



Shikshan Prasarak Mandāl's  
Jawahar Arts, Science & Commerce College,  
Anadur, Tq. Tuljapur, Dist. Osmanabad -413603



Year - 2019 - 20

Date - 03/09/2019

To,

The Principal,

JASC College, Anadur.

Tq. Tuljapur, Dist. Osmanabad.

Sub: Permission to conduct the Add-on Career oriented short term certificate course in "**Food Processing and Preservation**".

Respected Sir,

With reference to above cited subject I am kindly informing you that all faculties are unanimously decided to conduct a short term certificate course in "**Food Processing and Preservation**". In this meeting we all faculty also make an action plan to run this certificate course with all necessary formalities. So we all the faculty are requesting to you give us approval for said courses.

Attached:

- Time-Table
- Syllabus
- Question Paper Pattern
- Admission form

Smt. M. N. Gadsing  
Co-ordinator

PRINCIPAL  
Principal  
Jawahar Arts, Science & Commerce  
College, Anadur,  
Tq. Tuljapur, Dist. Osmanabad.



दुःखितांये तिमिरि जायो !

Shikshan Prasarak Mandal's

# JAWAHAR ART'S, SCIENCE & COMMERCE COLLEGE, ANADUR

Tq. Tuljapur, Dist. Osmanabad - 413 603

NAAC - GRADE - B++ (CGPA 2.81)

President : Shri. B. F. Kasture

Secretary : Shri. S. N. Alure Guruji

Principal : Dr. Umakant Chanshetti (Mob.: 9420400874)  
(M.Sc., M.Phil. Ph.D)

Ph.: (02471) 246037, 246737

Ref. : JMA/

Date : 14/09/2019

To,

The Co-ordinator,

Certificate Course in Food Processing and Preservation

Jawahar ASC College, Anadur,

Tq. Tuljapur, Dist. Osmanabad.

**Subject: Approval to conduct the certified course for students of Arts, Science and Commerce.**

As per the decision taken in Local Management Committee, you are directed to conduct the Certificate course in **Food Processing and Preservation** for the students of our college. The course should be of 30 hours and be conducted in the academic year 2019-20.

Convey your timetable of the said course to the timetable committee so as to avoid any overlapping of lecturers.

**PRINCIPAL**

Jawahar Arts, Science & Commerce  
College, Anadur,  
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President : Shri. B. F. Kasture

Secretary : Shri. S. N. Alure Guruji

Principal : Dr. Umakant Chanshetli (Mob.: 9420488874)  
(M.Sc., M.Phil, Ph.D)

Ph.: (02471) 246037, 246737

Ref. : JMA

Date : 15/09/2019

## Notice

All the students of Arts, science and commerce faculty are hereby informed that we are going to conduct the Add-on Career oriented short term certificate course in "Food Processing and Preservation" from 01/01/2020 to 05/02/2020 (30 hours).

The interested students may enrol their name with Smt. M. N. Gadsing before 30/12/2020

Smt. M. N. Gadsing

Co-ordinator

**PRINCIPAL**

Jawahar Arts, Science & Commerce  
College, Anadur,  
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Secretary : Shri. S. N. Alure Guruji

Principal : Dr. Umakant Chanshetti (Mob.: 9420488874)  
(M.Sc., M.Phil. Ph.D.)

Ph.: (02471) 246037, 246737

Ref. : JMA

Date : 09/10/2019

To,

- |   |  |
|---|--|
| 1) Smt. M. N. Gadsing<br>Chairman, Ad-hoc Board<br>JASC College, Anadur,<br>Tq. Tuljapur, Dist. Osmanabad.<br>Mob: 9421357945 | 2) Dr. M. B. Jadhav<br>Member, Ad-hoc Board<br>JASC College, Anadur,<br>Tq. Tuljapur, Dist. Osmanabad<br>Mob: 9960242667 |
| 3) Dr. Sonali Ghongade, Dietician<br>Member, Ad-hoc Board<br>Tq. Solapur, Dist. Solapur<br>Mob: 9422026339                    | 4) Dr. Kishori Shah, Neurologist<br>Member, Ad-hoc Board<br>Tq. Solapur, Dist. Solapur<br>Mob: 9420489301                |

**Subject:** Constitution of Ad-hoc Board in Mathematics (Short term certificate course in "Food Processing and Preservation")

Sir/Madam,

I am to inform you're that the Hon'ble Principal is pleased to nominate you as a Chairman/ Member on the Ad-hoc Board in Short term certificate course in "Food Processing and Preservation" for year 2019-20 as per provision statute-159 of the university act.

