

**T.Y.B.A. (Home-Science) - Semester-VI**  
**Practical on Food Preservation (Core Compulsory-CC-319)**

**Objectives:-**

- To understand the basic principals and underlying food preservation as an income generating activity.
- To develop ability in preserving foods by lab oratory and household Methods.

**Course content: -**

**Unit-1**

- Methods of sterilization.
- Preparation of squash- With the use of sodium benzoate and potassium metabisulphate as preservatives .( two –two practical each)
- Preparation of synthetic syrup . ( serving with water and milk)( two –two practical each)
- Preparation of tomato ketchup .

**Unit-2**

- Preparation of Jam, mix fruit Jam . (Any two)
- Preparation of Jelly and marmlede . (Any two)
- Preparation of Murabba.( Any two)
- Preparation of fruit chutney .
- Preparation of chyawanprash.

**Unit-3**

- Preparation of Pickles.
- Short term Pickles. (Any two)
- Long term pickles. (Any two)
- Sweet pickles, Sour pickles.
- Bottling of Acidic and non Acidic foods.

**Unit-4**

- Freezing of Foods. ( Freezing of fruits and vegetables)
- Dehydration of foods.
- Cereal preparation, Rice preparation, Wheat preparation.
- Dehydration of vegetables and fruits e.g. Potato chips, Sweet Amla, Pachan Amla.

**References:-**

1. Food Microbiology -Frazier W.C./DC westhuff M.C. Grow Hill Ltd.
2. Food preservation – Sushila I Patel Namra Prakashan , Kalol (Gujarat)
3. The Technology of Food Preservation – James N.Desrosier, Oxford University , Delhi
4. Storage of Food grains- National institute of Nutrition , ICMR by Ramesh Bhatt