

## Syllabus Jam, Jelly, Ketchup and Pickle Making Technician

<b>Course Name</b>	<b>JAM, JELLY, KETCHUP AND PICKLE MAKING TECHNICIAN, V2</b>
<b>Course Code</b>	<b>STC - FPT /2021/1101, V2</b>
<b>Level</b>	<b>3</b>
<b>Occupation</b>	<b>Jam, Jelly, Ketchup and Pickle Making Technician</b>
<b>Job Description</b>	After completion of course the passed out trainee will be able to handle both macro & micro scale Jam, Jelly, Ketchup and Pickle Making Unit and to develop small entrepreneurship.
<b>Course Duration</b>	<b>Total Duration 390 Hrs (T-90, P-180, OJT-60 and ES-60)</b>
<b>Trainees' Entry Qualification</b>	Grade 10 OR Grade 8 with two year of (NTC/ NAC) after 8 th OR Grade 8 pass and pursuing continuous schooling in regular school with vocational subject OR 8th grade pass with 2 yrs relevant experience OR Previous relevant Qualification of NSQF Level 2 with one yr experience OR Previous relevant Qualification of NSQF Level 2.5 with 6 months experience
<b>Trainers Qualification</b>	BE/B.TECH in Food Technology or Food Technology & Biochemical Engg. with 1 year experience in Fruits and Vegetables Product Manufacturing Industry  OR Diploma in Food Processing Technology with 2 years experience in Fruits and Vegetables Product Manufacturing Industry  <b>OR</b> ITI in Food Beverage/Fruits and Vegetables Product Production with 3 years experience in the relevant field of the course

**Structure of Course:**

<b>Module No.</b>	<b>Outcome</b>	<b>Theory (Hrs)</b>	<b>Practical (Hrs)</b>	<b>Total (Hrs) [Multiple of 30]</b>
<b>1</b>	Explain overview of Food Processing Industry with concept of Nutritional value of different Fruits and vegetables	<b>10</b>	<b>20</b>	<b>30</b>
<b>2</b>	Illustrate the process of preservation of Fruits and vegetables	<b>10</b>	<b>20</b>	<b>30</b>
<b>3</b>	Select raw materials like fruits and vegetables, spices, colouring and flavouring agents.	<b>10</b>	<b>20</b>	<b>30</b>

4	Prepare and maintain work area and process machineries for Jam, Jelly and Ketchup	10	20	30
5	Plan and Demonstrate Production of Jam, Jelly, marmalade and Ketchup	10	20	30
6	Prepare and Maintain Work Area and Process Machineries for pickle making	10	20	30
7	Plan and Demonstrate Pickle Making	10	20	30
8	Identify various types of packaging materials like Glass, Tin materials, plastic pouch with labeling requirement	10	20	30
9	Demonstrate knowledge of Food Safety, Hygiene and Sanitation for Packaging Food	10	20	30
10	OJT		60	60
11	Employability Skill	60		60
	TOTAL	150	240	390

**Employability Skill: 60Hrs (Provided by NCVET)**

**OJT: 60 hours (in multiple of 60)**

## **SYLLABUS:**

**Module No. 1:** Explain overview of Food Processing Industry with concept of Nutritional value of different Fruits and vegetables

**Outcome:** Explain overview of Food Processing Industry with concept of Nutritional value of different Fruits and vegetables

### **Theory Content:**

- Introduction of various sub sectors of food processing industry
- Difference in between fruits and vegetable,
- Different types of fruits and vegetable and their chemical composition, physical & chemical treatment for increasing post-harvest shelf life,
- Different microbial groups associated with fruits & vegetables, microbial change during storage, Effects of enzymes on quality of fruit & vegetable storage, methods for preventing microbial attack on fruit & vegetable during harvesting & storage
- Essential nutrients present in foods- Carbohydrate, Protein, Fats, Vitamins, Minerals ( types, sources, properties, functions, estimation technique)
- Nutritional value of different fruits and vegetables
- Basic science for loss of nutritive value of fruits and vegetables during processing

### **Practical Content:**

- Spoilage of fruits and vegetables
- Identifications of different types of Spoilage occur in fruits and vegetables.

**Module No. 2:** Illustrate the process of preservation of Fruits and vegetables.

**Outcome:** Illustrate the process of preservation of Fruits and vegetables

**Theory Content:**

- Storage & handling – CA, MA storage, Storage of fresh fruits and vegetable. Methods and containers used in fresh fruits and vegetable preservation, ,
- Canning of fruits and vegetables-basic principles, procedure and steps
- Sun drying & dehydration and its merits and demerits. Principle involved preservation by drying method. Treatment prior to drying.
- Study of Frozen Fruits and Vegetables, Refrigeration and Freezing, Cold storage
- Definition of Preservatives-types of preservatives commonly used in food industry limits of usage of preservatives

**Practical Content:**

- Selection of spices and food additives
- Spices and other constituents, condiments and other additives and ingredients, and flavouring, colouring agent and preservative.

**Module No. 3** Select raw materials like fruits and vegetables, spices, colouring and flavouring agents.

**Outcome:** Select raw materials like fruits and vegetables, spices, colouring and flavouring agents.

**Theory Content:**

- Select raw materials including fruits and vegetables for Preparation of various products. Spices and other constituents, their properties, condiments and other additives and ingredients, colouring and flavouring agent.

**Practical Content:**

- Selection and grading of raw Fruits and vegetables
- Method of grading of different types of raw Fruits and vegetables

**Module No.4** Prepare and maintain work area and process machineries for Jam, Jelly and Ketchup

**Outcome:** Prepare and maintain work area and process machineries for Jam, Jelly and Ketchup

**Theory Content:**

- Description of materials and equipment used in the cleaning and maintenance of the work area
- Type of detergents and sanitizers used in cleaning work area and machineries
- The methods of cleaning and sanitization
- The process of preparing the work area for scheduled production
- Description of the functions of all equipment before starting production

**Practical Content:**

- Study and handling of common food processing equipment.
- Study of common food processing equipment such as pulper, sealers, juice extracting machines, autoclaves, steam jacketed kettle, pickle mixer etc.

