



JSS MAHAVIDYAPEETHA
 (An Autonomous College of University of Mysore)
 B N ROAD MYSORE 570 025 KARNATAKA
 Re-accredited by NAAC with 'A' grade
 Recognized by UGC as 'College with Potential for Excellence'

No. JSSC/INTERNSHIP/AJOC/

2017/18

Mysore, JSS Mahavidyapeetha
 Date: 19/04/2018

To
 The Managing Director
 Schevaran laboratories Pvt.Ltd
 427/D Hebbal Industrial Area
 Hebbal Industrial Area
 Schevaran Road
 Mysore-570016
 Email: info@schelab.com

Dear Sir / Madam

Kind Attn: Mr. Sam Cherian

SUB: PERMISSION FOR VISIT OF MASTERS IN FOOD PROCESSING & ENGINEERING STUDENTS(13 Numbers), MYSORE

JSS Mahavidyapeetha is a socio-cultural institution that has pioneered the concept of education as a tool for social change. While the focus has been on providing opportunities for formal education, there is strong parallel thrust on values, ethics and the meeting of societal obligations. (<http://jssonline.org/jss/jss-mahavidyapeetha/>)

Ranking of 2017: The Jagadguru Shivarathreeswara (JSS) University, Mysore has ranked FIRST among the young universities in the Karnataka State University Ranking Framework (KSURF). It stands 45th amongst universities in the country in the National Institutional Ranking Framework (NIRF). The university has secured the 3rd place in the overall ranking among all universities in the State.

JSS College of Arts, Commerce and Science, Ooty Road, Mysore which was started in 1984 is one among more than 350 institutions run by JSS Mahavidyapeetha. The college is an Autonomous College of University of Mysore and is re-accredited by NAAC with "A" Grade. The college is recognized by UGC as 'College with Potential for Excellence'.

M.Voc & B.Voc (FP&E): The College has been Conducting M Voc (Masters in Vocation - 02 yrs) & B Voc Course (03 years) in Food Process & engineering as approved by UGC under Deen Dayal Upadhyay Centres for Knowledge Acquisition and Up gradation of Skilled Human Abilities and Livelihood (KAUSHAL) (<http://www.ugc.ac.in/skill/Kaushal.html>)

Skill Training: The M.Voc & B. Voc students have undergone Extensive Skill based training in Food Processing & they have updated practical knowledge for various positions in the Food Industry. They could be appointed for Entry Level Positions in various departments like Production, Operations, QA/QC, HSE, Sales & Marketing, Supply Chain Management, R & D in the Food Industry.

Industry Training: The M.Voc & B.Voc students have been trained to work on Innovative ideas in Food Processing & hence would contribute to the future growth of the company. The students have also been exposed to the Automation of Plant & machinery in the Food Industry. They have done extensive practical training in Food Labs as conducted by CFTRI, Mysore.

Visit: We intend to depute our B.VOC & M.VOC Final year students to take a visit for Food Processing industries situated inside Schevaran laboratories Pvt.Ltd.. We, therefore, request you kindly afford permission for the visit

Please note that, Sri. Deepika Shree K, Mob no: +91 8277473082, Assistant professor, would co ordinate in this regard. An early confirmation would be highly appreciated.

Thanking you,

o/c

Yours sincerely,

Principal
 JSS College of Arts, Commerce & Science
 Ooty Road, Mysore-570 025

**M.Voc. Student's Visit to M/s Schevaran Laboratories – A
'Cleaning and Sanitation Solutions' Research cum
Manufacturing unit at Hebbal Industrial Area, Mysuru**





india foodpark

Date: Jun 30, 2018

Ms. Amrutha K N

M.voc(FP&E)

JSS college of Arts, Commerce & Science

Ooty road, Mysore

TO WHOM SOEVER IT MAY CONCERN

This is to certify that Amrutha K N (JMF17002), student of M.voc(Food Processing & Engineering) from, JSS College of Arts, Commerce & Science, Mysore has successfully completed the internship at our organization from (28/05/2018 to 28/06/2018) and his focused areas were.

