

FST 501: Fruit and Vegetable Processing (3 Unit)

Preservation of fruits and vegetables by canning, freezing, concentration, dehydration, fermentation and irradiation. Harvesting and pre-processing operations and equipment including mechanical harvesting, soaking and washing, sorting and grading, peeling and cooling. Cutting, trimming and blanching. Use of chemicals to control enzymatic and non-enzymatic changes in processed fruits. Adaptable techniques to local handling and storage of perishables.

Practical: Processing of fruits and vegetables into various products — production of jam from fruits (orange, paw paw, mango etc); canning of fruits and vegetables like pineapple, sweet corn, tomato etc; production of spices as dry products blanching and freezing of vegetables; comparison of water and steam blanching and their effectiveness using peroxidase and catalase test. Peeling methods in vegetable processing — lye, brine.