

Training Schedule
PRESERVATION OF FRUITS AND VEGETABLE (363)
(Theory -30 hrs, Practical - 90 hrs)

Session / Day	Lesson	Theory (1 ½ hrs.)	Practical (3 ½ hrs)	Self study /assignment	Learning Outcomes
DAY 1	1.Introduction to Preservation	1.3 History of Preservation 1.4 Preservation 1.5 Need to Preserve food 1.6 Advantages of Preservation 1.7 Types of preserved food 1.8 Role of government and food industry	<ul style="list-style-type: none"> • Activity 1.1 • Activity 1.3 • Write the outcomes of activity 1.1 in the practical file • Fill the Performa of activity 1.3 and attach to the practical file 	<ul style="list-style-type: none"> • Intext question 1.1 • Activity 1.2 • Write a report on observation after conducting activity 1.2 • Surf net to gather information about the role of government is food industry 	<ul style="list-style-type: none"> • Appreciates the need for preservation of fruits and vegetable • Aware of the advantages preservation • Enumerates the types of preserved fruits and vegetables • Demonstrate knowledge of the support of the government and food industry in preservation
DAY 2	2.Principles of Preservation	2.3 Factors responsible for food spoilage 2.4 Principles of Preservation <ul style="list-style-type: none"> • Moisture removal • Removal of air • Heat treatment • Low temperature • Acidity control 	Group discussion on the following <ul style="list-style-type: none"> • Moisture removal • Removal of air • Heat treatment • Low temperature • Acidity control • Food soilage Demonstration and practical of atleast one food preserved using the following process <ul style="list-style-type: none"> • Sun drying • Concentration • Air 	<ul style="list-style-type: none"> • Intext Question 2.1 • Undertake a visit to nearby cold storage to study the following; <ul style="list-style-type: none"> ○ Types of fruits and vegetables being stored ○ Ensuring temperature control ○ Sanitation ○ Provision of constant electricity supply • Write a report of your observation • Continue practical of the activity stared in the class 	<ul style="list-style-type: none"> • Aware of the factors which contributes to spoilage of food • Informed about the basic principle of preservation uses the following method for moisture removal like: <ul style="list-style-type: none"> ○ Sun dying ○ Mechanical dehydration ○ Concentration • Undertakes the removal of air to

			<ul style="list-style-type: none"> • Blanching • Pasteurization • Fermentation • Chemical additives • Write the procedure of each observes in the practical file 	room	<p>inhibit the growth of microbes</p> <ul style="list-style-type: none"> • Adopts blanching, pasteurization etc as heat treatment destroy microbes • Maintains low temperature to inhibit microbial growth and enzymatic reactions controls acidity through use of fermentation and chemical additives
DAY 3	2.Principles of Preservation	6. Chemical preservatives 7. Irradiation 8. Principle of asepsis 2.4 Method for Blanching fruits and vegetables 2.5 Food colour 2.6 Effect of preservation techniques on food	<ul style="list-style-type: none"> • Activity 2.1 • Fill the observation in the format given • Activity 2.2 • Activity 2.3 • Record the above observation in the practical file 	<ul style="list-style-type: none"> • Terminal Question 2.8 • Visit a neighbourhood market and study the brands and costs of various fruits and vegetables available in the market and record your observation in the practical file. 	<ul style="list-style-type: none"> • Differentiates between class I and II class preservations • Uses irradiation for complete eliminations causing organisms. • Adopts hygienic and aseptic conditions • Undertakes blanching of fruits and vegetables • Adopts steps to help retains the original colour of fruits and vegetable during preservation
DAY 4	3. Equipment commonly used	3.3 Importance of preservation and its equipments 3.4 Equipments used for preparation <ul style="list-style-type: none"> • Sorting grading • Washing 3.5 Equipment used for preparation <ul style="list-style-type: none"> • Peeling 	<ul style="list-style-type: none"> • Demonstration and practice of; <ul style="list-style-type: none"> ○ Knife peeling ○ Machine peeling ○ Heat treatment peeling ○ Rose head/burring ○ Screw expeller press machines ○ Toller type press 	<ul style="list-style-type: none"> • Intext Question 3.1 • Intext Question 3.2 • Practical 3.1 • Continue and practice of activities done in the class. 	<ul style="list-style-type: none"> • Identifies and uses appropriate tools and equipments for • Sorting and grading • Washing • Extraction • Pulping • Peeling • Dehydration

