

## **Certificate Course in Food Processing and Preservation**

### **ABOUT THE PROGRAM**

The program was started as a Certificate Course under under Community College Scheme of UGC, New Delhi running by Department of Home Science at the college during session 2019-20 with the objective to generate local employment opportunities and promote the food processing sector especially locally produced foods which are fruits and vegetables. The department provides trainings, arrange activities and visits to various food industries.

### **OBJECTIVES**

- i. To equip the students with knowledge, practical skills and attitudes to work in the Food processing industry.
- ii. To create new employment opportunities for girl students and rural women and the youth through food processing and preservation.
- iii. To empower rural communities with entrepreneurial skills through the production and sale of different food products on household levels.
- iv. To make the food more palatable and attractive for the consumers.

**ELIGIBILITY:** 12th standard pass, preferably (no age bar)

**DURATION:** Six Month

**NO. OF SEATS:** 50

### **ASSESSMENT AND CERTIFICATION CRIETRIA**

The skill component of the course will be assessed and certified jointly by the Food Industry Capacity and Skill Initiative and the Institute. The total credits of the course is in following manner

- Certificate courses: NSQF level 4 certificate – 30 credits (One Semester)

## GLIMPSE OF ACTIVITIES UNDER FOOD PROCESSING AND PRESERVATION



Visit to Pepsico Industry at Patiala on 17 September 2019.



Students organized Food Festival on 5<sup>th</sup> and 6<sup>th</sup> September at Guru Nanak College for Girls, Shri Muktsar Sahib.

## Two Days Workshop on Baking and Preservation



Students prepared different types of cakes and breads on 20 November 2019.



Students prepared various types of jams, jellies and pickles from fresh fruits and vegetables on 21 November 2019.