**Module No. 5:** Plan and Demonstrate Production of Jam, Jelly, marmalade and Ketchup.

**Outcome:** Plan and Demonstrate Production of Jam, Jelly, marmalade and Ketchup.

**Theory Content:**

- Selection and grading of raw fruits and vegetables
- washing of fruits and vegetables before they go for processing
- Technology of extraction of juices from different types of fruits and vegetable.
- technique/ process of preparation of jam/ jelly/marmalade (**ripe mango, green mango, pineapple, apple, guava, orange**)
- The technique/ process of preparation of mixed fruits jam/ jelly (**Mango, guava. strawberry, orange etc.**)
- technique/ process of preparation of sauce/ ketchup (**tomato, chili**)
- Product packaging and analysis the quality of the finished product
- cleaning of machineries used with recommended sanitizers following CIP (clean-in-place) procedure
- cleaning of equipment and tools used with recommended cleaning agents and sanitizers

**Practical Content:**

- Preparation of Jam, jelly and marmalade and Ketchup.
- Preparation of jam/ jelly/marmalade (**ripe mango, green mango, pineapple, apple, guava, orange**)
- Preparation of mixed fruits jam/ jelly (**Mango, guava. strawberry, orange etc.**)
- Preparation of tomato products
- Preparation of tomato juices, puree, sauces, ketchup and chili sauce

**Module No. 6:** Prepare and Maintain Work Area and Process Machineries for pickle making.

**Outcome:** Prepare and Maintain Work Area and Process Machineries for pickle making

**Theory Content:**

- Description of materials and equipment used in the cleaning and maintenance of the work area
- Type of detergents and sanitizers used in cleaning work area and machineries
- The methods of cleaning and sanitization
- The process of preparing the work area for scheduled production
- Description of the functions of all equipment before starting production

**Practical Content:**

- Study and handling of common food processing equipment.
- Study of common food processing equipment such as pulper, sealers, juice extracting machines, autoclaves, steam jacketed kettle, pickle mixer etc.

**Module No. 7** Plan and Demonstrate Pickle Making

**Outcome:** Plan and Demonstrate Pickle Making

**Theory Content:**

- Selection and grading of raw fruits and vegetables
- Washing of fruits and vegetables before they go for processing

- Peeling and slicing of fruits and vegetables
- Preparation of brine solution
- Curing of fruits and vegetable.
- Technique/ process of preparation of salty and oily pickle (**green mango, green chili, lemon, ginger, mixed type, )**)
- Technique/ process of preparation of sweet pickle (**Mango, plum, papaya, date, mango lather, mixed type etc.)**)
- Product packaging and analysis of quality of the finished product
- Cleaning the machineries used with recommended sanitizers following CIP (clean-in-place) procedure
- Cleaning the equipment and tools used with recommended cleaning agents and sanitizers.

**Practical Content:**

- Preparations of different types of pickles from fruits and vegetables.
- Preparation of salty and oily pickle (**green mango, green chili, lemon, ginger, mixed type, )**)
- Preparation of sweet pickle (**Mango, plum, papaya, date, mango lather, mixed type etc.)**)

**Module No. 8:** Identify various types of packaging materials like Glass, Tin materials, plastic pouch with labeling requirement

**Outcome:** Identify various types of packaging materials like Glass, Tin materials, plastic pouch with labeling requirement

**Theory Content:**

- Study of various types of containers like Glass, Tin merits and demerits of each-scope for new types of containers/ packaging materials, such as plastic pouches, plastic bottle and cartons.
- Understanding the label its importance, and labelling requirements

**Practical Content:**

- Examination of processed products.
- Cleaning and maintenance of the equipment.
- Detection of benzoic acid, Sulphur dioxide and KMS in fruits and vegetable products.
- Analysis of the raw material and finished product.
- Pectin grade, Acidity of fruit juice and pickle, Total Solid content, Brix measurement, Moisture content, Ash content, reducing and non-reducing sugar content. Study on the shelf life of the finished product.
- Packaging and Labelling
- Study of containers like Glass, Tin, packaging materials, such as plastic pouches, plastic bottle and cartons.
- Information to be mentioned on label and pack.

**Module No. 8:** Demonstrate knowledge of Food Safety, Hygiene and Sanitation for Packaging Food

**Outcome:** Demonstrate knowledge of Food Safety, Hygiene and Sanitation for Packaging Food

**Theory Content:**

- Importance of safety, hygiene and sanitation in the Jam, Jelly, Ketchup and pickle making industry
- Industry standards to maintain a safe and hygiene workplace
- HACCP principles to eliminate food safety hazards in the process and products

- HACCP, ISO 22000, GMP, and FSSAI.
- Importance of personal Hygiene, Cleaning & Sanitary standards in Fruits and Vegetable preservation. Good Handling Processes (GHP),
- Traceability aspects of processed product.
- safety practices in the work area

### **Learning Outcome – Assessment Criteria**

<b>Outcomes to be assessed/NOSs to be assessed</b>	<b>Assessment criteria for the outcome</b>
1. Explain overview of Food Processing Industry with concept of Nutritional value of different Fruits and vegetables	<ul style="list-style-type: none"> <li>• Define food processing</li> <li>• List the various sub sectors of food processing industry</li> <li>• Explain different types of fruits and vegetables processing</li> <li>• State the need for processing of fruits and vegetables</li> <li>• List the various units within a fruits and vegetables processing unit</li> <li>• State the methods of testing fruits and vegetables for accepted quality standards</li> <li>• Observe the spoiled fruits and vegetables and its products.</li> <li>• Identify and record the cause of spoilage.</li> <li>• Explain essential nutrients present in foods- Carbohydrate, Protein, Fats, Vitamins, Minerals</li> <li>• Explain concept of nutritional value of different fruits and vegetables</li> <li>• Identify loss of nutritive value of fruits and vegetables during processing</li> </ul>
2. Illustrate the process of preservation of Fruits and vegetables	<ul style="list-style-type: none"> <li>• Identify fresh fruits and vegetable storage and containers used in fresh fruits and vegetable preservation</li> <li>• Explain Canning of fruits and vegetables-basic principles, procedure and steps</li> <li>• Explain Sun drying &amp; dehydration and its merits and demerits.</li> <li>• Demonstrate Principle involved preservation by drying method.</li> <li>• Explain Frozen Fruits and Vegetables, Refrigeration and Freezing.</li> <li>• Name the preservatives commonly used in food industry</li> </ul>