While requesting you to accept this invitation to work on the Ad-hoc Board. I do realize your busy moments in your own field. Yet in view of your expertise in the subject. I shall be thankful if you accept the membership of the Ad-hoc Board for enriching the academic standards of the university through your valuable contribution.

Your appointment shall be governed by and subject to the provisions of the Maharashtra Public University Act, 2016 as amended from time to time.

Kindly communicate your acceptance at the earliest.

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College, Anadur,  
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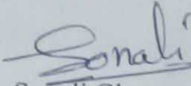


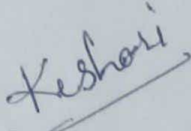
Date: 10 / 10 / 2019

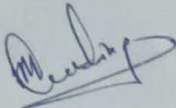
**BOS Meeting Proceeding**


As per requested all BOS members are gathered together to discuss regarding the syllabus of certificate course in **Food Processing and Preservation**. In this meeting under the chairperson Principal Dr. Umakant Chanshetti, discussion made on designing syllabus as well as how to implement the said course smoothly and fruitful. All members put their view and finally decided the syllabus, duration of one month regular with day to day activities. After vote of thanks expressed by Smt. M. N. Gadsing, the said meeting is over.

  
Dr. M. B. Jadhav

  
Dr. Sonali Ghongade

  
Dr. Kishori Shah

  
Smt. M. N. Gadsing  
Co-ordinator

  
**PRINCIPAL**  
Principal  
Jawahar Arts, Science & Commerce  
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Add-On Career Oriented Short Term Certificate Course

Food Processing and Preservation  
Course Co-ordinator: Smt. Madhuri Gadsing

- I. **Year of Implementation:** Syllabus will be implemented from June, 2019 onwards.
  - II. **Objective:**
    - i) To impart knowledge of various areas related to Food science and technology.
    - ii) To familiarize the students about the processing and preservation techniques of variety of foods.
    - iii) To emphasize the importance of food safety, food quality, food laws and regulations.
    - iv) To prepare the students to accept the challenges in life sciences.
  - III. **ELIGIBILITY:**  
HSC or std. 12th Arts/ Science/Commerce/ MCVC of Maharashtra State Board or any other equivalent.
  - IV. **Examination Pattern:**  
MCQ Test / Practical's
  - V. **MEDIUM OF INSTRUCTION:** The medium of instruction shall be in English./ Marathi
  - VI. **Passing Marks for Certificate Course Food Processing and Preservation:**  
A minimum of 35% marks in both theory and practical is required for passing
  - VII. **Course Duration- 30 Hrs.**
  - VIII. **Course Content- Syllabus**
- UNIT I : Processing Industry -3 Hrs.**

**Introduction:** Definition and scope of Food Science and Technology, Sources of food, scope and benefit of industrial food preservation.

- Scope of food processing industry
- Importance
- Future Prospects

**UNIT II: Principle of plant food processing - 4 Hrs.**

Thermal processing methods of preservation: pasteurization, sterilization, evaporation. Use of low temperature: Principle and effect on quality. Chilling, cold storage, freezing.

Preservation by drying dehydration and concentration:

- Classification of plant food processing
- Fruit and vegetable processing

**UNIT III: Principle of animal food Processing - 4 Hrs.**

Presentation of foods by Preservatives: chemicals, antioxidants, antibodies, acidulate etc.

Preservation by fermentation: Definition, Advantages, disadvantages.



