



## Certificate in Food Processing and Preservation

Duration : 480 Hrs / 6 Months

- Module 1: Concepts of Food Science.
- Module 2 : Introduction to Food Processing
- Module 3: Methods of Food Processing.
- Module 4: Unit operations of Food Industry
- Module 5: Food Chemistry.
- Module 6: Food Preservation and its techniques.
- Module 7: Food Quality Assurance and Quality control.
- Module 8: Food Microbiology, food borne illness and hazards.
- Module 9: Food Packaging and Labeling.
- Module 10: Logistics in Food Industry.
- Module 11: Industry based case studies.
- Module 12: Laboratory demonstration, practicals and Instrument handling.