<p>3. Select raw materials like fruits and vegetables, spices, colouring and flavouring agents.</p>	<ul style="list-style-type: none"> <li>• Select raw materials including fruits and vegetables for Preparation of various products.</li> <li>• Select Spices, condiments, colouring and flavouring agent and other constituents,</li> <li>• Explain properties of food additives and ingredients</li> </ul>
<p>4. Prepare and maintain work area and process machineries for Jam, Jelly and Ketchup.</p>	<ul style="list-style-type: none"> <li>• Identify materials and equipment used in the cleaning and maintenance of the work area</li> <li>• Identify common detergents and sanitizers used in cleaning work area and machineries</li> <li>• Demonstrate methods of cleaning and sanitization</li> <li>• Prepare the work area for scheduled production</li> <li>• Demonstrate the functions to be carried out before starting production</li> <li>• Explain the different types of maintenance procedures</li> <li>• Conduct minor repairs and faults in process machineries</li> </ul>
<p>5. Plan and Demonstrate Production of Jam, Jelly, marmalade and Ketchup</p>	<ul style="list-style-type: none"> <li>• Perform production planning for effective utilization of raw material and machineries</li> <li>• Identify the raw material, machineries and packaging material requirement</li> <li>• Plan the batch size</li> <li>• Check the performance of all equipments</li> <li>• Check the raw material quality (<b>Pectin content, Acidity of fruit juice and pickle, Total Solid content, Brix measurement, Moisture content, Ash content, reducing and non-reducing sugar content</b>)</li> <li>• Demonstrate the weighing of raw materials</li> <li>• Perform a check if all the machineries are clean and in good working conditions</li> <li>• Demonstrate assembling of all components of machines</li> <li>• Perform a pre check on all machineries</li> <li>• Check the quality of fruits and vegetables.</li> <li>• Perform the washing of fruits and vegetables before they go for processing</li> <li>• Perform pulping and juice extraction from fruits and vegetables</li> <li>• Demonstrate the technique/ process of preparation of jam/ jelly/marmalade (<b>ripe mango, green mango, pineapple, apple, guava, orange</b>)</li> <li>• Demonstrate the technique/ process of preparation of mixed fruits jam/ jelly (<b>Mango, guava, strawberry, orange etc.</b>)</li> <li>• Demonstrate the technique/ process of preparation of sauce/ ketchup (<b>tomato, chili</b>)</li> </ul>

	<ul style="list-style-type: none"> <li>• Check the finish product quality (<b>Acidity of fruit juice and pickle, Total Solid content, Brix measurement, Moisture content, Ash content, reducing and non-reducing sugar content</b>)</li> <li>• Detection of benzoic acid, sulphur dioxide and KMS in finish products.</li> <li>• Demonstrate the packaging</li> </ul>
<p>6. Prepare and Maintain Work Area and Process Machineries for pickle making</p>	<ul style="list-style-type: none"> <li>• State the materials and equipment used in the cleaning and maintenance of the work area</li> <li>• State the common detergents and sanitizers used in cleaning work area and machineries</li> <li>• State the methods of cleaning and sanitization</li> <li>• Perform the process of preparing the work area for scheduled production</li> <li>• Describe the functions to be carried out before starting production</li> <li>• State the different types of maintenance procedures</li> <li>• Conduct minor repairs and faults in process machineries</li> <li>• Prepare the machines and tools required for production</li> </ul>
<p>7. Plan and Demonstrate Pickle Making.</p>	<ul style="list-style-type: none"> <li>• Plan the production order</li> <li>• Calculate the various raw materials that may be required</li> <li>• Calculate the packing material and the finished product</li> <li>• Calculate the process time required for the production</li> <li>• Check the raw material quality (<b>Acidity of fruit juice and pickle, Total Solid content, Brix measurement, Moisture content, Ash content, reducing and non reducing sugar content</b>)</li> <li>• Perform a check if all the machineries are clean and in good working conditions</li> <li>• Demonstrate assembling of all components of machines</li> <li>• Perform a pre check on all machineries</li> <li>• Demonstrate receiving of the fruits and vegetables</li> <li>• Demonstrate sorting and grading</li> <li>• Demonstrate the peeling and slicing of fruits and vegetables</li> <li>• Demonstrate the preparation of brine solution.</li> <li>• Demonstrate the curing of fruits and vegetable.</li> <li>• Demonstrate the technique/ process of preparation of salty and oily pickle (<b>green mango, green chili, lemon, ginger, mixed type, )</b></li> <li>• Demonstrate the technique/ process of preparation of</li> </ul>



	<p>sweet pickle (<b>Mango, plum, papaya, date, mango lather, mixed type etc.</b>)</p> <ul style="list-style-type: none"> <li>• Check the finish product quality (<b>Acidity of fruit juice and pickle, Total Solid content, Brix measurement, Moisture content, Ash content, reducing and non reducing sugar content</b>)</li> <li>• Detection of benzoic acid, sulphur dioxide and KMS in finished products.</li> <li>• Demonstrate the packaging and analyze the quality of the finished product</li> <li>• Demonstrate cleaning the machineries used with recommended sanitizers following CIP (clean-in-place) procedure</li> <li>• Demonstrate cleaning the equipment and tools used using recommended cleaning agents and sanitizers.</li> </ul>
<p>8. Identify various types of packaging materials like Glass, Tin materials, plastic pouch with labeling requirement</p>	<ul style="list-style-type: none"> <li>• Choose various types of containers like Glass, Tin merits and demerits of each-scope for new types of containers/ packaging materials, such as plastic pouches, plastic bottle and cartons.</li> <li>• Explain the label and its importance, and labeling requirements</li> </ul>
<p>9. Demonstrate knowledge of Food Safety, Hygiene and Sanitation for Packaging Food</p>	<ul style="list-style-type: none"> <li>• State the importance of safety, hygiene and sanitation in the Jam, Jelly, Ketchup and pickle making industry</li> <li>• Apply the industry standards to maintain a safe and hygiene workplace</li> <li>• Apply HACCP principles to eliminate food safety hazards in the process and products</li> <li>• HACCP, ISO 22000, GMP, and FSSAI.</li> <li>• Explain the importance of personal Hygiene, Cleaning &amp; Sanitary standards in Fruits and Vegetable preservation. Good Handling Processes (GHP),</li> <li>• Traceability aspects of processed products.</li> <li>• Apply safety practices in the work area</li> </ul>

