

Title of course:		Agri-food Processing			
Nodal Department of HEI to run course					
Board Area/Sector-		Agriculture Skill Council of India			
Sub Sector-					
Nature of Course-Independent and Progressive		Independent and Progressive			
Name of Suggestive Sector Skill Council		Agriculture Skill Council of India			
Aliened NSQF Level		4			
Expected fee of the Course-Free/Paid					
Stipend to Student expected from industry					
Number of Seats.....					
Course Code-VOAFP (VOAFP101, VOAFP102, VOAFP201, VOAFP202)		Credits-03(1 Theory,2 Practical)			
Max Mark 25+75		Minimum Marks.			
Name of proposed skill Partner (Please Specify, Name of industry, company etc for practical/training/internship/OJT.					
Job prospects- Expected field of Occupation where student will be able to Get job after the completing this course in (Please Specify, Name of industry, company etc.		Agri-based Industry, Food Industry, Food Processing staff helper Can open their own			
Syllabus:-					
Unit	Topics	General/Skill Component	Theory/Practical /OJT/internship /Training	No. of Theory Hours (Total-15 Hours=1 credit)	No. of skill hours (Total=60 Hours=2 credits)
Semester-1 VOAFP101			3 Credits		
I.	Food fundamentals	General	Theory/ Practical	15 Hours	
II.	Fundamentals of Bakery	Skill	Theory/Practical		30 Hours
III.	Fundamental of Confectionary	Skill	Practical/Internship /Training		30 Hours
Semester-2 VOAFP102			3 Credits		
I.	Principles of Post Harvesting of Vegetables	General	Theory/ Practical	15 Hours	
II.	Food Chemistry & Physiology	Skill	Theory/Practical		30 Hours
III.	Processed fruits and vegetable products	Skill	Practical/Internship /Training		30 Hours
Semester-3 VOAFP201			3 Credits		
I.	Agri Products	General	Theory/ Practical	15 Hours	
II.	Market of Agri Food Industry	Skill	Theory/Practical		30 Hours
III.	Food Processing of Agri products	Skill	Practical/Internship /Training		30 Hours

Semester-4 VOAFP202			3 Credits		
I.	Quality Assurance	General	Theory/ Practical	15 Hours	
II.	Entrepreneurship and Marketing	Skill	Theory/Practical		30 Hours
III.	Food safety, Quality control and Waste Management	Skill	Practical/Internship /Training		30 Hours
<p>Suggested Readings: Food Processing And Technology Importance of food Processing in India Introduction to Food Processing FOOD PROCESSING TECHNOLOGY Principles and Practice Second Edition PRINCIPLES OF FOOD PROCESSING DENNIS R. HELDMAN</p>					
<p>Suggested Digital platforms/web link for reading- http://epgp.inflibnet.ac.in/Home/ViewSubject?catid=438 http://epgp.inflibnet.ac.in/Home/ViewSubject?catid=1610 https://public.wsu.edu/~rasco/fshn4202005/Intro%20to%20Food%20Processing82905.pdf https://www.academia.edu/31540761/FOOD_PROCESSING_TECHNOLOGY_Principles_and_Practice_Second_Edition</p>					
Suggested OJT/internship/Training/Skill partner :					
<p>Suggested Continuous Evaluation Methods: Internal Assessment: Every month will have one or two Grade test/Quiz/Practical test/ Seminar on the bases of theory and practical syllabus. Best 3 test/Quiz/Practical test/ Seminar marks will be considered for internal marks and carry 30 % of overall result. End term Exam will have 40 theory (Objective type) + 60 skill test plus report assessment marks based on visit and will carry 70 % of overall result. All students, who obtain 40% marks in internal assessment and 40% marks in end term, will be eligible for certificate and credit transfer. Course learners who qualify the end course examination can get a passing certificate and a mark sheet for credit transfer. Course learners can get participation certificate and completion of the course for the participation in the course</p>					
<p>Course Pre-requisites:</p> <ul style="list-style-type: none"> • No pre-requisite required, open to all • To study this Course, a student must have the Subject science or any other in class/12th/certificate/diploma. • If progressive to study this course a student must have passed previous courses of this series. 					
Suggested Equivalent online courses:					
Any remarks/suggestions:					
<p>Notes:</p> <ul style="list-style-type: none"> • Number of units in theory/practical may vary as per need. • Total credit Semester-3(it can be more credits, but student will get only3 credits/semester or 5 credits/year). • Credit for theory=01(Teaching hours=15) • Credit for internship/OJT/Training/Practical=02(Training hours =60) 					