

Preservation of Fruits & Vegetables (363)

A. Classroom:

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

B. The Lab:

1. Lab size should be at least 30 ft x 30 ft, with adequate lighting and an exhaust fan.
2. The Lab should have the following:
 - 2 worktables with aluminium top.
 - 1 table and chair for the Instructor.
 - Two sink with water connection
 - One almirah/cupboard for storage.
 - One covered bin for garbage.

C. Teachers:

- There should be at least one teacher for a group of 15 students.
- The teacher should be B.Sc. Home Science who has done certificate course in Preservation or a Person who is trained from Food Craft Institute or any Polytechnic.

D. Machinery & Equipment For Preparation of Preserved Products

Tools	Nos.	Tools	Nos.
Baby Pulper / Food Processor	1	Stainless Steel Pineapple Cutting Knife	2
Rosing machine (Hand operated)	1	Stainless Steel teaspoons	12
Screw type juicer (Hand operated) (Cap 10 kg. juice/)	1	Stainless Steel eye remover	2
Weighing machine 5 kg. capacity	1	Pocket refractometer 0-45, 40-85	1 set
Weighing Balance 2 kg capacity	1	Gel meter	2
Stainless Steel /aluminum ladles	4	Measuring Cylinder 100 ml to 500ml capacity	3
Stainless Steel Patilas with lids diameter 15"/10"/20"/22"/24"	2 each	Measuring spoons(plastic)	2 sets
		Graters	3

Measuring Mugs (Cap. 1 litre/1/2 lit.)	1	Chopping board plastic/wooden	2
Aluminum mug	3	Stainless Steel Sieves	2
Wooden ladles	2	Funnels of different size	4
Aluminum Trays to hold 5 – 8 kg.	4	Muslin cloth	
Bucket plastic/stain less steel	2	Colours, essence and chemicals	
Gas Burner (LPG)	1	Almirah / Rack/Shelves / Gloves	
Crown Corking machine(desirable)	One(optional)	Stainless Steel Knives 4”/3” long with wooden handle	3

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