<b>Jam, Jelly, Ketchup and Pickle Making Technician</b>			
<b>Sl No.</b>	<b>Item Name</b>	<b>Item description/technical specification (Instruments and machineries)</b>	<b>Quantity (for 20 students per batch)</b>
1	<b>Hot air oven</b> (24"×24"×24") inch size	Hot air oven (24"×24"×24") with blower digital temp (Multispan) and time control, inside made of 304SS of 20gauge, out side of MS with powder coated finish, ball catcher heavy door. Three side heating elements, Standard double wall fabrication, Inner chamber made of highly polished stainless steel sheet, Exterior fabricated out of thick mild steel duly finished in white stoving enamel with mat finished colour combinations, Quick and uniform heating in range of 50°C to 250°C ±2°C controlled by capillary type thermostat, L-shaped thermometer is built-in type, Control panel is provided with selector switch of high or low rates of power thermostat control knob and indicators for mains & thermostat.	1
2	Rectangular hot plate of, (10"×16"×9") inch size	Rectangular hot plate of, (10"×16"×9") 304SS top of 10 gauge/fully SS body of 18 gauge, digital temperature indicator cum controller in one side.	1
3	Single distilled water distillation apparatus, Quartz made	<b>Water Distillation Plant - Quartz</b> Single distilled water distillation apparatus, Quartz made along with auto temperature cut off arrangement, 5lt per hour capacity, fitted with all necessary accessories such as silicon tubing for water inlet and outlet, 20lt collection chamber with a tap fitted outlet. (plastic made) Type : Single Distiller - All Quartz Size : 5 Litre / Hour Description : Features : - Replaceable Silica Heater - This eliminates frequent shut down of the equipment and is service free. - Built - in Triple Safety : * Gate Valve : Conserves cooling water wastage in case of power failure. * Flow Switch : Additional in - built safety for the equipment. Unit shuts off if cooling water to condenser fails. * Pressure Temperature Switch (PTS) : The Boiler is equipped with PTS for safety of the boiler. If water level falls below the heater the unit switches off. - Quartz Teflon stopcock - for easy draining and cleaning of boiler. - Quartz Threaded connection - for easy assembly and maintenance. - Voltage AC 50 Hz - 220 / 230 V - - Distillate Temperature - 60 - 70°. Supply with double iron filter for removal of iron in inlet water	1
4	Digital pH Meter, Range : 0 to 14pH	Digital pH Meter, Range : 0 to 14pH (mV upto 1999mV), Resolution : 0.01pH (±1mV), Accuracy : 0.01pH, ±1	2

		digit (1mV, • ±1digit), Temperature compensation : 0°C to 100°C (manual), 4 digit LED display with automatic polarity and decimal indications, With one combination electrode, stand , clamp, buffers, dust cover & manual.	
5	High precision balance Capacity=1000 g	High precision balance Capacity=1000gm Readability=0.001 SS Pan size (mm) = 128×128	2
6	Digital electronics balance ,capacity 0.1 mg-120 g	Digital electronics balance ,capacity 0.1mg-120gm, accuracy 0.0001gm, pan dia 80mm	1
7	Digital electronics balance, capacity : 5mg-210 g	Digital electronics balance, capacity : 5mg-210gm, accuracy 0.001gm, SS pan	1
8	Physical rough balance Capacity=30 Kg	Physical rough balance Capacity=30Kg Readability=0.5gm SS Pan size (mm) = 250×330	2
9	Refrigerator having five star BEE mark	Refrigerator having five star BEE mark with separate deep freeze and normal freeze,Capacity - 450lit and above. Supply with voltage stabilizer 3KV	1
10	Thermometer,0°C to 100 ° C	Thermometer,0°C to 100 ° C glass	4
11	Serological water bath	Serological water bath, Double wall insulation, total 304SS of 20gauge( inner and outer), capacity (12x250ml) (16"×12"×10") 304SS lid, Ambient to 110 °C and digital temperature indicator. one outlet with ball valve	2
12	<u>Water de - ioniser /Water Demineraliser/D.M. Plant :</u>	<u>Water de - ioniser /Water Demineraliser/D.M.Plant :</u>  Demineraliser as a best quality plant, A very effective mini plant to Produce purified water equivalent to distilled water as per I.P. Removes allharmful, Chemicals such as Calcium, Magnesium, sodium, Chloride, Alkalinity, Sulphate etc. FromRaw water Controls bacteria to hygienic levels. Four nos. column made of hard fiber. By valbe operating system. With two nos. plastic Jar for charging system. A quality Distilled water without Heat & Electricity at Low Cost. (Four Bed system)  Capacity : 25 - 30 liters per hour - (approx)	<u>1</u>
13	Digital Turbidity meter	Digital Turbidity meter Range = 0-1NTU, 0-10NTU,0-100NTU,0-1000NTU accuracy ; ±2% of F.S in 0-1 & 0-1000NTU, ±1% of F.S in 0-10 & 0-100NTU	1
14	Hand Refractometer, with three range 0-95% brix	Hand Refractometer, with three range 0-95% brix	3
15	Hand Refractometer, with	Hand Refractometer, with three range 0-32% brix	3