Wafers Production

- Process &
- Quality Parameters

We would like to inform that she has successfully completed internship under the guidance of Mr. Manish Bhagwath Quality and Operation Head (MNS) During the project period we found her punctual, hardworking & inquisitive.

We wish her success in her future endeavors.

Yours Sincerely

For Integrated Food Park Pvt Ltd



Kiran K.P.
People Office.

INTEGRATED FOOD PARK PRIVATE LIMITED
1st floor, Pasadena 10th Main, Ashoka Pillar Road,
1st block, Bangalore - 560 011 Tel No: +91-80-4330 4000
Identity No: U74900KA2007PTC071171
at www.Indiafoodpark.co.in

SITE:
INTEGRATED FOOD PARK PRIVATE LIMITED
Vasanthanarasapura, Industrial Area,
Phase-3, Kora Hobli,
Tumkur - 572 138.



india foodpark™

Date: Jun 30, 2018

Mr: Puneeth Kumar B

M.voc(FP&E)

JSS college of Arts, Commerce & Science

Ooty road, Mysore

TO WHOM SOEVER IT MAY CONCERN

This is to certify that Puneeth Kumar B (JSMF17014), student of M.voc(Food Processing & Engineering) from, JSS College of Arts, Commerce & Science, Mysore has successfully completed the internship at our organization from (28/05/2018 to 28/06/2018) and his focused areas were

Individual Quick Freezing (IQF)

- Mango Chunks Production

We would like to inform that he has successfully completed internship under the guidance of Mr. Krishna Naika N Assistant Manager - Operation (IQF). During the project period we found his punctual, hardworking & Inquisitive.

We wish him success in his future endeavors.

Yours Sincerely

For Integrated Food Park Pvt Ltd

Kiran K.P
People Office.

INTEGRATED FOOD PARK PRIVATE LIMITED
1B-1, 3rd floor, Posadana 10th Main, Ashoka Pillar Road,
Jayanagar 1st block, Bangalore - 560 011 Tel No: +91-80-4330 4000
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Phase-3, Kora Hobli,
Tumkur - 572 138.



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Date: Jun 30, 2018

Mr. Sharath Kumar D R

M.voc(FPE&E)

ISS college of Arts, Commerce & Science

Goty road, Mysore

TO WHOM SOEVER IT MAY CONCERN

This is to certify that **Sharath Kumar D R (JMF17018)**, student of **M.voc(Food Processing & Engineering]** from, **ISS College of Arts, Commerce & Science, Mysore** has successfully completed the internship at our organization from (28/05/2018 to 28/06/2018) and his focused areas were:

Wafers Production

- Process &
- Quality Parameters

We would like to inform that he has successfully completed internship under the guidance of Mr. Manish Bhagwath Quality and Operation Head (MNS) During the project period we found his punctual, handworking & Inquisitive.

We wish him success in his future endeavors.

Yours Sincerely

For Integrated Food Park Pvt Ltd



Kiran K.P.
People Office.

INTEGRATED FOOD PARK PRIVATE LIMITED
18/1, 3rd floor, Pasadena 10th Main, Ashoka Pillar Road,
Jayanagar 1st block, Bangalore - 560 011 Tel No: +91-80-4330 4000
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Visit Us at www.Indiafoodpark.co.in

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Phase-3, Kora Hobli,
Tumkur - 572 138.



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Date: Jun 30, 2018

Ms.Kavya S G
M.voc(FP&E)
JSS college of Arts, Commerce & Science
Ooty road, Mysore

TO WHOM SOEVER IT MAY CONCERN

This is to certify that Kavya S G (JMF17006), student of M.voc(Food Processing & Engineering) from, JSS College of Arts, Commerce & Science, Mysore has successfully completed the internship at our organization from (28/05/2018 to 28/06/2018) and his focused areas were:

Wafers Production

- Process &
- Quality Parameters

We would like to inform that she has successfully completed internship under the guidance of Mr.Manish Bhagwath Quality and Operation Head (MNS) During the project period we found her punctual, hardworking & Inquisitive.