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- Classification of animal food processing
- Milk processing- milk and milk product, etc.

#### UNIT IV: Introduction to Food Packaging – 4 Hrs.

Food hygienic and sanitary practices: Principles of hygiene and its relation to food preparation, General hygienic and sanitary practices to be followed by different food business operators - fruits and vegetable,

- Objectives and functions of food packaging,
- Requirements for effective food packaging
- Types of packaging Materials

#### UNIT V: Soft Skill Development – 3 Hrs.

Formal Writing Skills and Conversation Skills: Composition Writing: Business Letters, Conversation Skills: Nature of Conversation, Purpose of Conversation, Guidelines for Effective Conversation Skills

#### UNIT VI: Lab Course /Practical - 12 Hrs.

- Introduction to food laboratory.
- Preservation of food by high concentration of sugar i.e. jam/ jelly
- Preservation of food by high concentration of salt/acid i.e. pickle.
- Preservation of food by addition of chemicals i.e. tomato ketchup.
- Preparation of Cakes/ Chocolates / Syrups etc.

#### Recommended Readings & Links

1. Food Processing Industries Author: Ajay Kt. Gupta Format: Paperback ISBN: 9788195075591
2. FOOD PROCESSING TECHNOLOGY: A TRAINING MANUAL  
AUTHOR: VIVEK, K & R SASKUMAR & S CHAKKARAVARTHI ISBN: 9788176223706
3. FOOD PROCESSING & PRESERVATION: AUTHOR- G.  
SHUBHALAKSHMI ISBN- 9788122412833
4. YOU TUBE LINKS

<https://youtube.com/watch?v=lzaUd6Pr9WE>

[https://youtube.com/watch?v=R\\_5XUVxITxo](https://youtube.com/watch?v=R_5XUVxITxo)

<http://www.youtube.com/c/MadhurasReci...>

MadhurasRecipe Marathi

@MadhurasRecipeMarathi

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Wahar Arts, Science & Commerce  
College, A.

Tal. Tulshri, Dist. ... ..



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**Add on Certificate Course in "Food Processing and Preservation"**

**Time Table – 2019-20**

Month- / Date , 01/01/2020 to 05/02/2020

Sr. No.	Name of lecturer	Time	Days
I	Dr. Sonali Ghongade	04.00 to 05.00	Mon, Tue, Wed
II	Dr. Kishori Shah	04.00 to 05.00	Thus, Fri, Sat

Co-ordinator

**PRINCIPAL**  
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Ph.: (02471) 246037, 246737

Ref. : JMA/

Date :

## Notice

All the students enrolled in short term certificate course in **Food Processing and Preservation** are hereby informed you that we are going to conduct a final test in "**Food Processing and Preservation**" during this month on 06/02/2020

### Seating Arrangement for Exam

Sr.	Class	Name of Student	Hall No.
1	B.Sc.II	Ghodke Rohit Dilip	18
2	B.A.I	Thore Dinesh Ravindra	
3	B. A.III	Gaikwad Shekhar Rahul	
4	B. Sc.I	Pawar Rahul Vasant	
5	B. Sc.I	Shaikh Auaj Gulab	
6	B. Sc.I	More Dattatray Kishor	
7	B. Sc.I	Jagdale Bhausahab Gajendra	
8	B. Sc.I	Shinde Lakhan Ankush	
9	B. Sc.I	More Prithviraj Sanjay	
10	B. Sc.I	Talwar Shivakumar Suryakant	
11	B. Sc.I	Ghodke Manoj Mallinath	
12	B. Sc.I	Ghodke Apparao Subhash	
13	B. Sc.III	Shaikh Fataru Mahebab	
14	B. Sc.I	Ku. Hagalgude Pallavi Balu	
15	B. Sc.III	Bhandarkavthe Chaitanya Shrishail	
16	B. Sc.III	Ku. Hagalgude Punam Balu	
17	B. Sc. III	Jadhav Ganesh Subhash	
18	B.Com. I	Dede Prafull Madhukar	
19	B. Com. I	Patre Abhishek Rajendra	
20	B. Com. I	Ku. Kabade Sarika Mahadev	
21	B. Sc. II	Kadam Vishal Adinath	
22	B. Com. II	Sutar Kiran Babu	
23	B. A. I	Inde Pradip Yoginath	
24	B. A. I	Surwase Suryakant Shrishail	
25	B. A. I	Swami Samarth Irayya	
26	B. A. II	Surwase Sopan Anil	

