

Syllabus For PAPPAD PRODUCER (RPL)

Course Name	PAPPAD PRODUCER (RPL)
Sector	FOOD PROCESSING
Course Code	FPT/2024/PAPR/303
Level	4 (RPL)
Occupation	PAPPAD PRODUCER
Course Duration	Total Duration 60 Hrs (OJT)
Trainees' Entry Qualification	Class V Pass with 5 years experience in the relevant field
Trainers Qualification	Class 10 pass with 3 years experience in pappad manufacturing field.

SYLLABUS:**1. Knowledge Criteria :**

Unit	Unit Name	Topics and Sub-topics	Teaching Hours
Unit 1	Introduction	Definition of pappad, types of pappad , urad dal pappad (Sada), Moong dal pappad (Sada) , Black Pepper Pappad, potato pappad, Rice pappad, soyabean pappad, Sabudana Pappad, <i>Hing</i> Pappad , raw materials, other additives, role of all ingredients. Source and availability of raw materials. Uses of pappad, health benefits of papad, other value added pappad product.	04
Unit 2	Manufacturing process of Pappad	Manufacturing process of different types of Pappad such as urad dal pappad (Sada), Moong dal pappad (Sada) , Black Pepper Pappad, potato pappad, Rice pappad, soyabean pappad, Sabudana Pappad, <i>Hing</i> Pappad, processing technology, tools and equipments. Utilization of tools and Equipment's used in pappad making (Plate grinder, sieve shaker, mixer, pappad making machine, tray drier, sealing machine)	08
Unit 3	Spoilage and prevention	Product deterioration, different types of spoilage, preventive measures, FASSI standard for Pappad, Sanitary and Hygiene requirement for manufacturer.	02
Unit 4	Study of various types of packaging material of pappad	Study of various types of packages, advantages and disadvantages – Primary Packaging Materials (Paper and paperbased packaging materials, Plastic as packaging materials); Secondary Packaging Material (Foldingcarton); Packaging equipment's. Understanding of the label its importance, and labeling requirements.	02
Unit 5	EDP for Papad Manufacturing	Concept of entrepreneur, how to built a pappad processing unit, different factors, capital investment and bank loan.	02

2. Performance Criteria:

Sl. No	Details Contents	Teaching Hours
1	Study of different varieties of pappad and pappad making tools and Equipment's	03
2	Preparation and packaging of urad dal pappad (Sada), Moong dal pappad (Sada)	05
3	Preparation of Masala type Black Pepper Pappad and hing pappad	05
4	Preparation of potato pappad	05
5	Preparation of Rice pappad	05
6	Preparation of soyabean pappad	05
7	Preparation of Sabudana Pappad	05
8	Study of different packaging materials (Primary and Secondary) and packaging of variety of pappad.	05
9.	Study of different types of spoilages of pappad like physical, chemical, microbial	04

3. Course Outcome

- i) The job holder or entrepreneur will understand raw material and ingredients used in manufacturing of pappad.
- ii) The job holder or entrepreneur will need to have an understanding of basic principles and knowledge about the preparation different types of pappad.
- iii) The entrepreneur will able to set up his own unit and will able understand the different responsible factors of a manufacturing unit. They may able to create job opening for the job seeker in this field.

Marks Distribution

Theory: 200

Practical: 800