	three range 0-32% brix		
16	Hand Refractometer, with three range 29-62% brix	Hand Refractometer, with three range 29-62% brix	3
17	Mixer grinder	Mixer grinder,600watt	2
18	Electric Heater, 1500W	Electric Heater, 1500W,coil type ( nicrome wire),ceramic body	2
19	Blanching Unit (SS made) with steam charging, . lab model	Blanching Unit (SS made) with steam charging, lab model, totally made of AISI Stainless Steel 304 Quality of 20gauge, Perforated SS tray and SS Basket, digital temp controller.	1
20	MS stand Cutting table, size 5'x4'	MS stand Cutting table, size 5'x4', having SS304 of 14 gauge top and bottom cover, three side covered with SS304 of 18 gauge sheet, one SS304 of 14 gauge middle rack, front side two SS304 of 18 gauge door with lock system.	2
21	juice extractor	Screw type juice extractor, made 304SS , hand operated big size. The extractor mounted on small SS made table.	1
22	Screw type juice extractor	Screw type juice extractor, made 304SS laboratory model, ½ HP motor operated Compton make,	1
23	Fruit juicer cum mixer grinder	Fruit juicer cum mixer grinder(Fruit processor)	2
24	Vegetable Slicer, hand operated laboratory model	Vegetable Slicer, hand operated laboratory model With thickness adjustment system, totally made of AISI Stainless Steel 304 Quality of 20gauge	1
25	Crown corking machine	Crown corking machine, Baby type, hand operated magnetic cork holder	1
26	<i>Scissor (stainless steel)</i>	<i>Standard size 8 inch</i>	5
27	Glucose(Dextrose),500gm	Glucose(Dextrose),500gm, Highly Pure, Analytical Grade	2
28	pH Buffer capsule/tablet, 10 caps in each pack,( pH 4, pH 7, pH 9.2)	pH Buffer capsule/tablet, 10 caps in each pack,( pH 4, pH 7, pH 9.2) Highly Pure, Analytical Grade	3
29	Ethanol,500ml	Ethanol,500ml Highly Pure, Analytical Grade	4
30	Oxalic acid,500gm	Oxalic acid,500gm Highly Pure, Analytical Grade	2
31	Citric acid, 500gm	Citric acid, 500gm Highly Pure, Analytical Grade	2
32	Phenolphthalein indicator(1% solution), 125 ml	Phenolphthalein indicator(1% solution), 125 ml Highly Pure, Analytical Grade	3
33	Methelene blue, 25 gm	Methelene blue, 25 gm Highly Pure, Analytical Grade	2
34	Sodium hydroxide pallet,500gm	Sodium hydroxide pallet,500gm Highly Pure, Analytical Grade	2
35	Potassium	Potassium hydroxide pellates,500gm Highly Pure,	2

	hydroxide pellates,500gm	Analytical Grade	
36	Sodium thoisulphate,500 gm	Sodium thoisulphate,500 gm Highly Pure, Analytical Grade	2
37	L-Ascorbic acid,100gm	L-Ascorbic acid,100gm Highly Pure, Analytical Grade	1
38	Concentrated Sulphuric acid,2.5 lit	Concentrated Sulphuric acid,2.5 lit Highly Pure, Analytical Grade	1
39	Concentrated HClacid,2.5 lit	Concentrated HCl acid,2.5 lit Highly Pure, Analytical Grade	2
40	Potassium di chromate,500gm	Potassium di chromate,500gm Highly Pure, Analytical Grade	2
41	Glacial acetic acid ,1lit	Glacial acetic acid ,1lit Highly Pure, Analytical Grade	2
42	Starch powder,100gm	Starch powder,100gm Highly Pure, Analytical Grade	2
43	Sodium benzoate,500gm	Sodium benzoate,500gm Highly Pure, Analytical Grade	2
44	Potassium meta bi sulphite,500gm	Potassium meta bi sulphite,500gm Highly Pure, Analytical Grade	2
45	Pectin,500gm	Pectin,500gm Highly Pure	2
46	Meta phosphoric acid,500ml	Meta phosphoric acid,500ml Highly Pure, Analytical Grade	1
47	2,6-dichloro phenol indophenol,5 gm	2,6-dichloro phenol indophenol,5 gm Highly Pure, Analytical Grade	1
48	Fehling's sol-A, 500ml	Fehling's sol-A, 500ml Highly Pure, Analytical Grade	2
49	Fehling's sol-B, 500ml	Fehling's sol-B, 500ml Highly Pure, Analytical Grade	2
50	Food colour (permitted) Rashberry red 100g	Food colour (permitted) Rashberry red	1
51	Food colour (permitted) lemon yellow100g	Food colour (permitted) lemon yellow	1
52	Food colour (permitted) apple green100g	Food colour (permitted) apple green	1
53	Food flavour(permitted) pineapple flavour500ml	Food flavour(permitted) pineapple flavour	1
54	Food flavour(permitted) orange flavour500ml	Food flavour(permitted) orange flavour	1
55	Food flavour(permitted) lemon flavour500ml	Food flavour(permitted) lemon flavour	1
56	Food flavour(permitted) Green Mango flavour500ml	Food flavour(permitted) Green Mango flavour	1
57	Rectified spirit, 500ml	Rectified spirit, 500ml	6
58	Potato starch, 5 kg	Potato starch, 5 kg	1

59	Guar gum, 1kg	Guar gum, 1kg	1
60	pH Paper	pH range 1 to 14	10
61	Food flavour(permitted) ripped Mango flavour 500ml	Food flavour(permitted) ripped Mango flavour	1
62	Test tube ,borosilicate glass 18x15 ml	Test tube ,borosilicate glass 18x15 ml Heat Resistant, Annealing Surface	50
63	Test tube ,borosilicate glass 15x15 ml	Test tube ,borosilicate glass 15x15 ml Heat Resistant, Annealing Surface	50
64	Beaker, graduated , borosilicate glass 1000ml	Beaker, graduated, borosilicate glass 1000ml Heat Resistant, Annealing Surface	10
65	Beaker, graduated , borosilicate glass 500ml	Beaker, graduated, borosilicate glass 500ml Heat Resistant, Annealing Surface	10
66	Beaker, graduated , borosilicate glass 250ml	Beaker, graduated, borosilicate glass 250ml Heat Resistant, Annealing Surface	10
67	Beaker, graduated , borosilicate glass 100ml	Beaker, graduated, borosilicate glass 100ml Heat Resistant, Annealing Surface	15
68	Beaker, graduated , borosilicate glass 50ml	Beaker, graduated, borosilicate glass 50ml Heat Resistant, Annealing Surface	15
69	Conical flask, graduated , borosilicate glass 1000ml	Conical flask, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	6
70	Conical flask, graduated , borosilicate glass 500ml	Conical flask, graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	10
71	Conical flask, graduated , borosilicate glass 250ml	Conical flask, graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	15
72	Conical flask, graduated , borosilicate glass 100ml	Conical flask, graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	15
73	Pipette, graduated , borosilicate glass 50ml	Pipette, graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	10
74	Pipette, graduated , borosilicate glass 25ml	Pipette, graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	10
75	Pipette, graduated , borosilicate glass 10ml	Pipette, graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	10
76	Pipette, graduated , borosilicate glass	Pipette, graduated , borosilicate glass 5ml Heat Resistant, Annealing Surface	10