Smt. M. N. Gadsing

Co-ordinator

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**Add on Course in "Food Processing and Preservation"**

**Enrolment List of Students 2019-20**

Sr. No	Name of Student	Class	Mobile No.
1	Ghodke Rohit Dilip	B.Sc.II	9284592729
2	Thore Dinesh Ravindra	B.A.I	-----
3	Gaikwad Shekhar Rahul	B. A.III	9834070050
4	Pawar Rahul Vasant	B. Sc.I	9096222328
5	Shaikh Auaj Gulab	B. Sc.I	9527686859
6	More Dattatray Kishor	B. Sc.I	9834463129
7	Jagdale Bhausahab Gajendra	B. Sc.I	7517740296
8	Shinde Lakhon Ankush	B. Sc.I	7720983255
9	More Prithviraj Sanjay	B. Sc.I	9172824516
10	Talwar Shivakumar Suryakant	B. Sc.I	7030607754
11	Ghodke Manoj Mallinath	B. Sc.I	9579195510
12	Ghodke Apparao Subhash	B. Sc.I	9022480488
13	Shaikh Fataru Mahebab	B. Sc.III	9579559022
14	Ku. Hagalgude Pallavi Balu	B. Sc.I	8806352117
15	Bhandarkavthe Chaitanya	B. Sc.III	7083868063
16	Ku. Hagalgude Punam Balu	B. Sc.III	8806352117
17	Jadhav Ganesh Subhash	B. Sc. III	7218502210
18	Dede Prafull Madhukar	B.Com. I	9689540739
19	Patre Abhishek Rajendra	B. Com. I	9146616013
20	Ku. Kabade Sarika Mahadev	B. Com. I	8459924990
21	Kadam Vishal Adinath	B. Sc. II	9168235149
22	Sutar Kiran Babu	B. Com. II	7387114881
23	Inde Pradip Yoginath	B. A. I	9075648204
24	Surwase Suryakant Shrishail	B. A. I	9075802180
25	Swami Samarth Irayya	B. A. I	9022300811
26	Surwase Sopan Anil	B. A. II	9325160994

Smt. M. N. Gadsing

Co-ordinator

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Question Paper

Add on Course in "Food Processing and Preservation"

Year 2019-20

Date:

All questions are necessary

Each Ques. Carry 2 marks.

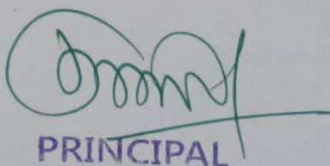
Total Marks: 50

1. What is the most common food Preservation method?  
a) Freezing b) fermentation c) heating d) freeze drying
2. Benzoic acid is an example of ....  
a) Antioxidant b) salt c) chelating agent d) preservative
3. Which of the following is the process of converting sugar into alcohol?  
a) Oxidation b) Fermentation c) Pasteurisation d) Bleaching
4. Sulphur dioxide cannot be used to preserve naturally coloured juices because of its  
a) Characteristic flavour b) Characteristic aroma c) Liberation of CO<sub>2</sub>  
d) Bleaching action
5. A method of drying in which the moisture in the food is frozen, and then sublimed to vapour under vacuum is called ....  
a) Sun-drying b) Lyophization c) Spray drying d) Drum drying
6. Optimum dry period needed for dairy animal is ....days.  
a) 70 days b) 80 days c) 60 days d) 50 days
7. The national Food Security Mission was started in ....  
a) October 2005 b) October 2007 c) October 2008 d) October 2006
8. The main role of gelatine in ice cream is ....  
a) get a soft texture b) add flavouring  
c) Add sweetening d) add colouring
9. The major ingredient of sweetened soft drink is ....  
a) Carbonated water b) Hydrochloric acid c) Phosphoric acid d) Caffeine
10. Process of adding vitamins to milk is known as ....  
a) Flavouring b) Fortification c) Fermentation d) Sterilization
11. .... is used in stabilizer in ice cream.  
a) Gelatine b) Sugar c) Milk d) Strawberry
12. The reason for food spoilage is .....  
a) Growth of microorganisms like bacteria, fungus etc or insects Autolysis b)

