

Name of Faculty:- Neeru Rani
 Discipline: - Food tech.
 Semester: - 3rd
 Subject: - Fruits and vegetables technology
 Lesson plan duration:- 16 weeks (Aug 2025 to Nov 2025)
 Work load (Theory / Practical) per week (in hours): Theory-02, Practical-04

Week	Lecture Day	Topic
1st	1	Status and scope of fruits & vegetables industry in India
	2	Classification, composition, and nutritive value
	3	Orientation to processing equipment
	4	Orientation to processing equipment
2nd	1	Ripening process of fruits
	2	Cleaning & Sorting
	3	Peeling by different methods
	4	Peeling by different methods
3rd	1	Grading & Peeling
	2	Blanching methods
	3	Estimation of pectin content
	4	Estimation of pectin content
4th	1	Jam, Jellies & Marmalades - Ingredients
	2	Jam, Jellies & Marmalades - Process
	3	Preparation of Jam + Acceptability & Cost Analysis
	4	Preparation of Jam + Acceptability & Cost Analysis
5th	1	Pickles - Ingredients & Process
	2	Pickles - Defects and quality factors
	3	Preparation of Jelly + Acceptability & Cost Analysis
	4	Preparation of Jelly + Acceptability & Cost Analysis
6th	1	Pectin - Chemistry
	2	Pectin - Preparation
	3	Preparation of Marmalade + Acceptability & Cost Analysis
	4	Preparation of Marmalade + Acceptability & Cost Analysis
7th	1	Revision
	2	1st Sessional Exam
	3	Preparation of Preserves + Acceptability & Cost Analysis
	4	Preparation of Preserves + Acceptability & Cost Analysis
8th	1	Tomato Products - Ingredients & Role
	2	Tomato Puree, Paste, Ketchup - Process
	3	Preparation of Pickles (various methods) + Acceptability & Cost Analysis
	4	Preparation of Pickles (various methods) + Acceptability & Cost Analysis
9th	1	Tomato Sauce - Manufacturing
	2	Canning - History & Container Types
	3	Preparation of Tomato Sauce + Acceptability & Cost Analysis
	4	Preparation of Tomato Sauce + Acceptability & Cost Analysis
10th	1	Container Selection & Spoilage
	2	Revision of Unit III
	3	Preparation of Tomato Ketchup + Acceptability & Cost Analysis
	4	Preparation of Tomato Ketchup + Acceptability & Cost Analysis
11th	1	Revision
	2	2nd Sessional Exam
	3	Extraction of Tomato Juice (Hot and Cold Break)
	4	Extraction of Tomato Juice (Hot and Cold Break)
12th	1	Sun drying of fruits
	2	Dehydration of vegetables
	3	Extraction of Juice by Various Methods (hand press, mechanical, steam)
	4	Extraction of Juice by Various Methods (hand press, mechanical, steam)
13th	1	Drying - Factors, advantages & limitations
	2	Drying of fruit juices - Methods
	3	Bottling and Processing of Fruit Juice
	4	Bottling and Processing of Fruit Juice
14th	1	Osmo-dehydration - Concept
	2	Applications of osmo-dehydration
	3	Tomato puree/paste + Syrup & Brine Preparation + Cost Analysis
	4	Tomato puree/paste + Syrup & Brine Preparation + Cost Analysis
15th	1	Freezing - Peas & Beans
	2	Freezing - Cauliflower, Mushroom, Thawing
	3	Dehydration & Freezing: Peas, potatoes, grapes, apples; tomato powder; wafers
	4	Dehydration & Freezing: Peas, potatoes, grapes, apples; tomato powder; wafers
16th	1	Recent developments in processing
	2	3rd Sessional Exam
	3	Industrial Visit
	4	Dehydration & Freezing: Peas, potatoes, grapes, apples; tomato powder; wafers