



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Vocation

Level: Under Graduate

Branch: Food Processing and Quality Control

Subject Code: BV02009081

Subject Name: Processed Food Entrepreneur

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

Prerequisite:	NA
Rationale:	This course is designed to guide students through the entrepreneurial process in the food processing industry. It covers essential aspects such as evaluating and developing entrepreneurial skills, selecting products, planning the business, setting up food processing units, and ensuring food safety standards. Students will learn to assess market demand, secure financing, manage resources, and document production processes while adhering to hygiene, safety, and regulatory requirements. The course aims to develop students' ability to establish and run a successful food processing unit, ensuring the production of safe, high-quality products.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Students will be able to evaluate their entrepreneurial skills and assess the viability of starting a food processing unit.
02	Learners will gain skills in product selection, business planning, and developing strategies for marketing, packaging, and pricing food products.
03	Students will understand the steps involved in setting up a food processing unit, including securing finance, selecting locations, and obtaining necessary registrations and licenses.
04	Students will acquire skills in documentation, record-keeping, and ensuring compliance with food safety, hygiene, and sanitation standards, including the implementation of HACCP.

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.	Evaluate and develop entrepreneur skills This unit is about evaluating and developing entrepreneur skills before starting a food processing unit <ul style="list-style-type: none">Evaluate before starting food processing unitDevelop entrepreneur skills	30	15
2.	Selection of product and business planning This unit is on selection of product and business planning through evaluation of various products, process capability and market demand, selecting brand name, designing packaging material and fixing product cost, before starting a food processing unit <ul style="list-style-type: none">Identification and selection of productDeveloping business plan	30	15
3.	Prepare for start-up of food processing unit This unit is about preparation for start-up of food processing unit by deciding on location, arranging loan from various financial institutions and filing of entrepreneur's memorandum <ul style="list-style-type: none">Decide unit locationArrange financeFiling of entrepreneur's memorandum	40	20
4.	Start food processing unit This unit is about starting food processing unit through design and construction of processing unit, erection of machineries, recruitment of manpower, obtaining registrations and licenses, evaluation, production and sale of products. <ul style="list-style-type: none">Set up food processing unitObtain registrations and licenses, and evaluation of food processing unitProduce and sell food product	35	15



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5.	<p>Complete documentation and record keeping related to processed food entrepreneur</p> <p>This unit is about Documenting and maintaining records on organization, raw materials, machineries, production, storage, distribution, marketing and sale</p> <ul style="list-style-type: none">• Document and maintain records on organization• Document and maintain records raw materials and machineries• Document and maintain records on production, quality, storage and distribution• Document and maintain records on marketing & sales	35	20
6.	<p>Ensure food safety, hygiene and sanitation</p> <p>This unit is about maintaining food safety hygiene and sanitation in the processing unit</p> <ul style="list-style-type: none">• Food Hygiene and sanitation• Hazard Analysis and Critical Control Point (HACCP)	30	15
Total		200	100

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:

Processed Food Entrepreneur (NSQF Level 5)



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Open-source software and website:

1. **Small Industries Development Bank of India (SIDBI)** - <https://www.sidbi.in/> Provides resources on financing options for small food processing units, including loan schemes and financial guidance for entrepreneurs.
2. **FSSAI (Food Safety and Standards Authority of India)** - <https://fssai.gov.in/> Offers guidelines and regulations related to food safety, hygiene, and licensing requirements for food processing units.
3. **Entrepreneurship Development Institute of India (EDII)** - <https://www.ediindia.org/> Provides entrepreneurial training and resources for setting up and managing a food processing business.
4. **HACCP International** - <https://www.haccp-international.com/> Offers resources on implementing HACCP (Hazard Analysis and Critical Control Point) for ensuring food safety in food processing units.
5. **LibreOffice Calc** - <https://www.libreoffice.org/> An open-source tool for maintaining records, budgeting, and managing financial data, product development, and production planning.
6. **Open Food Facts** - <https://world.openfoodfacts.org/> A collaborative database for market trends, product information, and food processing innovations, useful for selecting products and evaluating market demand.

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