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- c) Oxidation by air that causes rancidity or colour changes above  
d) all of the above
13. In the high temperature short- time method of pasteurization, milk is exposed to a temperature of .....
- a) 132 degree F                      b) 145 degree F                      c) 161 degree F                      d) 120 degree F
14. Which of the following microorganism is eliminated in canned foods .....
- a) Micro bacterium tuberculosis                      b) Coxiella burnetii                      c) Clostridium botulinum                      d) Lactobacillus
15. Jellies and Jams are rarely affected by bacterial action.
- a) True                      b) False
16. Acetic acid and lactic acid are used for .....
- a) Curing meats    b) Preservation of colour                      c) Preservation of pickles  
d) inhibiting mold growth
17. What are the intrinsic factors for the microbial growth .....
- a) pH                      b) Moisture                      c) Oxidation Reduction potential                      d) All of these
18. Yeast and mould count determination requires .....
- a) Nutrient agar    b) acidified potato glucose agar    c) MacConkey agar  
d) violet Red Bile agar
19. Pasteurization is the process of heating milk?
- a) Above 121° C                      b) above the boiling point                      c) below boiling point    d) Above 150° C
20. Who is regarded as the father of canning?
- a) Nicolas Appert    b) Louis Pasteur    c) John Hall                      d) Bryon Dokin
21. Snacks, like biscuits and chips, should be stored in \_\_\_\_\_ jars.
- a) Air tight jar    b) open space                      c) moist space                      d) None of these
22. The growth of micro-organisms slows down at \_\_\_\_\_ temperatures.
- a) High    b) low                      c) 100° C    d) None of these
23. Vinegar is used as a preservative.
- a) False    b) True
24. It is safe to drink unpastuerised milk.
- a) False    b) True
25. Growth of bread moulds, on bread, indicates that it has got spoiled.
- a) False    b) True



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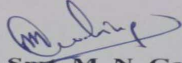
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Add on Course in Food Processing and Preservation  
Presenty Report

Date - 06/02/2020

Sr.	Class	Name of Student	Sign
1	B.Sc.II	Ghodke Rohit Dilip	ghodke
2	B.A.I	Thore Dinesh Ravindra	Thore
3	B. A.III	Gaikwad Shekhar Rahul	Gaikwad
4	B. Sc.I	Pawar Rahul Vasant	Rahul
5	B. Sc.I	Shaikh Auaj Gulab	Ayaj Sheikh.
6	B. Sc.I	More Dattatray Kishor	More
7	B. Sc.I	Jagdale Bhausahab Gajendra	Bhausahab
8	B. Sc.I	Shinde Lakhan Ankush	Shinde
9	B. Sc.I	More Prithviraj Sanjay	More
10	B. Sc.I	Talwar Shivakumar Suryakant	Talwar
11	B. Sc.I	Ghodke Manoj Mallinath	Ghodke
12	B. Sc.I	Ghodke Apparao Subhash	Ghodke
13	B. Sc.III	Shaikh Fataru Maheeb	Shaikh
14	B. Sc.I	Ku. Hagalgude Pallavi Balu	Ku. Hagalgude
15	B. Sc.III	Bhandarkavthe Chaitanya Shrishail	chaitanya
16	B. Sc.III	Ku. Hagalgude Punam Balu	Punam
17	B. Sc. III	Jadhav Ganesh Subhash	Jadhav
18	B.Com. I	Dede Prafull Madhukar	Dede
19	B. Com. I	Patre Abhishek Rajendra	Abhishek
20	B. Com. I	Ku. Kabade Sarika Mahadev	Kabade
21	B. Sc. II	Kadam Vishal Adinath	Kadam
22	B. Com. II	Sutar Kiran Bapu	Sutar
23	B. A. I	Inde Pradip Yoginath	Inde P.Y.
24	B. A. I	Surwase Suryakant Shrishail	S.S. Surwase.
25	B. A. I	Swami Samarth Irayya	Swami
26	B. A. II	Surwase Sopan Anil	SOPAN

