

# PRESERVATION OF FRUITS AND 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 aluminum 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 500 ml capacity	3
Stainless Steel Patilas with lids diameter 15"/10"/20"/22"/24"	2 each	Measuring spoons(plastic) Graters	2 sets 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, escense and chemicals.	
Gas Burner (LPG)	1	Almirah / Rack/Shelves / Gloves	
Crown Corking machine	One	Stainless Steel Knives 4"/3" long	3

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(desirable)	(optional)	with wooden handle	
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