



3-Months Certificate Course on Processing of Fruits, Vegetables and Spices

Main Contents of the Course:

- 1 Status and Scope of Food Processing
- 2 Technical & Legal perspective of Food Processing Plant
- 3 Manufacture and preservation of Fruits and Vegetables
- 4 Freezing & Frozen Storage of Fruits and Vegetables
- 5 Processing and Handling of Spices and Miscellaneous Foods



Get Skilled in:

- ✓ Manufacture and preservation of Fruits & Vegetables
- ✓ Preparation of Jam, Jelly, Preserve, Beverage and Pickle
- ✓ Processing and Handling of Spices and other foods
- ✓ Waste Utilization Techniques



Weekly exciting experience!!!



Weekly video lecture (40-60 minutes)



Weekend webinar for discussions



Weekly study materials (5 lectures, reading links and references)



Weekly assessment-based Quizzes

Note:

- For confirming the seats, participants are required to pay **Rs. 5,000/- INR** on and before 20th October, 2020 via UPI/ Google Pay/ Phone Pe/ NEFT/ Internet Banking for which account details will be mailed to the registered participants.
- Registration link for the course is as:** <https://forms.gle/MVqD1muaEPeXfkPf8>
- Reading material for the course will be made accessible through online certificate course portal.

Contact us: gbpuat.cdcourses@gmail.com

Dr. Ranjan K Srivastava
Professor, Horticulture
Coordinator Online Courses

Dr. S. K. Guru
Nodal Officer (Academic)
IDP-NAHEP, Pantnagar

Dr. S. K. Kashyap
Dean, Agriculture
PI, IDP-NAHEP, Pantnagar

For more updates, visit us on:

Certificate Course Portal: <https://gbpuatdigital.in>
Website: www.gbpuat.ac.in, www.idppantnagar.in
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