



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.