  
Smt. M. N. Gadsing  
Co-ordinator

  
PRINCIPAL  
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**Add on Course in Food Processing and Preservation**

**Mark List - 2019**

Sr.	Class	Name of Student	Obtained	Out of Marks
1	B.Sc.II	Ghodke Rohit Dilip	42	50
2	B.A.I	Thore Dinesh Ravindra	44	50
3	B. A.III	Gaikwad Shekhar Rahul	46	50
4	B. Sc.I	Pawar Rahul Vasant	44	50
5	B. Sc.I	Shaikh Auaj Gulab	48	50
6	B. Sc.I	More Dattatray Kishor	44	50
7	B. Sc.I	Jagdale Bhausahab Gajendra	42	50
8	B. Sc.I	Shinde Lakhan Ankush	40	50
9	B. Sc.I	More Prithviraj Sanjay	48	50
10	B. Sc.I	Talwar Shivakumar Suryakant	48	50
11	B. Sc.I	Ghodke Manoj Mallinath	46	50
12	B. Sc.I	Ghodke Apparao Subhash	42	50
13	B. Sc.III	Shaikh Fataru Maheeb	46	50
14	B. Sc.I	Ku. Hagalgude Pallavi Balu	46	50
15	B. Sc.III	Bhandarkavthe Chaitanya Shrishail	48	50
16	B. Sc.III	Ku. Hagalgude Punam Balu	42	50
17	B. Sc. III	Jadhav Ganesh Subhash	46	50
18	B.Com. I	Dede Prafull Madhukar	44	50
19	B. Com. I	Patre Abhishek Rajendra	46	50
20	B. Com. I	Ku. Kabade Sarika Mahadev	44	50
21	B. Sc. II	Kadam Vishal Adinath	48	50
22	B. Com. II	Sutar Kiran Babu	48	50
23	B. A. I	Inde Pradip Yoginath	46	50
24	B. A. I	Surwase Suryakant Shrishail	42	50
25	B. A. I	Swami Samarth Irayya	42	50
26	B. A. II	Surwase Sopan Anil	44	50

**Smt. M. N. Gadsing**

**Co-ordinator**

**PRINCIPAL**  
Jawahar Arts, Science & Commerce  
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Anadur, Tq. Tuljapur, Dist. Osmanabad -413603



Date 07/02/2020

## Final Report of Certificate Course in

“Food Processing and Preservation 2019-20”

Short term certificate course in **Food Processing and Preservation** is completed successfully with fruitful result. As per notice issued for students to made registration for this course, within little time 26 students registered their names for said course. Meanwhile we have completed all the required formalities like LMC approval, syllabus design, and lecture distribution and also to nominate BOS members too. We have engaged 30 hours (15 hours for theory and 15 hours for practical). Meanwhile we have also engaged the doubt session also. Finally after syllabus completion we held final exam for said course and all the students enrolled for **Food Processing and Preservation** certificate course successfully passed with good percentage marks. The nature of **Food Processing and Preservation** certificate course question paper is of 50 marks. (25 question carry 2 marks each). After result declaration we have organized a certificate distribution and award function for the students of course in kind presence of Hon. Principal. Dr. Umakant Chanshetty sir and our staff members.

Smt. M.N. Gadsing

Co-ordinator

PRINCIPAL

Jawahar Arts, Science & Commerce  
College, Anadur,  
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