



St. Mary's College (Autonomous)
Re – accredited with A+ grade by NAAC (4th Cycle)
Thoothukudi, Tamil Nadu

PG AND RESEARCH DEPARTMENT OF ZOOLOGY

CERTIFICATE COURSE 2021-2022	: VALUE ADDED FOOD PRODUCTS
COURSE CODE	: 21CAZO51
COURSE OFFERED FOR	: III B.Sc Zoology
DURATION	: 30 HRS
STAFF-IN-CHARGE	: DR. S.R.T.SHERLY CROSS
COURSE INSTRUCTOR	: E. SHANKARI

“To Eat is a Necessity, But to Eat Intelligently is an Art”

TRAINING - BROCHURE

OBJECTIVE

1. To empower and impart entrepreneurship skill to the learner
2. To enhance value to the different types of food
3. To provide variety of value added food products
4. To conduct evaluation of developed food products
5. To assess economy of the products and production
6. To reduce the waste and ensure better nutritional product
7. To makeup in phase with consumer needs
8. To impart knowledge of food safety standards
9. To demonstrate new product development strategy

Duration: 2 hours

S.No.	Sessions
1	Concept of Value added food products, Entrepreneurship Development
2	Production and marketing, food standards and safety measures
3	Preparation of jam, jelly
4	Fresh juices, squash
5	Pickle preparation, pappad, baby corn chips
6	Condensed milk, khoa, paneer, milkshake, yogurt
7	Fish balls, fish soup, fish fingers, fish cutlet, fish dumplings
8	Bread, cookies, bun,
9	Vegetable halwa

10	Ice cream, Badham kheer
11	Nuts candies
12	Porridge, vermicelli milk
13	Masala flakes
14	Millet ladoos

Learning Outcomes

- To understand the fundamentals of value added food products
- To develop skills through hands -on training
- To generate adequate skilled man power to work in the food industry
- To emphasize the need for greater and efficient utilization of the existing food source
- To comprehend the need for attaining variety and nutritional quality
- To develop consciousness about the food constituents, their importance and daily requirements.
- To have better knowledge on food safety surveillance and monitoring

TRAINING METHODOLOGY

Learning Approach

- ✚ Demonstration
- ✚ Training by preparation of food products
- ✚ Group work
- ✚ Practice
- ✚ Creativity and art
- ✚ Analysing different texture and taste of food
- ✚ Videos and audio clips
- ✚ Individual testing
- ✚ Personal evaluation

Infrastructural Support

- Microwave Oven
- Gas stove
- Frying Pan
- Pressure Cooker
- Kadai
- Whiteboard, markers and cleaner, LCD projector



THANK YOU

Career Oriented Course
Value Added Food Products

Hrs/ Week : 30Hrs

Credit :

Objectives :

- to add value to the different types of food
- to impart entrepreneurship skills to the learners
- to assess the economics of the products

Unit I : Introduction

Value added products (VAP) - definition - scope - entrepreneurship - list of value added commodities - importance and benefits -economics - market development.

Unit II : VAP - Fruits and Vegetables

Fruits - jams, jellies, squash, juices, wine; Vegetables - pickles, pappad, chips, halwa.

Unit III : VAP - Milk

Condensed milk - khoa - paneer - milkshakes - yoghurt - icecream - vermicelli milk - badam kheer.

Unit IV : VAP - Nutritious Grains

Multigrain sweet balls - dumplings - candies - masala flakes - millet ladoos - porridge - bread - cookies - bun - cake.

Unit V : VAP - Fish

Fish balls - fish cutlet - stuffed fish - dumplings - fish fingers - fish soups

Reference Books :

1. Raghu G and S. Felix Balasundari. 2018. Fish Products and Value Addition. Tamil Nadu Dr.

J. Jayalalitha Fisheries University, Thoothukudi.

2. Jeyasurya, Nair N.C., Soundara Pandian N., Thangamani A., Narayanan L.M., Arumugam N., Leelavathy S., Murugan T., Prasannakumar S., Johnson Rajeshwar J and R. Ram Prabhu. 2013
Economic Zoology. Saras Publication 114/ 35G A.R.P. Camp Road, Periaivilai, Nagercoil.

