



AY 2018 Onwards

**Hindi Vidya Prachar Samiti's
RAMNIRANJAN JHUNJHUNWALA COLLEGE (AUTONOMOUS)**
(Also known as R. J. College of Arts, Science & Commerce as per UGC Notification)

**Affiliated to UNIVERSITY OF MUMBAI II Recognized by UGC under 2f & 12B
NAAC Accredited 'A GRADE' with CGPA 3.50**

Knowledge is all Ambrosia

**CERTIFICATE
COURSE IN**

**POST-HARVEST
TECHNOLOGY**

A

T

S

M

C



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Mumbai 400 086, Maharashtra, INDIA.



ABOUT US

Hindi Vidya Prachar Samiti was incepted on the auspicious day of Shri Krishna Janmashtami, 15th August 1938. A brain child of a visionary Late Shri Nandkishore Singh Jairamji, samiti was established with the objectives of catering to the educational needs of the Hindi speaking community. Ramniranjan Jhunjhunwala College came into existence in 1963, enabling a larger section of the society to take advantage of the facilities provided for higher education.

From 1999-2000 the College has added a number of self-financing courses like B.M.S., B.B.I., B.Sc. in Computer Science, Information Technology, Biotechnology, M.Sc. in Computer Science, Biotechnology and Information Technology as well as add on courses, which further hone the special skills of the students.

The college has been reaccredited with 'A' Grade by NAAC in 2014 with a CGPA 3.50 and received the Best College Award (2007-2008) of the University of Mumbai. The College has been bestowed with IMC "Ramkrishna Bajaj Performance Excellence Trophy", 2010.

The Principal of the college was awarded "Best Teacher" by Government of Maharashtra in 2011.

Government of Maharashtra conferred the college with "JAAGAR JAANIVANCHA" (First in Mumbai Suburban- in 2013 and Second in Mumbai Suburban- in 2014) for safety of girls.

Course Code: **RJBOTC04**

Duration: **30** hours

Credits : **02**

LEARNING OUTCOME

At the end of the course students will be able to do

- Develop plan for processing agriculture produce
- Make jam, jelly, sauce, pickle and preserve food for their own consumption without preservatives
- Start their own business



COURSE CONTENT

Unit I

Introduction to post harvest technology of agricultural produce, Status of Production, Losses, Need, Scope and Importance

Unit II

Introduction, importance of drying, principles of drying and factors affecting drying, types of drying methods i.e. sun drying & artificial drying

Unit III

Introduction, need and importance, general principles of storage. Temperature and moisture changes during storage i.e. influence of moisture content, relative humidity, temperature, fungi etc. on stored product.

Unit IV

Introduction to the storage of fruits and vegetables. Need and importance of storage. Principle of storage of fruits and vegetables. Recommended storage operation conditions for some important fruits and vegetables and their storage life. Use of preservative MIC analysis.

ASSESSMENT

Continuous evaluation both theory and practical.



MEDIUM OF INSTRUCTION English

100 MARKS



PASSING 40

WHO SHOULD DO IT?

Any Enthusiastic Person