We wish her success in her future endeavors.

Yours Sincerely,

For Integrated Food Park Pvt Ltd

Kiran K.P.
People Office.

INTEGRATED FOOD PARK PRIVATE LIMITED
1B/1, 3rd floor, Pasadena, 10th Main, Ashoka Pillar Road,
Jayanagar 1st block, Bangalore - 560 011 Tel No: +91-80-4330 4000
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Vasanthanarasapura, Industrial Area,
Phase-3, Kora Hobli,
Tumkur - 572 138.



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June 29, 2019

Ms Rakshitha U
M.VOC (Food Processing and Engineering),
JSS College of Arts, Commerce & Science,
Doty Road, Mysore,
Karnataka.

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms Rakshitha U (Enrolment No. JMF 18010), student of M. VOC, JSS, Mysore has successfully completed the Internship titled "Practical exposure on operations of food processing in F&V unit, Quality and Food Safety Management" at Integrated Food Park Limited, Tumkur from June 1, 2019 to June 29, 2019.

The Internship work was successfully completed under the guidance of Mr. Shekhar Agarwal, Manager Operations. During the project period, we found her punctual, hardworking and inquisitive.

We wish success in all her future endeavors.

Yours Sincerely

For Integrated Food Park Ltd



Kiran KP
People Office

INTEGRATED FOOD PARK LIMITED
(Formerly Known as Integrated Food Park Private Limited)
Regd. Off: No. 22, V.K. Kalyani Commercial Complex,
Sankey Road, Opp B.D.A. Head Office, Bangalore - 560020. Karnataka
Corporate Identity No: U74900KA2007PLC071171
Visit Us at www.indiafoodpark.co.in

SITE:
INTEGRATED FOOD PARK LIMITED
INDIA FOOD PARK
Vasanthanarasapura Industrial Area,
KIADB Phase - 3, Kora Hobli,
Tumkur - 572 138. Karnataka



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June 29, 2019

Ms Ann Sara Thomas
M.VOC (Food Processing and Engineering),
JSS College of Arts, Commerce & Science,
Ooty Road, Mysore.
Karnataka.

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms Ann Sara Thomas (Enrolment No. JMF 18002), student of M. VOC, JSS, Mysore has successfully completed the internship titled "Practical exposure on operations of food processing in F&V unit, Quality and Food Safety Management" at Integrated Food Park Limited, Tumkur from June 1, 2019 to June 29, 2019.

The internship work was successfully completed under the guidance of Mr. Shekhar Agarwal, Manager Operations. During the project period, we found her punctual, hardworking and inquisitive.

We wish success in all her future endeavors.

Yours Sincerely

For Integrated Food Park Ltd

Kiran KP
People Office



INTEGRATED FOOD PARK LIMITED

(Formerly Known as Integrated Food Park Private Limited)

Regd. Off: No. 22, V.K. Kalyani Commercial Complex,
Sankey Road, Opp B.D.A. Head Office, Bangalore - 560020, Karnataka

Corporate Identity No: U74900KA2007PLC071171

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SITE:

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Ph. 0821-2548236 & 2548300. FAX: 0821-2548238 E-mail: jssah@mymail.com Website: JSSC.ACS.edu.in

No. JSSCM/INTERNSHIP/UGC/

/2019-20

Date: 24.12.2019

To
The H.R. Manager
Nestle India Ltd
Nanjangud Industrial Area
Mysuru-571301

Kind attention: Mr. Srinivasa Murthy

SUB: PERMISSION FOR TECHNICAL ORIENTATION VISIT OF MASTERS IN FOOD PROCESSING & ENGINEERING STUDENTS

Dear Sir/Madam,

JSS College of Arts, Commerce and Science, Ooty Road, Mysore which was started in 1954 is one among more than 350 institutions run by JSS Mahavidyapeetha. The college is an Autonomous College of University of Mysore and is re-accredited by NAAC with "A" Grade. The college is recognized by UGC as 'College with Potential for Excellence'.

