- Wine, beer, brandy, whiskey and rum.

Practical Syllabus (Contact Hrs: 30, Credits: 01)

List of Experiments ----- 30 hrs

1. Preparation of squashes and study the quality parameters.
2. Preparation of R.T.S and study the quality parameters.
3. Preparation of various flavoured milk beverages and study the quality parameters
4. Preparation of nectars and study the quality parameters
5. Preparation of mineral water and study the quality parameters
6. Production of beer
7. Production of wine
8. To check nutritional and energy value of wine and beer
9. Case studies
10. Visit

Learning Outcomes: Students are able to:

1. Learn about beverage industry.
2. Know manufacturing technology for alcoholic and non-alcoholic beverages.

Reference Books:

1. Foods Facts and Principles, ManayN. S., Shandakh, 2008.
2. Food Science, Potter N. N., Hotchkiss, J. H., CBS Publishers, 5th edition, 2007.
3. Food Science, Srilakshmi B., New Age International Private Ltd Publishers, 7th edition, 2018.
4. Technology of Bottled Water, Nicholas Dege, Wiley-Blackwell Publishing Ltd, 3rd edition, 2011.
5. Manual of methods of analysis of foods, Food Safety and Standards Authority of India Ministry of health and Family Welfare Government of India New Delhi, 2016

BOS Sub Committee:

1. Chairman- Dr. R. B. More
2. Member- Mr. N. N. Shaikh

Expert:

1. Mr. D. B. Ghorpade (Industry Expert)
2. Mr. S. K. Khanpate (Industry Expert)