

## **MANUFACTURE OF JAM, JELLY & PICKLES [ MJJP ]**

### **General Information :**

1. Name of the Trade : Manufacture of Jam, Jelly & Pickles
2. Entry Qualification : Passed Class VIII
3. Duration of Training : 06 Months [ Under Vocational Short Term Course ]

### **Objective of the Course :**

The objective of the course is to impart necessary competencies with the focus on technical competencies like skill and knowledge so that they become employable in the small scale industry and also are able to set up an own business.

Since the industrial production will be of increasing importance in the domestic market, the manufacturing of Jam, Jelly, Pickles will be in a more competitive situation.

### **At the end of the training the trainees will be able to -**

- Know the principles involved in the preservation of fruits & vegetable.
- obtain the knowledge of canning/bottling of Ripe Mango Slice, Pineapple etc.
- Manufacturing of Mango, Lemon Chutney & Pickle.

### **Course Break-up :**

|    |                         |   |          |
|----|-------------------------|---|----------|
| a) | Practical instruction   | : | 288 hrs. |
| b) | Theoretical instruction | : | 67 hrs.  |
|    | Total                   | : | 360 hrs  |

### **Marks Alloted :**

|    |           |   |     |
|----|-----------|---|-----|
| a) | Practical | : | 400 |
| b) | Theory    | : | 100 |

The course content is to be covered in less than 26 weeks since some weeks will be used for enrolment procedures, leave of the instructor, holidays, examination and tests; industrial visits etc.

### **Industrial Visit :**

Industrial cum study tour to at least two type of manufacturing units having modern equipment is very essential.

## **TMEORY**

**(67 hrs.)**

1. General introduction on the preservation of food and nutrition and food packing.
2. Food industry & its role in the economy of the country.
3. Spoilage of foods - factory responsible for such spoilage.
4. Fundamentals of bio - chemistry / nutrition / food science.
  - Nutritive value of fruits & vegetables preservation at domestic level.
  - Basic Science to minimize the loss of Nutritive value of foods at the time of preservation.
5. Principles involved in the preservation of fruits & vegetables.
6. Food - its composition - Macroscopic & Microscopic. Essential nutrients present in a food. - protein; carbohydrate, fat, minerals, vitamins & water.
7. Theoretical Discussion of canning / bottling of fruits & vegetable.

8. a) General methods of preparation of Jam /Jelly / Marmalade.  
b) Tomato preservation.
9. FPO Licenses & Rules.

**Practical**

**(288 hrs.)**

- 1 (a) General description of equipment & Machinery and their utilization.  
(b) Demonstration with the implements machine and equipment.
2. Demonstration of preparation of squash, lemon, orange, green mango, pine apple or other available fruits.
3. Practical demonstration of canning / bottling of Ripe mango slice, Pine apple, Tibit, Peas, Baby corn.
4. Practical demonstration of Brining of Green Mangoes and other vegetables.
5. Preparation of pickle & chutney.
6. Preparation of Morobba-Mango, Bel, Papaya.
7. Practical demonstration - Tomato Sauce & Puree.
8. Scientific method of drying of Mango pulp (Amsatta).

### Entrepreneurial Instruction

| <u>Sl. No.</u> | <u>Course Curriculum</u>   | <u>Hours.</u>        |
|----------------|--|----------------------|
| 1.             | Brief idea on nature of small business management and Industrial Technical Skill.            |                      |
| 2.             | Preparation of schemes and vetting by Financial Institution / Lead Bank for obtaining loans. |                      |
| 3.             | Rules for setting up of business / production unit.  |                      |
| 4.             | Maintenance of Accounts, labour, capital etc.  |                      |
| 5.             | Man management, Communication, Motivation  |                      |
| 6.             | Operational management   |                      |
| 7.             | Market survey  |                      |
| 8.             | Quality control  |                      |
| 9.             | Visit to Industrial units for gathering idea to start the unit                               |                      |
| 10.            | Choice of technology as per demand of local people of the area/district / state.             |                      |
| 11.            | Know edge of Sales tax etc.  |                      |
| 12.            | Brief idea for registration of SSI, Trade License, Project Report, Proposal for loans, etc.  |                      |
|                |  | <b>Total 05 hrs.</b> |