The College has been Conducting **M Voc (Masters of Vocation – 2 yrs) & B. Voc. (Bachelors of Vocation Course - 3 years) in Food Processing & Engineering** as approved by UGC under 'Deen Dayal Upadhyay Kendra' for Knowledge Acquisition and Up-gradation of Skilled Human Abilities and Livelihood (KAUSHAL) Kendra (www.ugc.ac.in/skill/Kaushal.html). We send these students regularly for Industrial visits to facilitate practical industrial exposure in food and beverage manufacturing industry.

Visit: Under the practical skill training program for students, we intend to depute our M.Voc and B. Voc Final Year students (FIFTY in Numbers) to undergo a technical visit for a day to orient them with various activities in QA, processing, packaging and utilities area, at your modern Food Processing Unit. We, therefore, request you kindly accord permission for this visit and confirm the dates.

Please note our HOD – Food Processing and Engineering department Mr. Peush kumar Mob no: +91 9448675500, would co-ordinate in this regard.

An early confirmation would be highly appreciated.

Thanking you,

Yours sincerely,


Peush kumar
Head - Food Processing & Engineering Dept.

Head
Dept. of Food Processing & Engin-
JSS College, B.N. Road, Mysuru-57



STUDENTS OF B.voc AND M.voc FOOD PROCESSING AND ENGINEERING



**JSS COLLEGE OF ARTS, COMMERCE &
SCIENCE**

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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website:
JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "REPORT ON CFTRI
SHORT-TERM TRAINING COURSE" is a bonafied work carried out by
Divyashree N.P. JMF19004 under the guidance of **Shravya S** in the Department of
Food Processing and Engineering, JSS College of Arts, Commerce and Science
(Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and
Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road,
Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation**
(M.Voc) - **Food Processing and Engineering**. No part of this project has been presented
for the award of any other degree.

[SHRAYYA.S]
Name & Signature of HOD
Head

Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that The CFTRI short term course report entitled "Training programme on fruit pulp " is a bonafied work carried out by **Neenu Kunjachan, JMF19008** under the guidance of **Asst. Prof. SHRAVYA SURESH** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering.** No part of this project has been presented for the award of any other degree.

[SHRAVYA.S]
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAVYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "Training programme on fruit pulp processing" is a bonafied work carried out by **VARUN VISHNU, JMF19015** under the guidance of Asst Prof. **SHRAVYA S** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering.** No part of this project has been presented for the award of any other degree.

[SHRAYYA.S]
Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that The CFTRI short term course report entitled "Training programme on fruit pulp" is a bonafied work carried out by **Richu Rajan, JMF19013** under the guidance of **Asst. Prof. SHRAVYA SURESH** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAYYA.S]
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the cftri visit report entitled "CFTRI short term course report" is a bonafied work carried out by Nisarga S Aithal, Reg. No.JMF19009 under the guidance of Shravya S in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[SHRAYYA.S]
Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "CFTRI Short Term Course Report" is a bonafide work carried out by **Muddapolu Kavya, JMF19006** under the guidance of **Shravya S** in the Department of **Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering.** No part of this project has been presented for the award of any other degree.

[SHRAMYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College B N Road, Mysuru-25

[SHRAMYA.S]

Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "CFTRI short term course report" is a bonafide work carried out by **RAMYAVARSHINI.K, JMF1902** under the guidance of **SHRAYYA.S** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.


[SHRAYYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[SHRAYYA.S]

Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that The CFTRI short term course report entitled "Training programme on fruit pulp " is a bonafied work carried out by **Suzanne Titus, JMF19014** under the guidance of **Asst. Prof. SHRAVYA SURESH** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

Name & Signature of HOD

Department of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the Guide

Name & Signature of the External examiner

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Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "ONLINE FOOD DELIVERY SUPPLY CHAIN UNIT" is a bonafide work carried out by Ramya Varshini K, JMF19012 under the guidance of Bharath A P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysore-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysore-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[SHRAVYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "Vegetable oil Processing Unit" is a bonafied work carried out by Nisarga S Aithal, Reg. No. JMF19009 under the guidance of Bharath A P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[S. SHRAMYA, S.]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "Grocery supply chain business unit" is a bonafied work carried out by Kruthika V Babu, JMF19005 under the guidance of Bharath A.P in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.


[SHRAMYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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(An Autonomous College of University of Mysore)

B.N. ROAD, MYSORE-570 025 KARNATAKA

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Ph 0821-2548236 & 2548380 FAX 0821-2548238 E-mail jssautonomous@gmail.com Website JSSCACs.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "—A-SACK-A-RIDE-STORY—" is a bonafied work carried out by **Neenu Kunjachan, JMF19008** under the guidance of **Asst. Prof. Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACCS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Organic Kart" is a bonafied work carried out by **Suzanne Titus, JMF19014** under the guidance of Asst Prof. **Bharath A P** in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

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[SHRAMYA.S]

Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Cookie manufacturing unit" is a bonafied work carried out by Chandana T.G. JMF19003 under the guidance of Bharath A.P. in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[SHRAYYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCAC3.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Daily farm fresh" is a bonafied work carried out by **Varun Vishnu, JMF19015** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAWYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH A P]

Name & Signature of the Guide

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACs.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Fruity Juicy" is a bonafied work carried out by **Richu Rajan, JMF19013** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAYYA.S]

Name & Signature of HOD

Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P.]

Name & Signature of the Guide

Name & Signature of the External examiner

JSS COLLEGE OF ARTS, COMMERCE & SCIENCE
(An Autonomous College of University of Mysore)
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Ph. 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "BEER BREWING UNIT" is a bonafied work carried out by Divyashree N.P (JMF19004), under the guidance of Bharath A.P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.

Name & Signature of HOD


C. BHARATH A.P
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Star Chicken" is a bonafied work carried out by **Muhammed Niyas V T, JMF19007** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAWYA.S]

Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

M.Voc (Food Processing and Engineering) Syllabus		
1st -M.Voc		
NSQF Level: 8 – Semester I & II		
Sub Sector: Fruits & Vegetables		
Job Role: Head of Production		
UNIT I		
Post Harvest Management of Fruits		
S.No	THEORY	Hrs
1.	General Introduction of fruits-citrus, tropical and subtropical, pome, stone, soft, and berry fruits, melons and watermelons	1
2.	Importance and scope of post harvest management of fruits, Morphology, structure and composition of fruits	2
3.	Maturity Indices and standards for standards for selected fruits, methods of maturity determination	2
4.	Post-harvest physiological and biochemical changes in fruits; ripening of climacteric and non-climacteric fruits	2
5.	Harvesting and handling of important fruits. Harvesting tools; field heat removal/precooling of fruits. Sorting and grading at farm and cluster level; factors affecting post harvest losses	2
6.	Nature of post harvest deterioration; physiological change- physical damage; chemical injury-pathological decay; identification of diseases and disorders in fruit-nutritional disorders, respiratory disorders, temperature disorders and miscellaneous disorders. Classification of diseases and diseases organisms, types of diseases and agents of diseases in fruits.	4
7.	Pre-cooling of fruits and cold storage, zero energy cool chamber	3
8.	Shelf life enhancement- permitted chemicals for ripening, wax coating	3
9.	Storage practices: Refrigerated storage, modified atmospheric storage-novel MAP gases and their role, novel MAP applications, Applying high oxygen MAP; MAP of minimally processed fruits; controlled atmosphere storage/ultra low oxygen storage of fruits, recent advances in CAP and MAP	9
TOTAL		28
S.No	PRACTICALS	Hrs
1.	Familiarization of various fruits available in India and categorization of fruits used for pulping	3
2.	Studies on morphological features of some of the fruits	3
3.	Studies on maturity indices; Studies on harvesting of fruits	3
4.	Studies on permitted chemicals for ripening and enhancing the shelf life of fruits	3
5.	Studies on regulations of ripening of banana and mango	3
6.	Studies on physiological disorders like chilling injury of certain fruits	3
7.	Studies on pre cooling and storage of fruits and vegetables	3
8.	Demonstration on wax coating on apples, citrus and Mango	3
9.	Studies on various storage systems and structures;	3
10.	Studies on pre packaging of whole and cut vegetables	3
11.	MAP of minimally processed fruits & vegetables	3