	5ml		
77	Pipette, graduated , borosilicate glass 2ml	Pipette, graduated , borosilicate glass 2ml Heat Resistant, Annealing Surface	10
78	Pipette, graduated , borosilicate glass 1ml	Pipette, graduated , borosilicate glass 1ml Heat Resistant, Annealing Surface	10
79	Burette 50ml , graduated , borosilicate glass (with ptfе stoppered),	Burette 50ml , graduated , borosilicate glass Heat Resistant, Annealing Surface (with ptfе stoppered),	10
80	Volumetric flask, graduated, borosilicate glass 1000ml	Volumetric flask, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	10
81	Volumetric flask ,graduated , borosilicate glass 500ml	Volumetric flask ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	10
82	Volumetric flask ,graduated , borosilicate glass 250ml	Volumetric flask ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	10
83	Volumetric flask ,graduated , borosilicate glass 100ml	Volumetric flask ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	15
84	Volumetric flask ,graduated , borosilicate glass 50ml	Volumetric flask ,graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	15
85	Volumetric flask ,graduated , borosilicate glass 25ml	Volumetric flask ,graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	10
86	Volumetric flask ,graduated , borosilicate glass 10ml	Volumetric flask ,graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	10
87	Measuring cylinder, graduated , borosilicate glass 1000ml	Measuring cylinder, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	6
88	Measuring cylinder ,graduated , borosilicate glass 500ml	Measuring cylinder ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	10
89	Measuring cylinder ,graduated , borosilicate glass 250ml	Measuring cylinder ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	10
90	Measuring cylinder ,graduated , borosilicate glass	Measuring cylinder ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	10

	100ml		
91	Measuring cylinder ,graduated , borosilicate glass 50ml	Measuring cylinder ,graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	10
92	Measuring cylinder ,graduated , borosilicate glass 25ml	Measuring cylinder ,graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	10
93	Measuring cylinder ,graduated , borosilicate glass 10ml	Measuring cylinder ,graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	10
94	Funnel 60 deg angle long stem , borosilicate glass 75mm	Funnel 60 deg angle long stem , borosilicate glass 75mm Heat Resistant, Annealing Surface	15
95	Glass rod 150 mm long, 5-6 mm dia borosilicate glass	Glass rod 150 mm long, 5-6 mm dia borosilicate glass Heat Resistant, Annealing Surface	20
96	Porcelain basin 100 mm dia	Porcelain basin 100 mm dia Heat Resistant,	20
97	Mortar/ pestle(porcelain) 100 mm	Mortar/ pestle(porcelain) 100 mm	3
98	Mortar/ pestle(porcelain) 150 mm	Mortar/ pestle(porcelain) 150 mm	3
99	Reagent bottle, borosilicate glass 250ml	Reagent bottle, borosilicate glass 250ml Heat Resistant, Annealing Surface	15
100	Reagent bottle, borosilicate glass 500ml	Reagent bottle, borosilicate glass 500ml Heat Resistant, Annealing Surface	10
101	Reagent bottle, borosilicate glass 1000ml	Reagent bottle, borosilicate glass 1000ml Heat Resistant, Annealing Surface	10
102	Glass tube, borosilicate glass	Glass tube, borosilicate glass	
103	Glass filter for vacuum filtration borosilicate glass:	Glass filter for vacuum filtration borosilicate glass: Buckner Funnel , Dia 47mm (porcelain) with Borosilicate glass made vacuum filtration apparatus along with vacuum pump and rubber tube needed for water connection and water discharge (complete set with all accessories) Heat Resistant, Annealing Surface	1
104	Beaker, (Plastic)graduated, 1000ml	Beaker, (Plastic)graduated, 1000ml	20
105	Beaker, (Plastic)graduated, 500ml	Beaker, (Plastic)graduated, 500ml	20
106	Beaker, (Plastic)graduated, 250ml	Beaker, (Plastic)graduated, 250ml	20
107	Beaker, (Plastic)graduated,	Beaker, (Plastic)graduated, 100ml	20



	100ml		
108	Beaker, (Plastic)graduated, 50ml	Beaker, (Plastic)graduated, 50ml	20
109	Evaporating disk of 90 ml.	Evaporating disk of 90 ml. Heat Resistant, Annealing Surface	10
110	Filtering flask and glass funnel with sinter of pore size G0 and G1 fitted with rubber cork 1000 ml	Filtering flask and glass funnel with sinter of pore size G0 and G1 fitted with rubber cork 1000 ml Supply with oil free vacuum pump with vacuum gauge suitable for filtration and connecting rubber tube. Heat Resistant, Annealing Surface	2
111	Glass bottle with cap for fruit juice, sauce etc. 250ml	Best quality Glass bottle with cap for fruit juice, sauce etc. 250ml (only new glass was accepted, used glass was rejected)	2
112	Glass bottle with cap for fruit juice, sauce etc. 500ml	Best quality Glass bottle with cap for fruit juice, sauce etc. 500ml(only new glass was accepted, used glass was rejected)	2
113	Glass jar with Tin cap for fruit juice, sauce etc. 250ml	Best quality Glass jar with tin cap for air tight sealing of fruit juice, sauce etc. 250ml (only new glass jar is accepted)	100
114	Glass jar with Tin cap for fruit juice, sauce etc. 500ml	Best quality Glass jar with tin cap for air tight sealing of fruit juice, sauce etc. 500ml (only new glass jar is accepted)	50
115	Dekchi,2 lit,SS	Dekchi,2 lit, made by high quality heavy gauge low carbon food grade steel	5
116	Dekchi,5 lit,SS	Dekchi,5 lit, made by high quality heavy gauge low carbon food grade steel	5
117	Dekchi,10 lit,SS	Dekchi,10 lit, made by high quality heavy gauge low carbon food grade steel	3
118	Gamla 2lit SS	Gamla ,2 lit, made by high quality heavy gauge low carbon food grade steel	5
119	Gamla 5 lit SS	Gamla ,5 lit, made by high quality heavy gauge low carbon food grade steel	5
120	Gamla 10lit SS	Gamla ,10 lit, made by high quality heavy gauge low carbon food grade steel	3
121	Ladle, 1 No , kitchen std,SS	Ladle, 1 No, kitchen std, made by high quality heavy gauge low carbon food grade steel	4
122	Ladle, 2 No , kitchen std,SS	Ladle, 2 No, kitchen std, made by high quality heavy gauge low carbon food grade steel	4
123	Ladle, 3 No , kitchen std,SS	Ladle, 3 No, kitchen std, made by high quality heavy gauge low carbon food grade steel	4
124	Ladle, big size , kitchen std,SS	Ladle, big size, kitchen std, made by high quality heavy gauge low carbon food grade steel	4
125	Table Spoon (medium), SS	Spoon (medium), made by high quality heavy gauge low carbon food grade steel	6
126	Table Spoon (large), SS	Spoon (large), made by high quality heavy gauge low carbon food grade steel	6
127	Teaspoon , std size, SS	Teaspoon , std size, made by high quality heavy gauge low carbon food grade steel	6
128	Plastic bucket, 5lit	Plastic bucket, 5lit, heavy gauge nylon made	2