ST. MARY'S COLLEGE (AUTONOMOUS),

THOOTHUKUDI

PG & Research Department of Zoology

Career oriented Course

III B.Sc Zoology

Course Title : Value Added Food Product

Course Schedule : 30Hrs

Year : 2020 - 2021

Instructor : Ms. SANKARI. A

S.NO	DATE	DAY
1	14.12.20	MONDAY
2	15.12.20	TUESDAY
3	16.12.20	WEDNESDAY
4	17.12.20	THURSDAY
5	18.12.20	FRIDAY
6	22.12.20	MONDAY
7	08.01.21	FRIDAY
8	11.01.21	MONDAY
9	12.01.21	TUESDAY
10	25.01.21	MONDAY
11	27.01.21	WEDNESDAY
12	29.01.21	FRIDAY
13	01.02.21	MONDAY
14	02.02.21	TUESDAY
15	03.02.21	WEDNESDAY
16	15.02.21	MONDAY
17	16.02.21	TUESDAY
18	17.02.21	WEDNESDAY
19	19.02.21	FRIDAY
20	22.02.21	MONDAY
21	23.02.21	TUESDAY

Report of the Career Oriented Course 2020-2021

VALE ADDED FOOD PRODUCT was offered as career oriented Course by the Department of Zoology from December 2020 - February 2021 to the III year B.Sc Zoology students. Ms. E .SANKARI was the Instructor and the course was held after the regular college hours from 2 p.m to 4 p.m. The students were made to appear for an oral/ practical test at the end of the programme and were issued certificates with Grade levels according to their percentage of attendance. 39 students benefited out of this programme.

Grade Sheet

Course title : VALUE ADDED FOOD PRODUCTS

Course Code : 18CAZO51

Year : 2020-2021

Instructor : Ms. E. SANKARI

S.NO	Reg.No.	NAME	GRADE
1	18AUZO02	ABITHA L	O ⁺
2	18AUZO03	AJITHA J	A
3	18AUZO04	ANANTHA STELLA P	O ⁺
4	18AUZO05	ANTONY JENIFER A	O
5	18AUZO06	AROCKIA NIVETHA T	O
6	18AUZO07	BROUNIKA DEVI M	O
7	18AUZO08	CHANDRA HARINI J K	O
8	18AUZO09	DEVA DIVYA M	A
9	18AUZO11	ESAKKIAMMAL G	O ⁺
10	18AUZO12	GAYATHRI M	O ⁺
11	18AUZO13	ISWARYA S	O ⁺
12	18AUZO14	JENIFER C	C
13	18AUZO15	JENIFER V	O ⁺
14	18AUZO16	JESILA W	O
15	18AUZO17	KALPANA K	O ⁺
16	18AUZO18	KIRUBA THANGAM R	O
17	18AUZO19	KOWSALYA P	O
18	18AUZO20	MAHESWARI V	A
19	18AUZO21	MAHIRABANU M	O ⁺
20	18AUZO22	MARIA ANISHA J	O
21	18AUZO23	MARIA ANTONY JASMI B	O
22	18AUZO25	MARIA SWETHA S	O ⁺
23	18AUZO26	MUTHUMARI S	O
24	18AUZO27	MUTHUMALAI C	O
25	18AUZO28	NALINI M	O
26	18AUZO29	PRATHEEPA C	O ⁺
27	18AUZO31	RAJA KUMARI K	A
28	18AUZO33	SAMILA NISHA S	O
29	18AUZO34	SARAVANA ANITHA B	O

30	18AUZO36	SHARMALADEVI M	O ⁺
31	18AUZO37	SINDUJA M	O
32	18AUZO38	SORNA REVATHI S	O
33	18AUZO39	SRUTHI P	O
34	18AUZO40	SURIYAKALA B	O ⁺
35	18AUZO41	ULAGAMMAL S	O ⁺
36	18AUZO42	VEERA SANTHIYA T	O
37	18AUZO43	VIJAYA LAKSHMI N	A
38	18AUZO44	VINCY REBEKKA P	O
39	18AUZO45	VITHYA G	O

ST. MARY'S COLLEGE (AUTONOMOUS), THOOTHUKUDI

(Re-accredited with 'A+' Grade by NAAC)



CAREER ORIENTED PROGRAMME

CERTIFICATE

This is to certify that Ms. Veera Santhiya . T. of III. B.Sc. Zoology

has actively participated and successfully completed a course on Value added food products

_____ conducted for the academic year

2020 - 2021 with 0 Grade .

Shanmugi
Instructor

Lucia Rose
Principal
St. Mary's College (Autonomous)
Thoothukudi - 620 001