

FOOD PROCESSING (358)

The institutions having the following requisite infrastructure, may apply for accreditation:

A. Classroom :

- The classroom should have a black board or a white board
- The Institute should possess a first aid kit and have fire extinguisher on the premises.

B. Lab :

- Lab size should be adequate in size, with adequate lighting and ventilation for a batch of 15.
 - 2 worktables with aluminium top.
 - one sink with water connection.
 - one almirah /cupboard/shelves for storage.
 - one covered bin for garbage.

C. Faculty & Supporting Staff :

- There should be at least one teacher for a group of 15 students.
- The teacher should be B.Sc. Home Science with diploma in Preservation Processing from catering institute.
- The Instructor for conducting the practical should have at least 1year experience in handling food in relation to processing and preservation.

D. List of Tool and Equipment :

Tools	Nos.	Tools	Nos.
Refrigerator	1	Weighing scales (1 kg)/5 kg.	1
Food processor	1	Pestle & mortar	1
Mixer grinder	1	Colander	2
Oven – toaster –griller	1	Refracto meter	1
Microwave oven(optional)	1	Sealing machine	1
Gas stove	4	Corking machine	1
Food adulteration kit	1	Pulper (manual)	1
Pressure cooker	5 lit. / 3 lit./- 1. 5 lit.	Sealing unit (small size)	1

BASIC EQUIPMENT IN A FOOD LAB

Sl. No	Tools	Nos.	Sl. No.	Tools	Nos.
1.	Pressure cooker of 3 lit	2	20.	Ladles	6
2.	Mixer-grinder or grinding stone	1	21.	Frying spoon (30cm length)	2
3.	Kitchen weighing scale	2	22.	Flat spoon (30cm length)	10
4.	Sieves	1 set	23.	Round spoon	2
5.	Strainers (different size and gradation)	6	24.	Mixing bowls (SS)	
6.	Measuring spoon set	1	25.	Degchi	6
7.	Measuring cup set	1	26.	Frying pan	2
8.	Tongs (Stainless Steel)	2	27.	Karahi	2
9.	Rolling pin	5	28.	Thalis	6
10.	Chapati rolling board	5	29.	Trays	6
11.	Iron tawas (Griddle plates)	5	30.	Katori	12
12.	Aluminium colanders (small)	2	31.	Rice platters (stainless steel)	5
13.	Food covers (set)	2	32.	Stock pot with lid	2
14.	Lime squeezer	2	33.	Long forks	6
15.	Egg beater (wire whisk)	2	34.	Tea spoon/table spoon	12
16.	Rubber spatula	5	35.	Wooden spoons	6
17.	Knives -Coring/Pitting - Peeling/Cutting	2 each	36.	Heavy bottom pan	4
18.	Grater	2	37.	Buckets with tap and lid	2
19.	Slicer	2	38.	Kitchen weighing scale	1

E. Physical Facilities :

The institution should have the facilities for drinking water, bathrooms & toilets.

F. Library :

Library should have utility books/articles/magazines in related subject.

- G. Batch size :** Maximum 30 students in one batch. An institution can run maximum 4 batches for this course.