		<ul style="list-style-type: none"> • Extraction • Pulping • Dehydration 	<ul style="list-style-type: none"> ○ Pulping dehydration ○ Equipments used <ul style="list-style-type: none"> • Sorting and grading • washing 		
DAY 5	3. Equipment commonly used	<p>3.6 Packaging</p> <p>3.7 Packaging material</p> <ul style="list-style-type: none"> • Paper and wood • Glass bottles • Metal containers • Plastics <p>3.71. Characteristics of packaging</p> <ul style="list-style-type: none"> • Physical • Chemical • Performance <p>3.8 Maintenance of equipment</p>	<ul style="list-style-type: none"> • Practical 3.2 • Undertake a visit to a preservation unit to study the packaging materials like: - <ul style="list-style-type: none"> ○ Mood and paper ○ Metal containers ○ Glass bottles ○ Plastics ○ Closures for glass container characteristics of good packaging material ○ Procedure for maintenance of equipments • Write a report of an observation made in the practical file 	<ul style="list-style-type: none"> • Intext Question • Small group discussion with family and friends on: <ul style="list-style-type: none"> ○ Packaging material ○ Characteristics ○ Maintenance of equipment used for preservation • Write a report of on outcomes of the discussion in practical file. 	<ul style="list-style-type: none"> • Identifies the different types of packaging used. • Chooses the correct closures the correct closures for bottles. • Uses correctly the crown corking and bottle corking machines. • Maintains equipments observing correct procedure.
DAY 6	3. Equipment commonly used	<p>3.9 Labelling</p> <p>3.9.1 Method of Labelling</p> <p>3.10 Label Information and illustrations</p> <p>3.11 General principles laid down by Indian standard institution</p> <p>3.12 Certification marks</p>	<ul style="list-style-type: none"> • Practical 3.3 • Make a visit to a preservation unit to study: - <ul style="list-style-type: none"> ○ Method of labeling ○ Certification marks 	<ul style="list-style-type: none"> • Intext Question 3.4 • Intext Question 3.5 • Terminal Questions 3.14 • Surf net to gathered information about certification marks like: <ul style="list-style-type: none"> ○ Agmark ○ FPO ○ BIS ○ Eco mark • Visit the authorities issuing the certification marks and write a report of on outcomes of the discussion in practical file. 	<ul style="list-style-type: none"> • Appreciates the need for labeling to provides information to consumers • Differentiates between Agmark, FPO, BIS and Eco mark. • Undertakes registration for certification • Ensures the label conveys all prescribed information
DAY 7	4. Selection of Raw Material	<p>4.3 Characteristics of Raw material</p> <p>4.4 Post harvest changes</p> <p>4.5 Post harvest changes in fruits and vegetables</p> <p>A- Physical changes</p>	<ul style="list-style-type: none"> • Activity 4.1 • Activity 4.2 • Write a report of the outcomes of the activity 4.1 and 4.2 in the practical file. 	<ul style="list-style-type: none"> • Intext Question 4.1 • Undertake group discussion with family and friends on the following points – <ul style="list-style-type: none"> ○ Characteristics of raw material 	<ul style="list-style-type: none"> • Aware of the types of fruits and vegetables and their costs during different months of the year. • Demonstrates

