

Syllabus For SWEET CANDY PRODUCTS (BATASA, KADMA, NAKULDANA) Producer (RPL)

Course Name	SWEET CANDY PRODUCTS (BATASA, KADMA, NAKULDANA) Producer (RPL)
Sector	FOOD PROCESSING
Course Code	FPT/2024/BKNP/304
Level	4 (RPL)
Occupation	SWEET CANDY PRODUCTS (BATASA, KADMA, NAKULDANA) 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 sweet candy manufacturing field

SYLLABUS:**1. Knowledge Criteria:**

Unit	Unit Name	Topics and Sub-topics	Teaching Hours
Unit 1	Introduction	Definition of sweet candy, types of sweet candy, types of raw material used in sweet candy preparation (Sugar , Gur- Akh Gur, Veli Gur, Khejur Gur) , Chemicals used in sweet candy preparation (Salt, Hydra, Citric, Mustered Oil, Food Colors, Different flavour and Essence	04
Unit 2	Manufacturing process of sweetcandy	Describe the manufacturing process of different types of sweet candy like Gur Batasa, Suger Batasa, Kadma, Michri, Murki, Nakuldana, Chach, Khalna, Singa, Til Patali, Gur Patali. Utilization of tools and Equipment's used in sweet candy preparation like boiling pan, mixing equipment, brix meter, pH meter, different size of dise.	06
Unit 3	Study of various types of packaging material of sweet candy	Study of various types of containers like, metal, paper, plastic. Types, properties, advantages and disadvantages - Primary Packaging Materials (Paper and paper based packaging materials, Plastic as packaging materials); Secondary Packaging Material (Folding carton); Packaging equipment's. Understanding of the label its importance, and labeling requirements	02

2. Performance criteria:

Sl. No	Details Contents	Teaching Hours
1	Preparation and packaging of Gur Batasa	04
2	Preparation and packaging of Gur Murkhi)	04
4	Preparation and packaging of Sugar Murkhi	04
5	Preparation and packaging of different Size of Kadma	05
6	Preparation and packaging of Nakuldana	05
7	Preparation and packaging of Michri	05
8	Preparation and packaging of Chach, Khalna, Singa	12
9	Preparation and packaging of Til Patali	04
10	Preparation and packaging of Gur Patali	05

3. Course Outcome

- i) The job holder will understand raw material and chemicals used in sweet candy preparation.
- ii) The job holder will need to have an understanding of basic principles and knowledge about the preparation of different types of sweet candy.
- iii) The job holder will demonstrate practical skill on preparation of different types of sweet candy and their packaging.

