

## **FNTSEC02\*: Fundamental Skills of Fruit and Vegetable Processing**

**Course Objectives:** To facilitate students get familiarized and acquire hands on skill in preparation of fruit and vegetable preserves.

- Preparation of common Fruit preserves like Jam, Jelly.
- Preparation of common vegetable preserves like Pickles

Note: The theoretical working principles as essentially required should be briefly explained, but emphasis should be given on students acquiring hands on skills.

Course Outcome: On successful completion of the particular course, students should be able to acquire the required skills for independently going for preparation of the fruit/vegetable preserves.

\*University guideline as issued from time to time will have to be followed.