

GC-EM-03P Practical and Project-I

Total Marks: 100
External Marks: 70
Internal Marks: 30
Credits: 6
Pass Percentage: 40%

Practical

- 1) Identification of lab equipment
- 2) Identification of class I & class II Preservatives.
- 3) Identification of spoiled food.
- 4) Preparation of product by using Salt as preservative (any two)
- 5) Preparation of product by using Sugar as a preservative (any two)
- 6) Preparation of product by using Oil as preservative (any two)
- 7) Preparation of product by using Chemical preservative (any two)
- 8) Visit to the food preservation unit.

Scheme of practical examination

Internal practical examination 30 marks

- I) Preparation**
10 marks
- II) Identification**
5 marks
- III) Submission of practical record book**
5 marks
- IV) Viva – Voce**
5 marks

References :

- 1.Khetarpaul N (2005) Food Processing and Preservation . Dayabooks .
- 2.Rahman M S (2007) Handbook of Food Preservation 2nd ed CRC Press .
- 3.Nagi M and Bajaj S (1982) Home Preservation of fruits and Vegetables . Centre for Communication and International Linkages , PAU , Ludhiana .
4. Srivastava R P and Kumar S (2002) Fruits and Vegetables Preservations : Principles and Practices, 3rd Edition . International Book Distributing Co. Lucknow.