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## OPEN/GENERAL ELECTIVE COURSE (OE/GE): FRUIT AND VEGETABLE PROCESSING II

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Open for Second Year Graduate Student w.e.f. 2024-25

**RECOMMENDED BY THE BOARD OF STUDIES IN BOTANY  
AND  
APPROVED BY THE ACADEMIC COUNCIL**

Devrukh Shikshan Prasarak Mandal's  
Nya. Tatyasaheb Athalye Arts, Ved. S. R. Sapre Commerce, and  
Vid. Dadasaheb Pitre Science College (Autonomous), Devrukh.  
Tal.Sangmeshwar, Dist. Ratnagiri-415804, Maharashtra, India

Academic Council Item No: 03

Name of the Implementing Institute	:	Nya. Tatyasaheb Athalye Arts, Ved. S. R. Sapre Commerce, and Vid. Dadasaheb Pitre Science College (Autonomous), Devrukh. Tal. Sangmeshwar, Dist. Ratnagiri-415804,
Name of the Parent University	:	University of Mumbai
Name of the Programme	:	Bachelor of Science/Arts/Commerce
Name of the Class to Which the course is Open	:	Second Year, Semester Fourth
No. of Credits	:	02
Title of the Course	:	Fruit and Vegetable Processing II
Course Code	:	BTOE203
Passing Marks	:	40%
Nature of Course	:	Open Elective Course (OE)
Level	:	UG
Pattern	:	60:40
Status	:	Multidisciplinary- Open to all in the First Year
To be implemented from Academic Year	:	2024-25

## Open Elective Course (OE) in Fruit and Vegetable Processing II

(With effect from the academic year 2024-25)

**SEMESTER-IV**

**Paper No.– I**

**Course Title: Fruit and Vegetable Processing II**

**No. of Credits - 02**

**Type of Vertical: Open/General Elective**

**COURSE CODE: BTOE203**

### Learning Outcomes Based on BLOOM's Taxonomy:

After completing the course, the learner will be able to...		
Course Learning Outcome No.	Blooms Taxonomy	Course Learning Outcome
CLO-01	Remember	Recall Fundamentals of post-harvest management and processing of ethnic food.
CLO-02	Understand	Explain the role and importance of steps involved in converting a raw harvested food materials to a preserved product.
CLO-03	Apply	Prepare various processed products from Banana, Jamun, Potato, Tomato, Pineapple
CLO-04	Analyse	Differentiate between various processes of processing
CLO-05	Evaluate	Justify the significance of fruit and vegetable processing.

**Syllabus for Open/General Elective Course in  
Fruit and Vegetable Processing II**

**(With effect from the academic year 2024-25)**

**SEMESTER-IV**

**Paper No.– I**

**Course Title: Fruit and Vegetable Processing II**

**No. of Credits - 02**

**Type of Vertical: Open/General Elective**

**COURSE CODE: BTOE203**

<b>COURSE CONTENT</b>			
<b>Module No.</b>	<b>Content</b>	<b>Cr</b>	<b>L</b>
<b>I</b>	<p><b>Post Harvest Management, Processing of fruits</b>                      Need and salient features of fruit and vegetable production                      Post Harvest Management                      Benefits of fruit and vegetable processing                      Processed products from Banana- chips, banana puree, jam                      Processed products from Jamun (black plum/jambhul)- sarbat, squash, seed powder                      Processed products from Pineapple-jam, squash, muranba                      Processed products from cashew bond-sarbat, jam, masala drink, syrup                      Processed products from jackfruit-muranba, jam, jelly, poli, wafers, powder, chivada,</p>	01	15
<b>II</b>	<p><b>Processing of Vegetables</b>                      Vegetable processing- Processed food from vegetables                      Principles of vegetable processing                      Processed products from tomato- Tomato juice, ketchup, puree                      Processed products from tomato- Potato wafers                      Processed products from drumstick-leaf powder, leaf juice, decoction tea, pickle, powder</p>	01	15

	Drying techniques vegetables of procuring, transportation, storage, processing, packaging and ware housing Opportunities in fruit and vegetable processing Govt. schemes for fruit and vegetable processing		
<b>Total</b>		<b>02</b>	<b>30</b>

**References:**

Hui, Y H and Associate Editors; Hand Book of Food Products Manufacturing Vol I, Wiley- Interscience, New Jersey 2007.

Brian E. Grimwood, Coconut Palm Products: Their Processing in Developing Countries, 1979.

Hui, Y H and Associate Editors; Hand Book of Food Products Manufacturing Vol II, wiley- Interscience, New Jersey 2007.

Manay, N.S, Shadaksharaswamy, M., Foods- Facts and Principles, New Age International Publishers, New Delhi, 2004.

Potter, N. N, Hotchkiss, J. H. Food Science. CBS Publishers, New Delhi. 2000.

Srilakshmi, B. Food Science (3rd edition), New Age International (P) Limited Publishers, New Delhi, 2003.

Siddappa and Bhatia, Fruits and Vegetable Processing Technology.

Lea, R. A. W, Fruit juice processing and packaging.