

Department of Rural Studies  
Value Addition in Fruits & Vegetable (SEC)  
Semester IV

Unit I

1. Importance of post-harvest technology of horticultural crops
2. Factors responsible for the deterioration of harvested fruits and vegetables
3. Importance and scope of fruit and vegetable preservation in India

Unit 2

1. Preparation of jams, jellies, marmalades, candies, crystallised and glazed fruits, preserves, chutneys, pickles, ketchup, sauce, puree, syrups, juices, squashes and cordials

Unit 3

1. Preparation of chwanprash and Costing of products

Unit 4

1. Unit layout-selection of the site and precautions for Hygienic conditions of the unit
2. Statutory Requirements for fruit & vegetable processing unit.
3. Packaging, storage and transportation of processed products.

Unit 5

1. Preparation of a project Plan for establishing a cottage industry based on fruits & Vegetable products