129	Plastic bucket, 7lit	Plastic bucket, 7lit, heavy gauge nylon made	2
130	Plastic bucket, 9lit	Plastic bucket, 9lit, heavy gauge nylon made	2
131	Plastic bucket, 11lit	Plastic bucket, 11lit, heavy gauge nylon made	2
132	Plastic bucket, 15lit	Plastic bucket, 15lit, heavy gauge nylon made	2
133	Cooking pan 3 lit	Cooking pan 3 lit, made by high quality heavy gauge low carbon food grade steel	2
134	Cooking pan 5 lit	Cooking pan 5 lit, made by high quality heavy gauge low carbon food grade steel	2
135	Cutting knife , small size	Cutting knife made of high quality steel, manual	10
136	Cutting knife , medium size	Cutting knife made of high quality steel	10
137	Cutting knife , Big size	Cutting knife made of high quality steel	10
138	Basket plastic, medium size	Basket plastic, heavy gauge nylon made	5
139	Basket plastic, large size	Basket plastic, heavy gauge nylon made	5
140	Tray ,plastic, (12"×10")	Tray ,plastic, (12"×10"), heavy gauge nylon made	5
141	Tray ,plastic, (17"×12")	Tray ,plastic, (17"×12"), heavy gauge nylon made	5
142	Tray ,plastic, (19"×13")	Tray ,plastic, (19"×13"), heavy gauge nylon made	5
143	Tray,SS 2 NO	Tray,SS 2 NO, made by high quality heavy gauge low carbon food grade steel	4
144	Tray,SS 3 NO	Tray,SS 3 NO, made by high quality heavy gauge low carbon food grade steel	4
145	Tray,SS 4 NO	Tray,SS 4 NO, made by high quality heavy gauge low carbon food grade steel	4
146	Normal Karai, 3lit,	Normal Karai, 3lit, heavy gauge	1
147	Normal Karai, 5lit,	Normal Karai, 5lit, heavy gauge	1
148	Khunti, kitchen std,SS, small size	Khunti, kitchen std,SS, small size, made by high quality heavy gauge low carbon food grade steel	3
149	Khunti, kitchen std,SS, medium size	Khunti, kitchen std,SS, medium size, made by high quality heavy gauge low carbon food grade steel	3
150	Jug, SS, medium size	Jug, SS, medium size, made by high quality heavy gauge low carbon food grade steel	3
151	Drum with cover, SS, 5 lit	Drum with cover, SS, 5 lit, made by high quality heavy gauge low carbon food grade steel	2
152	Drum with cover, SS, 10 lit	Drum with cover, SS, 10 lit, made by high quality heavy gauge low carbon food grade steel	2
153	Drum with cover, SS, 20 lit	Drum with cover, SS, 20 lit, made by high quality heavy gauge low carbon food grade steel	2
154	Sieves, SS, medium	Sieves, SS, medium size made by high quality heavy	2

	size	gauge low carbon food grade steel	
155	Sieves, SS, big size	Sieves, SS, big size made by high quality heavy gauge low carbon food grade steel	2
156	Strainer with handle, SS, small size	Strainer with handle, SS, small size, made by high quality heavy gauge low carbon food grade steel	2
157	Strainer with handle, SS, medium size	Strainer with handle, SS, medium size, made by high quality heavy gauge low carbon food grade steel	2
158	Strainer with handle, SS, big size	Strainer with handle, SS, big size, made by high quality heavy gauge low carbon food grade steel	2
159	Disk (thala), SS, 1NO	Disk (thala), SS, 1NO, made by high quality heavy gauge low carbon food grade steel	6
160	Disk (thala), SS, 2 NO	Disk (thala), SS, 2 NO, made by high quality heavy gauge low carbon food grade steel	6
161	Pot (bati),SS,1NO	Pot (bati),SS,1NO made by high quality heavy gauge low carbon food grade steel	10
162	Pot (bati),SS,2NO	Pot (bati),SS,2NO made by high quality heavy gauge low carbon food grade steel	10
163	Pot (bati),SS,3NO	Pot (bati),SS,3NO made by high quality heavy gauge low carbon food grade steel	10
164	Plastic jar with lid, 250gm	Plastic jar with lid, 250gm, heavy gauge nylon made	30
165	Plastic jar with lid, 500gm	Plastic jar with lid, 500gm, heavy gauge nylon made	20
166	Plastic jar with lid, 1 Kg	Plastic jar with lid, 1 Kg, heavy gauge nylon made	20
167	Plastic jar with lid, 2 Kg	Plastic jar with lid, 2 Kg, heavy gauge nylon made	10
168	Plastic jar with lid, 5 Kg	Plastic jar with lid, 5 Kg, heavy gauge nylon made	10
169	Plastic bati 200 gm	Plastic bati, 100 gm,	10
170	Plastic bati , 500 gm	Plastic bati , 200 gm,	10
171	Plastic bati , 1000 gm	Plastic bati , 500 gm,	10
172	Glass jar with steel lid, 1Kg	Glass jar with steel lid, 1Kg heavy gauge glass	6

