



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Vocation

Level: Under Graduate

Branch: Food Processing and Quality Control

Subject Code: BV02009071

Subject Name: Fruits and Vegetable Drying Dehydration

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	On Job Training

Prerequisite:	NA
Rationale:	This course develops students' expertise in drying and dehydration processes for fruits and vegetables. It emphasizes preparation, maintenance, and operation of equipment, resource management, and adherence to safety and hygiene standards. Practical learning ensures readiness for efficient roles in the food processing industry.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Recall the fundamental concepts and techniques related to drying and dehydration processes for fruits and vegetables.	Remember
02	Comprehend the preparation steps, resource organization, and machinery utilization involved in drying and dehydration.	Understand
03	Apply practical skills in operating drying and dehydration machinery while ensuring safety and hygiene.	Apply
04	Analyze production processes, document records, and assess compliance with food safety and organizational standards.	Analyze

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



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Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	Preparation and Maintenance of Work Area and Equipment <ul style="list-style-type: none">Ensuring hygiene and safety in work areasCleaning and maintaining drying/dehydration equipmentEquipment inspection and basic troubleshooting	40	20
2.	Preparation for Drying/Dehydration Process <ul style="list-style-type: none">Planning production and machinery utilizationOrganizing raw materials and packagingEnsuring compliance with organizational quality standards	40	20
3.	Operation of Drying/Dehydration Equipment <ul style="list-style-type: none">Washing, sorting, slicing, and blanching techniquesMethods of drying: Sun drying, hot air drying, freeze dryingPost-production cleaning and equipment maintenance	40	20
4.	Documentation and Record Keeping <ul style="list-style-type: none">Maintaining records of raw materials and production processesRecording quality assessments and batch detailsUtilizing ERP systems for documentation and traceability	40	20
5.	Food Safety, Hygiene, and Sanitation <ul style="list-style-type: none">Implementing GMP and HACCP standardsManaging allergens and preventing contaminationEnsuring safe storage and labeling practices	40	20
	Total	200	100



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Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
40	30	30	-	-	-

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

References/Suggested Learning Resources:

Food Processing Fruits and Vegetables Processing Fic/Q0105, V1.0 4

Open-source software and website:

1. **National Dairy Development Board (NDDB)** - <https://www.nddb.coop/> Offers resources on dairy equipment management, safety practices, and hygiene standards.
2. **FSSAI (Food Safety and Standards Authority of India)** - <https://fssai.gov.in/> Provides guidelines on food safety practices, documentation, and maintenance in the dairy industry.
3. **FSSAI Guidelines:** Food safety and standards for processing fruits and vegetables.
4. **FAO Resources:** International best practices for drying and dehydration.
5. **GHP and GMP Manuals:** Practical applications in food processing.
6. **Open-Source ERP Tools:** Documentation and tracking for production processes.
7. **Food and Agriculture Organization (FAO)** - <http://www.fao.org/home/en/> Offers international best practices on food safety, sanitation, and dairy processing.
8. **LibreOffice Calc** - <https://www.libreoffice.org/> Useful for record-keeping, documentation, and production parameter tracking in dairy operations.

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