



UNIVERSITY OF JAMMU

(NAAC ACCREDITED 'A' GRADE' UNIVERSITY)
(Baba Sahib Ambedkar Road, Jammu-180006 (J&K))

Academic Section

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NOTIFICATION

In suppression of this office Corrigendum No. F.Acd./II/24/14962-981 dated 15.03.2024, it is hereby notified for the information of all concerned that the Course Code of Minor Course titled “ **Processing of Fruits and Vegetables**” is hereby read as “**UMIFST 405**” instead of **UMIFST 401** in the syllabus and courses of study of Semester –IV of Four Year Undergraduate Programme (NEP-2020) . The syllabus of above Minor course is annexed.

Sd/-

DEAN ACADEMIC AFFAIRS

No. F. Acd/II/24/15538-57

Dated: 22/3/24

Copy for information and necessary action to:

1. Dean, Faculty of Science
2. Convener, Board of Studies in **Home Science/ Food Science and Quality Control**
3. Sr. P.A.to the Controller of Examinations
4. All members of the Board of Studies
5. Confidential Assistant to the Controller of Examinations
6. I/C Director, Computer Centre, University of Jammu
7. Deputy Registrar/Asst. Registrar (Conf. /Exams. UG/ Exam Eval Non-Prof)
8. Incharge, University Website for Uploading of the notification.

Sumitasharma
26/3/24
Deputy Registrar (Academic)

SS
26/3/24

Cal
26/3/24

H
26/3/24

Syllabi of Food Science and Quality Control at FYUP under CBCS as per NEP-2020
Food Science and Quality Control
Semester IV
(Examination to be held in May 2024, 2025, 2026)
Minor Course (Theory)

Course Code: UMIFST405

Credits: 03

Maximum Marks: 100

Theory= 75

Practical/Tutorial= 25

Course Title: Processing of Fruits and vegetables

Total No. of Lectures: 45

Course learning objectives:

The Course is designed to enable the students to:

- Understand about production, composition and processing of various staple food crops
- Acquaint the students about production, post-harvest physiology of different fruits and vegetables
- Understand about Processing of Fruits and Vegetables

Unit – 1

- Production trends of different Fruits and Vegetables in India and World
 - Chemical composition and nutritional significance of Fruits and Vegetables
- Maturity and ripening.
- Post-harvest losses in fruits and vegetables.
- Post-harvest physiology and handling of fruits and vegetables, respiration, transpiration, etc.

Unit – 2

- Packaging requirements of fruits & vegetables.
- Storage of fruits and vegetables. Refrigerated and controlled atmospheric storage
- Processed products of fruits (jam, jelly, marmalade).

Unit –3

- Beverages: Juice, nectar, squash, cordial, concentrate
- Tomato products-puree, ketchup and sauce
- Vegetable pickles

Unit – 4

- Drying and Dehydration of Fruits and Vegetables
- Freezing technology of vegetables (IQF)
- Canning of fruits and vegetables.

References:

1. R.P. Srivastva, S. Kumar., Fruit & Vegetable Preservation, 3rd Edition (2019), CBS Publishers
2. Kurt A. Rosentrater, A.D.Evers., Kent's Technology of Cereals, 5th Edition, Woodhead Publishing (2018)

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Semester IV
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Minor Course

Course Code: UMIFST405

Course Title: Processing Fruits and Vegetables

3. P.J.Fellows., Food Processing Technology, (2016) 4th Edition, Woodhead Publishing
4. Norman N Potter, H.H. Joseph., Food Science, 5th Edition (2007)
5. Girdhari Lal, Siddhapa &Tandon, Preservation of Fruits and Vegetables, Bombay Popular Prakashan.
6. S.C. Dubey, Basic Baking,

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Minor Course (Practical)

Course Code: UMIFST405

Course Title: Processing Fruits and Vegetables

Credits: 01

Maximum Marks: 25

Note: Perform at least five of the following experiments

- Preparation of syrup & brine solutions
- Preparation of preserves.
- Preparation of Fruit Candies
- Preparation of squash/Lime Cordial
- Preparation of tomato sauce/ketchup
- Preparation of Vegetable Pickles
- Cut out analysis of canned fruits/vegetables.
- Dehydration of Vegetables (Check rehydration ratio also).

Scheme of Examination:

THEORY		
DESCRIPTION	TIME ALLOTTED	MARKS
Mid Semester Assessment Test shall be conducted by the course coordinator after completion of the syllabus up to 50% and the pattern of the examination shall be decided by the respective Board of Studies	1½ Hours	15
End Semester University Examination shall be conducted for entire syllabus. The break up is as under: Section A shall consist Four (4) short answer questions having one question from each unit. The students are required to attempt all questions. Each question shall be of 3 Marks. Section B shall consist Eight (8) long answer questions having two questions from each unit. The students are required to attempt one question from each unit. Each question shall be of 12 Marks.	2½ Hours	60
PRACTICAL/TUTORIAL		
Daily evaluation of practical's/tutorials/Viva voce/Records etc.	10 Marks for Continuous assessment	
Final Examination Note: The BOS shall device the mechanism of Final examination.	15 Marks for Final examination	