173	Glass jar with steel lid, 2Kg	Glass jar with steel lid, 2Kg heavy gauge glass	6
174	Muslin cloth white	Muslin cloth white, 10 meter	10 meter
175	Heat resistance cloves pair	Heat resistance cloves pair	4
176	Rubber cloves, 14 NO pair	Rubber cloves, 14 NO pair	12
177	Flat Spatula 4" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish both side flat, 4" long ,SS	6
178	Flat Spatula 6" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish both side flat, 6" long ,SS	6
179	Flat Spatula 8" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish both side flat, 8" long ,SS	6
180	Flat Spatula 10" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish both side flat, 10" long ,SS	6
181	Spoon Spatula 4" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 4" long ,SS	10
182	Spoon Spatula 6" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 6" long ,SS	10
183	Spoon Spatula 8" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 8" long ,SS	10
184	Spoon Spatula 10" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 10" long ,SS	10
185	Micro spatula SS 6" long, SS	Micro spatula SS 6" long, SS	10
186	Micro spatula SS 8" long ,SS	Micro spatula SS 8" long ,SS	10
187	Spirit lamp SS with brass cover 125ml	Spirit lamp SS with brass cover 125ml	10
188	Bunsen Burner, brass made, with regulator	Bunsen Burner, brass made with regulator,	6
189	Wire gauge with asbestos	Wire gauge with asbestos	10
190	Wire gauge without asbestos	Wire gauge without asbestos	10
191	Porcelain basins, R.B with spout glazed, Dia 85mm	Porcelain basins, R.B with spout glazed, Dia 85mm	10
192	Porcelain basins, R.B with spout glazed, Dia 100mm	Porcelain basins, R.B with spout glazed, Dia 100mm	10

193	Plane Desiccators Dia 300mm, plastic made	Desiccators Dia 300mm, plastic made	2
194	Test tube holder (heavy)	Test tube holder (heavy)	12
195	Tripod Stand, iron made properly nickel coating	Tripod Stand, iron made properly nickel coating	10
196	Burette stand with base and double clamp, (plastic PP made)	Burette stand with base and double clamp, (plastic PP made)	10
197	Burette stand with base and single clamp, (plastic PP made)	Burette stand with base and single clamp, (plastic PP made)	6
198	Pipette stand (plastic PP made) (Horizontal)	Pipette stand (plastic PP made) (Horizontal)	6
199	Pipette stand (plastic PP made) (Vertical)	Pipette stand (plastic PP made) (Vertical)	6
200	Test tube stand (plastic PP made) Dia 16mm	Test tube stand (plastic PP made) Dia 16mm	6
201	Test tube stand (plastic PP made) Dia 20mm	Test tube stand (plastic PP made) Dia 20mm	6
202	Test tube stand (plastic PP made) Dia 25mm	Test tube stand (plastic PP made) Dia 25mm	6
203	Wash bottle, (plastic), 500 ml	Wash bottle, (plastic), 500 ml	20
204	Glass bead, 500 gm	Glass bead, 500 gm	3
205	Filter stand with base and double clamp, (plastic PP made)	Filter stand with base and double clamp, (plastic PP made)	6
206	Burette cleaning narrow brush long size	Burette cleaning narrow brush long size	6
207	Bottle washer brush small size	Bottle washer brush small size	12
208	Bottle washer brush big size	Bottle washer brush big size	12
209	Handypette pipette aid (pipette sacker) 10ml (plastic)	Handypette pipette aid (pipette sacker) 10ml (plastic)	10
210	Handypette pipette	Handypette pipette aid (pipette sacker) 25ml	10

	aid (pipette sacker) 25ml (plastic)	(plastic)	
211	Pressure cooker,10lit capacity	Pressure cooker,10lit capacity	2
212	pH paper,1.00-14.00, 10 bks	pH paper, E Merck,1.00-14.00, 10 bks	10
213	Litmus paper, red ,10 bks	Litmus paper, red,Emerck,10 bks	10
214	Litmus paper, blue,,10 bks	Litmus paper, blue,Emerck,10 bks	10
215	Ordinary Filter paper, 125mm dia	Ordinary Filter paper, 125mm dia	10
216	Tissu paper roll, ordinary type	Tissu paper roll, ordinary type	20
217	Blotting paper roll 100 piece	Blotting paper roll 100 piece	1
218	Tissu paper roll, fine smooth type	Tissu paper roll, fine smooth type	20
219	Aspirator bottle with stopcock Material :PP , Capacity 10000ml	Aspirator bottle with stopcock Material :PP , Capacity 10000ml	2
220	Aspirator bottle with stopcock Material :PP , Capacity 20000ml	Aspirator bottle with stopcock Material :PP , Capacity 20000ml	2
221	funnel Material :PP , 75mm	funnel Material :PP , 75mm	12
222	Measuring beaker with handle (PP) 100 ml	Measuring beaker with handle (PP) 100 ml	10
223	Measuring beaker with handle (PP) 250 ml	Measuring beaker with handle (PP) 250 ml	10
224	Measuring beaker with handle (PP) 500 ml	Measuring beaker with handle (PP) 500 ml	6
225	Measuring beaker with handle (PP) 1000 ml	Measuring beaker with handle (PP) 1000 ml	6
226	Measuring beaker with handle (PP) 2000 ml	Measuring beaker with handle (PP) 2000 ml	4
227	Measuring beaker with handle (PP) 5000 ml	Measuring beaker with handle (PP) 5000 ml	4
228	Gas Oven Double	Gas Oven Double type domestic	1

**Marks Distribution**

<b>Outcome</b>	<b>Outcome Code</b>	<b>Total Th marks</b>	<b>Total Pr marks</b>	<b>Total OJT marks</b>
Explain overview of Food Processing Industry with concept of Nutritional value of different Fruits and vegetables	FPT/1101/OC1	20	80	0
Illustrate the process of preservation of Fruits and vegetables	FPT/1101/OC2	20	70	0
Select raw materials like fruits and vegetables, spices, colouring and flavouring agents.	FPT/1101/OC3	10	70	0
Prepare and maintain work area and process machineries for Jam, Jelly and Ketchup	FPT/1101/OC4	20	70	0
Plan and Demonstrate Production of Jam, Jelly, marmalade and Ketchup	FPT/1101/OC5	20	70	0
Prepare and Maintain Work Area and Process Machineries for pickle making	FPT/1101/OC6	20	70	0
Plan and Demonstrate Pickle Making	FPT/1101/OC7	10	70	0
Identify various types of packaging materials like Glass, Tin materials, plastic pouch with labeling requirement	FPT/1101/OC8	20	80	0
Demonstrate knowledge of Food Safety, Hygiene and Sanitation for Packaging Food	FPT/1101/OC9	10	70	0
OJT	FPT/1101/OC10	0	0	150
Employability Skills - 60 Hrs	DGT/VSQ/N0102	50	0	0