



Dempo Charities Trust's
DHEMPE COLLEGE OF ARTS & SCIENCE
Miramar, Panaji-Goa

Techniques in fruit preservation

Course objective:

After attending the course, the students will be able to learn different skills of fruits preservation .

Course contents:

- Brief theory to introduce students the purpose of fruit preservation .
- Methods of fruit preservation .
- Use of preservatives and food colours .
- Preparation of jams, jellies, squashes, cordials.
- Principles of sterilization.
- Principles and methods of storage.
- Method of labeling products.

Course outcome:

This course will help them to be entrepreneurs in processing fruits on small scale industry. They can store the fruits when available for long time and also be an entrepreneur.



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Report

A skill development course on 'Techniques in fruit Presentation' was conducted from 24th June 2019 to 29th June 2019 by department of Botany.

Prof. Manjiri Barve was the course coordinator. The short term certificate course was conducted as per the details in the proposal.

Ten, T.Y.B.Sc. Botany students attended the course.

Following preparations were demonstrated as well as hands on experience to prepare various preparations were carried out during the course.

They were trained to prepare –

Mango jam

Mango jelly

Mango squash

Pineapple jam

Pineapple squash

Ginger lime cordial and

Synthetic syrup.