



ST. THOMAS COLLEGE PALAI

UGC Approved College with Potential for Excellence

Reaccredited by NAAC with A Grade (CGPA 3.30)

Syllabus for Vocational Education and Training (VET) Course

Value Addition of Fruits

Course Code	:	STCVET110
Course Coordinator	:	Aleena Sunny
		Lecturer
		Department of Vocational Education
Maximum intake	:	40
Eligibility	:	<i>Any regular UG or PG student of the College</i>

Objective:

(1) To provide practical experience in processing and preserving of fruits

Module 1 **Introduction:** Definition of fruits, nutritive value and health benefits of fruits, ripening – changes during ripening, classification of fruits- climatic and non-climatic fruits, Maturity indices and importance, Canning of fruits.

Module 2 **Processing of Juice, Jam and Squash:** Jam –Definition, Manufacture of Jam, Ingredient and Specifications, Juice – Definition, Specification and Processing, Squash- Definition, Specification and Processing

Module 3 **Processing of Pineapple and Mango:** Pineapple products – Pineapple Squash, Pineapple Jam, Mango Products – Mango Squash, Mango Pickle, Fruit Preserve – Definition, Specification, Processing

Theory: **50%** & Practical: **50%**