

## Food Processing (Code 358)

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### Introduction

In this day and age it has become imperative to process and preserve the food being produced in one particular area in order to make it available to people in other areas. This has given rise to a very important industry of food processing which is being done both on a large scale as well as on a small scale i.e., as a cottage industry. It has thus become necessary to train personnel to set up and run these enterprises.

### Objectives

After going through the course, the students will be able to:

- Familiarize themselves with effect of processing on nutrients;
- Develop skill in the various methods of food processing;
- Acknowledge the importance of proper packaging and labelling of products;
- Develop entrepreneurial skills in setting up and running an enterprises.

### Job Opportunities

1. Self employment: As owner of a small food processing unit
2. Wage employment: As a worker in a food processing unit, As a trainer / teacher

### Entry Qualification

Education : Class X pass

### Course Duration

One Year. The credit can be transferred against any one academic course.

### Scheme of study

Theory - 40%, Practical - 60%

### Scheme of Evaluation

Internal assessment: NA  
External examination % Age Marks

1. Theory 40 40
2. Practical 60 60

### Passing Criteria

Separate Pass 33% marks in Theory and Practical