		<ul style="list-style-type: none"> ○ Transportations ○ Handling ○ Packaging <p>B- Chemical changes</p> <ul style="list-style-type: none"> ● Browning ● Fermentation 		<ul style="list-style-type: none"> ○ Post harvest changes in fruits and vegetables ○ Physical and chemical changes during handling packaging and transportation <ul style="list-style-type: none"> ● Write a report on the outcomes of the discussion 	<p>knowledge of the impact of temperature on colour, appearance and texture of fruits and vegetables.</p> <ul style="list-style-type: none"> ● Differentiates between physical and chemical changes occurring post harvest.
DAY 8	4. Selection of Raw Material	<ul style="list-style-type: none"> ● Microbial changes <ul style="list-style-type: none"> ○ Useful changes by micro organisms ○ Harmful changes by micro organisms ● Bacterial spoilage due to food infection <ul style="list-style-type: none"> ○ Due to intoxication <p>4.6 Factors responsible for food spoilage</p> <ul style="list-style-type: none"> ● Food enzymes ● Insects, Rodents and parasites ● Temperature ● Moisture ● Oxygen, light and time <p>4.7 Control measures to prevent food spoilage</p>	<ul style="list-style-type: none"> ● Activity 4.3 ● Write a report the outcomes of the activity 4.3 and attach to the practical file. ● Group discussion on the following factors for food spoilage <ul style="list-style-type: none"> ○ Food enzymes ○ Insects, rodents and parasites ○ Temperature ○ Moisture ○ Oxygen, light and time ● Write a report on outcomes 	<ul style="list-style-type: none"> ● Intext Question 4.2 ● Terminal Questions 4.9 ● Small group discussion with family and friends on control measures to prevent food spoilage and write a report. 	<p>Differentiates between:</p> <ul style="list-style-type: none"> ○ Useful changes and harmful changes by micro organisms ○ Spoilage due to food infections and intoxications <ul style="list-style-type: none"> ● Prevents food spoilage by controlling the factors responsible for it. ● Prevents spoilage through the following: - <ul style="list-style-type: none"> ○ Asepsis ○ Temperature ○ Use of salt, sugar and chemicals ○ Protective packaging
DAY 9	5. Preservation with Sugar	<p>5.3 What are jam jelly and marmalade</p> <p>5.4 Principle of preservation with sugar</p> <p>5.5 Selection of fruits for preservation with sugar</p> <p>5.5.1 Preparation of fruits</p> <p>5.5.2 Addition of sugar</p> <p>5.5.3 Cooking and setting of Jam/Jelly/marmalade</p>	<ul style="list-style-type: none"> ● Activity 5.1 ● Activity 5.3 ● Demonstration and practice of testing of pectin and acid content of fruits ● Practices of the following: - <ul style="list-style-type: none"> ● Selection of fruits ● Preparations of fruits ● Additions of sugar 	<ul style="list-style-type: none"> ● Intext Question 5.1 ● Activity 5.2 ● Write a report of the outcomes of the Activity 5.1 5.2 5.3 in the practical file. ● Continue practices of a activities undertaken in the class. 	<p>Undertakes the following tests:</p> <ul style="list-style-type: none"> ○ Pectin test ○ Acid test ○ Plate test ○ Sheet test ○ Sealing ○ Filling <ul style="list-style-type: none"> ● Explains the principles underlying

		<p>5.5.4 Jam/Jelly/Marmalade ready to set</p> <ul style="list-style-type: none"> • Use of preservatives <p>5.5.5 Filling and bottling of Jam</p> <p>5.6 Packaging /Sealing of jars/bottles</p> <p>5.7 Labelling of Sugar preserved products</p> <p>5.8 Defects in jam/jelly marmalade</p> <p>5.9 Criteria for evaluation of jam/jelly/ marmalade</p>	<ul style="list-style-type: none"> • Temperature test • Plate test • Sheet test • Filling of bottles • Packaging and sealing • Labelling • Evaluation of defects 		<p>the preservation of fruits and vegetables with sugar</p> <ul style="list-style-type: none"> • Selects and prepare fruits for preservations with sugar • States the importance of bottling, packaging and labeling. • Successfully evaluates the quality of jam, jelly and marmalades.
DAY 10	5. Preservation with Sugar	<p>5.10 Method of making jam</p> <ul style="list-style-type: none"> • Apple jam <p>5.11 Method for making fruits jelly</p> <ul style="list-style-type: none"> • Guava jelly • Test for pectin <p>5.12 Method of making marmalade</p> <p>5.13 Preparation of candied peel and fruits</p> <ul style="list-style-type: none"> • Selection and preparation • Method of making petha preserves • Candies • Preparation of syrup • Method of making petha candy 	<p>Demonstration and practice of :</p> <ul style="list-style-type: none"> • Apple jam • Guava jelly • Test for pectin • Marmalades • Candied peel • Petha • Candies • Syrup • Petha candy 	<ul style="list-style-type: none"> • Intext Question 5.2 • Continue practices of a activates done is the class 	<p>Successfully undertakes the making of the following :</p> <ul style="list-style-type: none"> • Apple jam • Guava jelly • Test for pectin • Marmalades • Candied peel • Petha preserves • Candies • Syrup • Petha candy
DAY 11	5. Preservation with Sugar	<ul style="list-style-type: none"> • Mango preserves • Carrot preserves • Apples preserve • Water melon preserve • Ginger candy <p>5.14 What went wrong</p> <ul style="list-style-type: none"> • Fruit toffees • Guava cheese • Mango leather 	<ul style="list-style-type: none"> • Demonstration and practices of the following: <ul style="list-style-type: none"> ○ Mango preserves ○ Carrot preserves ○ Apples preserve ○ Water melon preserve ○ Ginger candy ○ Fruit toffees ○ Guava cheese 	<ul style="list-style-type: none"> • Continue practices of activities done in the class 	<p>Successfully undertakes the making of the following;</p> <ul style="list-style-type: none"> ○ Mango preserves ○ Carrot preserves ○ Apples preserve ○ Water melon preserve

