



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Vocation

Level: Under Graduate

Branch: Food Processing and Quality Control

Subject Code: BV04009071

Subject Name: Fruit Pulp Processing Technician

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	On Job Training (OJT)

<b>Prerequisite:</b>	NA
<b>Rationale:</b>	Students will learn to plan and execute fruit pulp production, maintain accurate records of raw materials, processes, and final products, and apply food safety and sanitation practices in compliance with industry standards. The course equips learners with technical and managerial competencies essential for quality pulp production and successful operations in the fruit processing industry.

### Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Prepare and maintain work area and process machineries for producing pulp	Remember
02	Prepare for production of fruit pulp and produce pulp from various fruits	Understand
03	Document and maintain records related to fruit pulp processing	Apply
04	Follow and maintain food safety and hygiene in the work environment	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.	<b>Prepare and maintain work area and process machineries for pulp processing</b> <ul style="list-style-type: none"><li>• Ensure that the work area is safe and hygienic for food</li><li>• Check the working and performance of all machineries and tools used for the pickle making process such as washer, peeler, vegetable cutter/slicer, blender, packaging machines etc.</li><li>• Attend the minor repairs/ faults of all machines, if required</li></ul>	20	10
2.	<b>Prepare for production of fruit pulp</b> <ul style="list-style-type: none"><li>• Read and understand the production order from supervisor</li><li>• Check the availability of raw materials, packaging materials, equipment availability and manpower</li><li>• Support in planning production sequence</li></ul>	40	20
3.	<b>Produce fruit pulp from various fruits</b> <ul style="list-style-type: none"><li>• Receive fruits from the supplier/vendor and check weight</li><li>• Check quality through physical parameters such as appearance, colour, texture, maturity</li><li>• Load fruits in fruit ripening chamber, adjust controls to set required temperature, time, relative humidity to pre-cool the fruit, monitor temperature to ensure the fruit is cooled to required temperature</li></ul>	40	30
4.	<b>Complete documentation and record keeping related to production of fruit pulp</b> <ul style="list-style-type: none"><li>• Maintaining records of raw materials and production processes</li><li>• Recording quality assessments and batch details</li><li>• Utilizing ERP systems for documentation and traceability</li></ul>	40	20



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Food Safety, Hygiene, and Sanitation			
5.	<ul style="list-style-type: none"><li>Implementing GMP and HACCP standards</li><li>Managing allergens and preventing contamination</li><li>Ensuring safe storage and labeling practices</li></ul>	40	20
<b>Total</b>		<b>180</b>	<b>100</b>

### Suggested Specification Table with Marks (OJT):

Distribution of OJT Marks					
R Level	U Level	A Level	N Level	E Level	C Level
30	30	30	10	-	-

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

### References/Suggested Learning Resources:

Fruit Pulp Processing Technician FIC/Q0106, v1.0

### Open-source software and website:

- 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.
- FSSAI Guidelines:** Food safety and standards for processing fruits and vegetables.
- FAO Resources:** International best practices for drying and dehydration.
- GHP and GMP Manuals:** Practical applications in food processing.
- Open-Source ERP Tools:** Documentation and tracking for production processes.
- Food and Agriculture Organization (FAO)** - <http://www.fao.org/home/en/> Offers international best practices on food safety, sanitation, and dairy processing.

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