## The M.L.Gandhi Higher Education Society, Modasa





## Shri S.K.Shah & Shrikrishna O.M. Arts College, Modasa-383315

Add on Course on

Expertise Training Corse in Daying of Different Grains, Pulses and Vegetables

Prepared by



(Home Department)
Science
Year 2022 - 23

# DEPARTMENT OF HOME SCIENCE ADD-ON COURSE REPORT

#### "DRYING OD FIFFERENT GRAINS, PULSES AND VEGETABLES"

Drying is the most ancient and prevalent method of preserving and storing food. This method can protect the food from bacteria, Enzymes, removing the moisture contained in the food. India is a farming country that products are abundant if they are not dried and stored. The dry processed food market is the world -wide food industry. Dry processed food is popular. Which is used to improve taste, preserve and storage of food, for safe transportation, for the ration of soldiers, for emergency food supply, to get employment. Some of the creatures that can be achieved by selling economic viability are included in this cell, such as the udad papad, vadi makes from chola a one types of food, rice papadas from the pulses, the payment of grapes and tamarind in the payment of different fruits, the papad of mango juice, different vegetables, such as tomato slices. Vegetables like fenugreek and kothmir, spinach, potato wafer and sliced, sabudana chakri, etc. were taught by the Professors of the Home Science Department. Along with this, efforts have been made to inform the benefits of drying, contributing to self-employed food and drying methods. In this course.

Date:- 09/02/2023 to 27/02/2023in this session 20 female students registered in certificate ad on course and benefited from the training. Students are expected to be beneficial in this training at home and in self-employment.

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# Shri S.K.Shah & SHriKrishna O.M.Arts College, Modasa- 383315

#### **MINUTES**

A Meeting of the Committee consisting by the following membars was held on Dt. 06-02-23 At 03.00pm to prepare the syllabus of add on courses by Home sciont Department to be started in the College. The following membars were present in this meeting.

The attached syllabus of 30 hrs add on course on Experties
Training Course In Daying is approved by this committee after intensive
Discussion. of different grains, Paises and Vegetables

Sr.No	Name of Members	Designation	Signature
1	Dr D.H.Joshi	Principal	Har
2	Dr J.J.Desai	Vice Principal	Jales.
3	Dr P.R.Sinh	IQAC Co-Ordinator	1
4	Shri J.B.Patel	Administrator Co-Ordinator	SIN
5	Proto-P.B. CEARUST		15/
6	Prof. K.H. Patel	Assistant Professor	LHEROLE



#### DEPARTMENT OF HOME SCIENCE

#### Add on course

#### On

## DRYING OF DIFFERENT GRAIN, PULSES AND VEGETABLE

#### Syllabus (30hours )

Unit -1	what is food drying? introduction to drying     basic principles of drying     advantage of food drying	6 hours
Unit -2	1 methods of food drying and storage	6 hours
Unit -3	information about natural drying of food     drying Amla and grapes     making urad dal papad	6 hours
Unit -4	making rice papad     making cholawadi     drying of various types of vegetables	6 hours
Unit -5	making potato wafers and slices     Making sabudana potato Chakri     making mango papad	6 hours



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## Shri S. K. Shah & Shrikrishna O. M. Arts College, Modasa

#### Add-on Course

Doying of different grains Pulses and
Day 1 - Session 1 Vegetables

Time	Expert	Subject	
9:00 to 11:00	Prot- K.H. Putel	what is food drying? Introduction to drying	

#### Day 2 - Session 2

Subject
c Princip
laying

#### Day 3 - Session 3

Time	Expert	Subject
9:00 to 11:00	Dr. P. R. Sinh	advantages of tood drying

#### Day 4 - Session 4

Time	Expert	Subject
9:00 to 11:00	Prof- K-H. Putel	methods of- food daying and storage



#### Day 5 - Session 5

Time	Expert	Subject
9:00 to 11:00	Dr. P.R.sinh	contribution of food drying to employment sector

#### Day 6 - Session 6

Time	Expert	Subject	
9:00 to 11:00	prof. P.B. courusig	Introduction about Artificia drying of Food	

#### Day 7 - Session 7

Time	Expert	Subject
9:00 to 11:00	Prof. K.H. Patel	Information about Natural Chy symight drying of read

#### Day 8 - Session 8

Time	Expert	Subject	
9:00 to 11:00	Prof- P.B. CEUrusia	Dryinny amia	

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#### Day 9 - Session 9

Time	Expert	Subject	
9:00 to 11:00	Prof- K-H. Putel	making youd	

#### Day 10 - Session 10

Time	Expert		Subject
9:00 to 11:00	prof.	P.B. Carrisia	making rice

#### Day 11 - Session 11

Time Expert	Subject
9:00 to 11:00 Dr. P.R. SINH	maring

#### Day 12 - Session 12

Time	Expert	Subject
9:00 to 11:00	Prot- K. H. Patel	Drying of Various Types of Vegetables

Shri Krishna O M. Aris Coll. S. A. Sesepow Ses

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#### Day 13 - Session 13

Time	Expert	Subject
9:00 to 11:00	prof. p. B. ceysusig	muking Potato waters and Sices

#### Day 14 - Session 14

Time	Expert	Subject
9:00 to 11:00	prof-, K. H. Putel	making Sabudanapote Charri

#### Day 15 - Session 15

Time	Expert	Subject
9:00 to 11:00	Dr. P.R. sinh	makiny manyo papad



# Drying of Different grains, Pulses and Vegetubles





# Shri S.K.Shan & Shrikrishna O.M. Arts Conege, Modasa

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#### Add on Course



#### Organized by

Department of Home Science Shri S.K. Shah & Shri Krishna O.M. Arts College, Modasa

# CERTIFICATE OF COMPLETION

This is to certify that	has successfully
completed the Certificate Course on "Drying of different grains, pulses and vegetab	les " organized by
the Department of Home Science at college campus, Modasa, held from February	uary 09, 2023 to
February 27, 2023, We wish her all the luck for her future.	

to-

Head

Department of Home Science

de la

Principal

Dr. Deepak H Joshi