



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Vocation

Level: Under Graduate

Branch: Food Processing and Quality Control

Subject Code: BV01009071

Subject Name: Traditional Snack and Savoury Maker

|                         |                          |
|-------------------------|--------------------------|
| w. e. f. Academic Year: | 2024-25                  |
| Semester:               | 1                        |
| Category of the Course: | On Job Training Elective |

|                      |                                                                                                                                                                                                                                                                                        |
|----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Prerequisite:</b> | NA                                                                                                                                                                                                                                                                                     |
| <b>Rationale:</b>    | A Traditional Snack and Savoury Maker is responsible for making various types of snack and savoury products. S/he is responsible for receiving raw materials, checking quality, cleaning, grinding, sieving, mixing, frying, cooking, heating, cooling, blending, packing and storing. |

### Course Outcome:

After Completion of the Course, Student will able to:

| No | Course Outcomes                                                       |
|----|-----------------------------------------------------------------------|
| 01 | Apply knowledge of food processing techniques to real-world scenarios |
| 02 | Assess the nutritional impact of various food processing methods.     |
| 03 | Implement quality control measures to ensure food safety and quality. |
| 04 | Understand and apply food safety regulations and standards.           |

### Teaching and Examination Scheme:

| Teaching Scheme (in Hours) |   |    | Total Credits L+T+ (PR/2) | Assessment Pattern and Marks |             |                      |         | Total Marks |
|----------------------------|---|----|---------------------------|------------------------------|-------------|----------------------|---------|-------------|
| L                          | T | PR | C                         | Theory                       |             | Tutorial / Practical |         |             |
|                            |   |    |                           | ESE (E)                      | PA / CA (M) | PA/CA (I)            | ESE (V) |             |
| 0                          | 0 | 12 | 6                         | 0                            | 0           | 100                  | 100     | 200         |

### Course Content:

| Unit No. | Content                                                                                                                                                                                                                                                                                                                                                  | No. of Hours | % of Weightage |
|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| 1.       | <b>Prepare and maintain work area and process machineries for making traditional snack and savoury</b><br>This unit is about preparing and maintaining work area and process machineries and tools for making traditional snack and savoury <ul style="list-style-type: none"><li>Prepare and maintain work area (for making traditional snack</li></ul> | 40           | 25             |



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|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|
|    | and savoury)<br><ul style="list-style-type: none"><li>• Prepare and maintain process machineries and tools (for making traditional snack and savoury)</li></ul>                                                                                                                                                                                                                                                                                                                                             |    |    |
| 2. | <b>Prepare for production of traditional snack and savoury</b><br>This unit is about preparation for production of various traditional snack and savoury<br><ul style="list-style-type: none"><li>• Provide support in planning production (for production of traditional snack and savoury)</li><li>• Plan equipment utilization (for production of traditional snack and savoury)</li><li>• Organize raw material and equipment (for production of traditional snack and savoury)</li></ul>               | 40 | 25 |
| 3. | <b>Prepare raw materials for making traditional snack and savoury</b><br>This unit is about preparing raw materials for various snack and savories using various machineries as per the specifications and standards of the organization<br><ul style="list-style-type: none"><li>• Receive, clean and grind raw materials</li><li>• Wash, sort and slice vegetables</li><li>• Soak legumes, pulses, nuts, and grind nuts</li><li>• Prepare evaporated milk (khoya)</li><li>• Prepare sugar syrup</li></ul> | 40 | 25 |
| 4. | <b>Prepare snack and savoury products</b><br>This unit is about preparing various snack and savories from different raw materials using various machineries as per the specifications and standards of the organization<br><ul style="list-style-type: none"><li>• Prepare snack</li><li>• Canning of snack</li><li>• Prepare savoury</li><li>• Post production cleaning and regular maintenance of equipment's</li></ul>                                                                                   | 40 | 25 |



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|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|
| 5.           | <b>Complete documentation and record keeping related to making of traditional snack and savoury</b><br><br>This unit is about documenting and maintaining records on raw materials, process and finished products related to making of traditional snack and savoury<br><ul style="list-style-type: none"><li>• Document and maintain records of raw materials (related to traditional snack and savoury)</li><li>• Document and maintain records of production schedule and process parameters (related to traditional snack and savoury)</li><li>• Document and maintain records of finished products (related to traditional snack and savoury)</li></ul> | 40         | 25         |
| <b>Total</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>200</b> | <b>100</b> |

## Suggested Specification Table with Marks (Theory):

| Distribution of Theory Marks |         |         |         |         |         |
|------------------------------|---------|---------|---------|---------|---------|
| R Level                      | U Level | A Level | N Level | E Level | C Level |
| 20                           | 20      | 15      | 15      | 15      | 15      |

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## References/Suggested Learning Resources:

Traditional Snack and Savoury Maker (NSQF Level 4)

### Open-source software and website:

1. **USDA FoodData Central:** <https://fdc.nal.usda.gov/>  
A comprehensive resource for food composition, nutrient profiles, and related research.
2. **Food Safety and Standards Authority of India (FSSAI):** <https://fssai.gov.in/>  
Offers guidelines, safety standards, and updates on food regulations and quality control in India.
3. **Codex Alimentarius:** <http://www.fao.org/fao-who-codexalimentarius/>



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Provides international standards, guidelines, and codes of practice for food safety and quality control.

4. **Open Food Facts:** <https://world.openfoodfacts.org/>  
An open-source database with information on food products, ingredients, and nutrition, contributed by a global community.
5. **European Food Safety Authority (EFSA):** <https://www.efsa.europa.eu/>  
European-based resources on food safety research, risk assessments, and food quality guidelines.
6. **International Food Information Council (IFIC):** <https://foodinsight.org/>  
Provides science-based information on food safety, nutrition, and health.

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