			<ul style="list-style-type: none"> ○ Mango leather 		<ul style="list-style-type: none"> ○ Ginger candy ○ Fruit toffees ○ Guava cheese ○ Mango leather
DAY 12	6. Squashes and cordials	<p>6.3 What are squashes, cordials and syrups</p> <p>6.4 Selections of fruits for squashes</p> <p>6.4.1 Points to kept in mind while making squashes</p> <ul style="list-style-type: none"> ● Pineapple squash ● Mango squash ● Plum Squash ● Orange Squash ● Litchi squash ● Lemon squash <p>6.4.2 Evaluations of squash</p>	<ul style="list-style-type: none"> ● Activity 6.1 ● Demonstration and practice of the following– <ul style="list-style-type: none"> ○ Pineapple squash ○ Mango squash ○ Plum Squash ○ Orange Squash ○ Litchi squash ○ Lemon squash 	<ul style="list-style-type: none"> ● Continue practices of activities done in the class ● Small group discussion with family and friends on the following topics ● Selection of fruit for squashes ● Precautions to be disserved ● Evaluation of and product ● Write a report of the outcomes observed 	<ul style="list-style-type: none"> ● Successfully makes and evaluates the following ● Pineapple squash <ul style="list-style-type: none"> ○ Pineapple squash ○ Mango squash ○ Plum Squash ○ Orange Squash ○ Litchi squash ○ Lemon squash ● Selects correct quality of fruits ● Observes the prescribed precautions in the making of squashes.
DAY 13	6. Squashes and cordials	<p>6.5 Cordials</p> <p>6.5.1 Points to kept in mind while making cordials</p> <p>6.5.2 Evaluation of cordials</p> <p>6.6 Syrups - Litchi syrup</p>	<ul style="list-style-type: none"> ● Activity 6.2 ● Demonstration and practice of the following; <ul style="list-style-type: none"> ○ Lemon cordial ○ Litchi Syrup 	<ul style="list-style-type: none"> ● Continue practice of activities done in the class ● Undertake a visit to neighborhood unit making cordials and syrups observe the procedure adopted for making and valuation of these products. Write a report in the practical file. 	<ul style="list-style-type: none"> ● Successfully makes and evaluates the following: <ul style="list-style-type: none"> ○ Lemon cordial ○ Litchi Syrup ● Selects correct quality of fruits ● Observes the prescribed precautions in the making of cordials and syrups.
DAY 14	6. Squashes and cordials	<p>6.61 Synthetic syrup</p> <p>6.62 What went wrong</p> <p>6.7 Fruit Nectar</p> <ul style="list-style-type: none"> ● Jack fruit nectar ● Papaya Nectar 	<p>Activity 6.3</p> <p>Demonstration and practice of the following;</p> <ul style="list-style-type: none"> ● Rose syrup ● Jack fruit nectar ● Papaya Nectar 	<ul style="list-style-type: none"> ● Terminal question ● Continue practice of activities done in the class 	<p>Successfully makes and evaluate the following ;</p> <ul style="list-style-type: none"> ● Rose syrup ● Jack fruit nectar ● Papaya Nectar ● Identifies any error occurring.
DAY 15	7. Preservation using salt, oil, vinegar and	<p>7.3 Pickles</p> <ul style="list-style-type: none"> ● Selection of raw material for pickles 	<ul style="list-style-type: none"> ● Demonstration and practice of the following activities of preparation: 	<ul style="list-style-type: none"> ● Intext Question 7.1 ● Continue practice of the preparation activities 	<ul style="list-style-type: none"> ● Selects correct quality of raw materials for pickles

