

**Syllabus For Joynagar Moya Producer (RPL)**

<b>Course Name</b>	<b>Joynagar Moya Producer (RPL)</b>
<b>Sector</b>	<b>FOOD PROCESSING</b>
<b>Course Code</b>	<b>FPT/2024/JOMP/302</b>
<b>Level</b>	<b>4 (RPL)</b>
<b>Occupation</b>	<b>Joynagar Moya Producer</b>
<b>Course Duration</b>	<b>Total Duration 60 Hrs (OJT)</b>
<b>Trainees' Entry Qualification</b>	<b>Class VIII Pass with 5 years experience in the relevant field</b>
<b>Trainers Qualification</b>	<b>Graduation with 6 years' experience in Joynagar Moya manufacturing Units.</b>

**SYLLABUS:****Knowledge Criteria:**

<b>UNIT</b>	<b>SUBJECT</b>	<b>TOPICS</b>	<b>TIME (in hours)</b>
<b>UNIT 1</b>	History of Joynagar's Moya	1.1 Origin of Moya. 1.2 How did this moya start? 1.3 Journey, from a regional sweet, to a national level sweet and GI certification.	04

UNIT	SUBJECT	TOPICS	TIME (in hours)
UNIT 2	The main material for making Moya of Jayanagar and proper identification.	<p>2.1 Discuss about raw materials needed to make Moya.</p> <p>2.2 Two main ingredients of making Joynagar's Moya. (puff rice from Konakchur paddy and Nalen Gur) its correct identification method.</p> <p>2.3 Simple test for determine quality of original ingredients and adulterants present on its .</p>	05
UNIT 3	Moya making steps and detail description of each steps.	<p>3.1 Description of making moya according to step.</p> <p>3.2 The first step in making moya, moya PAK with Nalen Gur, discuss details.</p> <p>3.3 The second step is to make Murki with kхой, discuss details.</p> <p>3.4 At last final step is Moya preparation</p>	09
UNIT 4	Self-life of Moya.	Moya is very much sensitive of heat and light, where bacterial effect leads to fermentation of the nalen gur present in moya. This course will provide a vast knowledge in handling the prevention technique and extension of self-life of moya, since moya is a seasonal sweet.	04
UNIT 5	Food safety and standards of seasonal sweet of moya and cleaning/sanitization and hygiene in manufacturing units.	<p>5.1 Principles of Food Hygiene- Objectives · Scope, use and definitions</p> <p>5.2 Define the terms food safety, food poisoning, food-borne illness, food allergy, contamination, hazard and HACCP.</p> <p>5.3 Food safety issues and strategies [concept of food safety and standards (FSSAI)], factors affecting food safety, importance of safe foods, factors affecting shelf life and methods to check the shelf life.</p>	08

# RPL-OJT

UNIT	SUBJECT	TOPICS	TIME (in hours)
		<p>5.4 GMP, GHP, HACCP, GAP, ISO Series (9000, 22000, 14000 &amp; 17025.)</p> <p>5.5 personal hygiene of food handlers.</p> <p>5.6 Method of cleaning and disinfection. Detergents and Sanitizer. Sanitation in working area. cleaning compounds, sanitation methods, waste disposal strategy (solid and liquid waste) and pest control.</p>	
<b>Total</b>			<b>30</b>

**Performance Criteria:**

UNIT	SUBJECT	TOPICS	TIME (in hours)
UNIT 1	Making of nolen gur (Date PlamJaggery)	1.1 Plam Jaggery making process.	03
UNIT 2	Identification and testing of raw ingredients.	2.1 Identification of two main ingredients of making Joynagar's Moya. (puff rice from Konakchur paddy and Nalen Gur).  2.2 Simple test for determine quality of original ingredients and adulterants present on its	05
UNIT 3	Moya making steps	3.1 The first step in making moya, moya PAK with Nalen Gur, observe details.  3.2 The second step is to make Murki with khoi, observe details.  3.3 At last final step of Moya preparing.	12
UNIT 4	Preservation and self-life extension of moya	Quality characteristics of moya.  prevention technique and extension of self-life of moya.	03
UNIT 5	Food Safety and Hygiene.	5.1 Principles of Food Hygiene- Objectives Scope, use and definitions.  5.2 Define the terms food safety, food poisoning, food-borne illness, food allergy, contamination, hazard and HACCP.  5.3 Food safety issues and strategies [concept of food safety and standards (FSSAI)], factors affecting food safety, importance of safe foods, factors affecting shelf life and methods to check the shelf life.  5.4 Factors contributing to physical, chemical and biological contamination in food chain, prevention and control of food borne hazards, definition and regulation of food sanitation, sources of contamination.  5.5 personal hygiene of food handlers.  5.6 Method of cleaning and disinfection. Detergents and Sanitizer. Sanitation in working area. cleaning compounds, sanitation	07

UNIT	SUBJECT	TOPICS	TIME (in hours)
		methods, waste disposal strategy (solid and liquid waste) and pest control.	
<b>Total</b>			<b>30</b>

**LIST OF TOOLS & EQUIPMENTS FOR 25 TRAINEES**

<u>SL NO.</u>	<u>ITEM</u>	<u>QUANTITY</u>
1.	Oven	5 Nos.
2.	Kadai (Cookware)	15 Nos.
3.	Spoon & Spatula	5 Nos.
4.	Wooden Taru	5 Nos.
5.	Gas	5 Nos.
6.	Big Bowl (Handa)	5 Nos.
7.	Sweets Tray	15 Nos.
8.	Digital weighing machine	2 Nos.
9.	First aid box	2 Nos.
10.	Packing container Box	30 Nos.
11.	Other common facilities for training	As required
12.	General requirements like trays, water store, container, boiling pan, table, different size etc. (To be shared)	As required

**Course Outcome**

***a) Generic outcome***

- i) Maintain personal hygiene and health.
- ii) Handle personal finance and work-related stress.
- iii) Communicate with clarity and conduct appropriately with co-workers/ women/employers/visitors.

***b) Specific outcome***

- i) Understand and execute various unit operations and maintain the equipment involve for

JOYNAGARMOYA production.

ii) Apply Storage, marketing and quality standards including new storage practices such as MAP, CAPand HACCP etc. for JOYNAGAR MOYA.

iii) State the consequences of poor standards of food hygiene and the benefits of good standards.

iv) Understand the relationship between hazard, risk and control and how this can help prioritise action.

v) Understand Sanitation in working area, cleaning compounds, sanitation methods, waste disposal strategy.