

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
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					
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					
Suggested OJT/internship/Training/Skill partner :					
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					
Course Pre-requisites: <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:					
Notes: <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) 					