	Spices	<p>7.4 Method of preparation</p> <ul style="list-style-type: none"> • Washing and sorting • Peeling • Cutting blanching • Fermentation/dry salting/brave solution • Additions of oil and spices • Packaging <ul style="list-style-type: none"> ○ Mango pickle ○ Lemon pickle ○ Lemon pickle(sweet) ○ Mix vegetable pickle-1 ○ Mix vegetable pickle-2 ○ Mix vegetable pickle - 3 	<ul style="list-style-type: none"> ○ Washing and sorting ○ Peeling ○ Cutting blanching ○ Fermentation/dry salting/brave solution ○ Additions of oil and spices ○ Packaging • Demonstration and practice of the following: <ul style="list-style-type: none"> ○ Mango pickle ○ Lemon pickle ○ Lemon pickle(sweet) ○ Mix vegetable pickle-1 ○ Mix vegetable pickle-2 ○ Mix vegetable pickle - 3 	<ul style="list-style-type: none"> • Continue practice of the making of the pickles 	<ul style="list-style-type: none"> • Undertakes all preparation activities • Makes and stores the following pickles: <ul style="list-style-type: none"> ○ Mango pickle ○ Lemon pickle ○ Lemon pickle(sweet) ○ Mix vegetable pickle-1 ○ Mix vegetable pickle-2 ○ Mix vegetable pickle - 3
DAY 16	7.Preservation using salts, oil, vinegar and spices	<ul style="list-style-type: none"> • Amla pickle • Peas pickle • Pea peel pickle • Cauliflower and Trump pickle • Meat pickle <p>7.4.1 Evaluation of pickle</p>	<ul style="list-style-type: none"> • Activity 7.1 • Demonstration and practice of the following <ul style="list-style-type: none"> ○ Amla pickle ○ Peas pickle ○ Pea peel pickle ○ Cauliflower and Trump pickle ○ Meat pickle 	<ul style="list-style-type: none"> • Intext Question 7.2 • Continue practice of the making of the pickles • Undertake group discussion with friends and family on the evaluation and storing of the pickles • Write and observed outcomes in the practical file 	<ul style="list-style-type: none"> • Makes and stores the following pickles; <ul style="list-style-type: none"> ○ Amla pickle ○ Peas pickle ○ Pea peel pickle ○ Cauliflower and Trump pickle ○ Meat pickle • Undertakes evaluation of the pickles made.
DAY 17	7.Preservation using salts, oil, vinegar and spices	<p>7.5 Chutneys, ketchup and sauce</p> <p>7.5.1 Principle of preservation</p> <p>7.5.2 Method for preparing chutney</p> <ul style="list-style-type: none"> • Plum Chutney • Raw mango chutney • Apple chutney <p>7.5.3 Evaluation of chutney</p> <p>7.6 Method of Preparing ketchup and sauce</p> <ul style="list-style-type: none"> • Tomato Ketchup 	<ul style="list-style-type: none"> • Activity 7.2 • Group discussion on the following points: <ul style="list-style-type: none"> • Difference between chutney, ketchup and sauce • Principles of preservation • Evaluation of chutney, ketchup and sauce • Demonstration and practice of the following: <ul style="list-style-type: none"> ○ Plum chutney 	<ul style="list-style-type: none"> • Terminal Exercise • Continue practice of all the activities undertaken in the class. 	<ul style="list-style-type: none"> • Explain the principles of preservation • Successfully undertakes the making of the following: <ul style="list-style-type: none"> ○ Plum chutney ○ Raw mango chutney ○ Apple chutney ○ Tomato

