

B.VOC FOOD PROCESSING AND ENGINEERING
SEMESTER I
PAPER CODE: BVFP-105

Paper Title: PRINCIPLES OF FOOD PROCESSING AND PRESERVATION (PRACTICAL)

Maximum Marks: 50

Practical:(45 hrs):Estimation of water activity, Study of processing and preservation equipments, freezing and dehydration of fruits, vegetables and meat. Preservation of syrups, squashes, juices, jams, jellies and pickles.
