

**SARDAR PATEL UNIVERSITY**  
**Programme: B.Sc (Home Science)**  
**Semester: II**  
**Syllabus with effect from: November/December-2011**

## Practical

<b>Paper Code: UH02CVFN14</b>	<b>Total Credit: 1</b>
<b>Title Of Paper: Food Preservation</b>	

	<b>Description in detail</b>	
1.	Preparation of various foods products for preservation <ul style="list-style-type: none"><li>➤ Preparation of fruit juice, squash and fruit juice cordial.</li><li>➤ Preparation of fruit juice, squash and fruit juice cordial.</li><li>➤ Preparation of mix fruit jam, jelly, marmalade- compare and find the difference.</li><li>➤ Preparation of pickels-mixed vegetables and lemon pickles.</li><li>➤ Preparation of tomato ketchup, sauce and chutney.</li><li>➤ Preparation of instant mixes-upma/dhokla/wadas</li><li>➤ Preparation of dehydrated products-Potato katri,papad,papadi,vegetables and fruits</li></ul>	
2.	Processing methods for food preservation. <ul style="list-style-type: none"><li>➤ Bottling of pineapple and peas.</li><li>➤ Freezing of fruits and vegetables.</li><li>➤ Drying of fruits and vegetables.</li><li>➤ Reconstitution of dried vegetables.</li></ul>	