		<ul style="list-style-type: none"> Chili Sauce Mix Vegetable Sauce <p>7.6.1 Evaluation of the ketchup and sauce</p>	<ul style="list-style-type: none"> Raw mango chutney Apple chutney Tomato Ketchup Chili Sauce Mix Vegetable Sauce 		<p>Ketchup</p> <ul style="list-style-type: none"> Chili Sauce Mix Vegetable Sauce <ul style="list-style-type: none"> Enlists the criteria for evaluations of ketchup, sauces and chutney
DAY 18	8. Home scale Drying of Fruits and Vegetables	<p>8.3 Meaning of drying and dehydration</p> <p>8.4 Advantages of drying</p> <p>8.5 Methods of drying</p> <ul style="list-style-type: none"> Sun drying Shade drying 	<ul style="list-style-type: none"> Activity 8.1 Activity 8.2 Write a report on the activities 8.1 and 8.2 and attached to the practical file <ul style="list-style-type: none"> Sun drying Shade drying Demonstration and practice of Undertake group discussions on the preparation of sun drying of fruits and vegetables 	<ul style="list-style-type: none"> Continue practice of sun drying and shade drying Small group discussion on the preparation of the sun drying of fruits and vegetables 	<ul style="list-style-type: none"> Explains the meaning of drying and dehydrations Elaborates the advantages of drying Selects fruits and vegetables suitable for drying Sun and shade dries some common vegetables
DAY 19	8. Home scale Drying of Fruits and Vegetables	<p>8.6 Home scale dehydrator</p> <p>8.7 Shade drying</p> <p>8.8 Black polythene cover drying</p> <p>8.9 Packaging</p> <p>8.10 Storage</p> <p>8.11 Requirements for drying of vegetables</p>	<ul style="list-style-type: none"> Demonstration and practice of the drying of vegetables using : <ul style="list-style-type: none"> Home scale dehydrator Shade drying Black polythene cover Undertakes group discussion on the following points; <ul style="list-style-type: none"> Packaging Storage 	<ul style="list-style-type: none"> Terminal question 8.13 Undertake the drying of the following vegetables; <ul style="list-style-type: none"> Amaranth beans Bitter gourd Carrot Cauliflower Fenugreek Okra Palak Peas Potatoes In the practical file record the preparation blanching and sulphitation of the above vegetables. 	<ul style="list-style-type: none"> Dehydrates the vegetables using; <ul style="list-style-type: none"> Shade drying Home scale dehydrator Black polythene cover Appreciates the need for proper packaging and storage of dehydrated vegetable.
DAY 20	9. Entrepreneurship in preservation of fruits and Vegetables	<ul style="list-style-type: none"> Analysis of strengths and weaknesses Size of organizational structure Section of site\ assessment for machinery and 	<ul style="list-style-type: none"> Mentorship and group discussion on the following points: <ul style="list-style-type: none"> Analyses of strengths and weakness Size of organization 	<ul style="list-style-type: none"> Undertake a visit to neighbourhood food preservation unit and discuss the following points: <ul style="list-style-type: none"> Size of organizational 	<ul style="list-style-type: none"> Analyses strengths and weakness of self Differentiates type and size of the organizational structure

		<p>equipments</p> <ul style="list-style-type: none"> • Finance • Raw material • Procurements • Marketing • Registration • Quality standards • Waste management utilization • Designing a project report for mango pickle unit 	<p>structure</p> <ul style="list-style-type: none"> • Section of site\ assessment for machinery and equipments • Finance • Raw material • Procurements • Marketing • Registration • Quality standards • Waste management utilization 	<p>structure</p> <ul style="list-style-type: none"> ○ Types of organizational structure ○ Machinery and equipment used raw material procurement ○ Marketing ○ Registration ○ Waste management utilization • Write a report on your observations • Design a project report for mango pickle unit 	<ul style="list-style-type: none"> • Selects appropriate machinery and equipments • Arranges for required finance • Undertakes raw material for procurement, marketing and registration • Maintains quality standards • Appreciates the need for waste management utilizations • Designs a project reports for setting up of a mango pickle unit.
DAY 21	<p>Project 1</p> <ul style="list-style-type: none"> • Make a 2 kg of mix fruit jam for supplying to the school mess record the following points; <ul style="list-style-type: none"> ○ Recipe adopted ○ Precautions observed for: <ul style="list-style-type: none"> ▪ Selection of fruits ▪ Choice of preservative ▪ Filling of bottles 				
DAY 22	<p>Project 2</p> <ul style="list-style-type: none"> • Prepare mustard sauce for self record the following points; <ul style="list-style-type: none"> ○ Recipe adopted ○ Precautions observed for: <ul style="list-style-type: none"> ▪ Selection of ingredients ▪ Choice of preservative ▪ Filling of bottles 				
DAY 23	<p>Project 3</p> <ul style="list-style-type: none"> • Sun dry the following fruits; <ul style="list-style-type: none"> ○ Apple ○ Grapes ○ Raw mango • Record the following points: <ul style="list-style-type: none"> ○ Procedure adopted ○ Selection of fruits ○ Packaging and storing 				

DAY 24	Project 4 Preparing a proposal for setting up a home unit for squashes. Detailing the following points: <ul style="list-style-type: none">○ Capital Investment staff○ Staff○ Productions target○ Raw material○ Cost of the projects
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