

FOOD PROCESSING

(358)

A. Classroom:

1. The classroom should have a black board or a white board
2. The Institute should possess a first aid kit and have fire extinguisher on the premises.

B. The Lab:

- Lab size should be adequate in size , with adequate lighting and ventilation for a batch of 15

The lab should have the following

- 2 worktables with aluminum top
- one sink with water connection
- one almirah / cupboard/ shelves for storage
- one covered bin for garbage

C. Teachers:

1. There should be at least one teacher for a group of 15 students.
2. The teacher should be B.Sc. Home Science with diploma in Preservation processing from catering institute.
3. The Instructor for conducting the practical should have at least 1year experience in handling food in relation to processing and preservation.

D. List of Tools and Equipments

Tools	Nos.	Tools	Nos.
Refrigerator	1	Weighing scales (1 kg)/5 kg.	1
Food processor	1	Pestle & mortar	1
Mixer grinder	1	Colander	2
Oven - toaster -griller	1	Refracto meter	1
Microwave oven(optional)	1	Sealing machine	1
Gas stove	4	Corking machine	1
Food adulteration kit	1	Pulper (manual)	1
Pressure cooker	5 lit./3 lit./- 1. 5 lit.	Sealing unit (small size)	1

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BASIC EQUIPMENT IN A FOOD LAB

Sl. No	Tools	Nos.	Sl. No.	Tools	Nos.
1.	Pressure cooker of 3 lit	2	20.	Ladles	6
2.	Mixer-grinder or grinding stone	1	21.	Frying spoon (30cm length)	2
3.	Kitchen weighing scale	2	22.	Flat spoon (30cm length)	10
4.	Sieves	set	23.	Round spoon	2
5.	Strainers (different size and gradation)	6	24.	Mixing bowls (SS)	
6.	Measuring spoon set	1	25.	Degchi	6
7.	Measuring cup set	1	26.	Frying pan	2
8.	Tongs (Stainless Steel)	2	27.	Karahi	2
9.	Rolling pin	5	28.	Thalis	6
10.	Chapati rolling board	5	29.	Trays	6
11.	Iron tawas (Griddle plates)	5	30.	Katori	12
12.	Aluminium colanders (small)	2	31.	Rice platters (stainless steel)	5
13.	Food covers (set)	2	32.	Stock pot with lid	2
14.	Lime squeezer	2	33.	Long forks	6
15.	Egg beater (wire whisk)	2	34.	Tea spoon/table spoon	12
16.	Rubber spatula	5	35.	Wooden spoons	6
17.	Knives - Coring/Pitting - Peeling/Cutting	2 each	36.	Heavy bottom pan	4
18.	Grater	2	37.	Buckets with tap and lid	2
19.	Slicer	2	38.	Kitchen weighing scale	1