12.	Visit to commercial packaging houses for mango, banana, pomegranate, grapes	3
13.	Visit to Controlled Atmospheric packaging centres	4
14.	Visit to commercial storage structures for onion and potato	4
15.	Visit to multi chamber cold storages for fruits and vegetables	4
16.	Visit to Fruit Orchards -Observations on Pruning, orchard Hygiene, Irrigation, Manuring, Insect Pests, Pathological Spoilages, Pre-harvest spray schedules to control pathological spoilages and insect infestation	4
17.	Visit to Fruit Orchards - Studies on Causes for pre and post harvest losses. Spoilage factors, post harvest field operations including methods to reduce the post harvest losses	4
	TOTAL	56
UNIT II		
Technology for processing of Fruit Pulp		
S.No	THEORY	Hrs
1.	Process of receiving, ripening, checking raw material quality, sorting, washing, cutting/slicing, deseeding/destining, pulping, precooking/pasteurization, sterilizing, aseptic packaging or canning, retort pouching, sampling for quality analysis and storing	2
2.	Machineries and tools used for the fruit pulping process such as fruit washer, peeler, slicer, fruit pulper, steam jacketed kettles, packaging machines etc	2
3.	Quality assessment of packaging materials	2
4.	Enzymes in quality and processing of tropical and sub tropical fruits	3
5.	Non thermal processing methods-ultra violet light, high pressure processing, ultrasound, ozone application, irradiation, pulsed electric field	7
6.	Introduction, canning machineries, various steps involved in canning of fruit pulp, syrup preparation, pretreatment for canning operation	7
7.	Canning of various fruits, process flow diagram for canning, filling, exhausting, sealing and processing operations	5
	TOTAL	28
S.No	PRACTICALS	Hrs
1.	Canning of mango pulp	5
2.	Canning of tomato pulp	5
3.	Preservation of tomato pulp by chemical preservation method	5
4.	Preservation of banana pulp by freezing method	5
5.	Canning of mango slices in syrup	5
6.	Canning of pineapple slices in syrup	5
7.	Canning of banana slices in syrup	5
8.	Visit to fruit processing units and collection of data on wastes and by products	5
9.	Visit to Aseptic packing units for fruit pulps & concentrates	8
10.	Visit to the pilot plants of CFTRI & DFRL Mysore	8
	TOTAL	56
UNIT III		
Food Quality and Food Microbiology		
S.No	THEORY	Hrs
1.	Introduction – definition, historical development and significance of food microbiology; Microscope; Classification & morphology of microbes; Techniques of	3

	pure culture; Bacteriology of air & water; Anti-microbial agents – physical & chemical – mechanism & action	
2.	Sources of Contamination: Air, Water, Soil, Sewage, Post processing Contamination. Intrinsic & extrinsic factors influencing the growth of Microorganisms in foods	3
3.	Disinfection & disinfectants; Energy metabolism of aerobic & anaerobic microbes; Thermal inactivation of microbes; Concept, determination & importance of TDT, F, Z & D values; Factors affecting heat resistance; Pasteurization and sterilization	4
4.	Microbiology of Fruits and vegetables and their products like jam, jelly, sauce, juice/pulp	3
5.	Food Quality aspects of Fruits & vegetables; Introduction, Quality principles, Quality enhancement model. Application of quality enhancement model	3
6.	Food Waste Treatment : Liquid waste, Solid waste vessel containers & wrapping waste, Hazardous waste .Quality and Safety of Frozen Foods: Fruits, Vegetable	3
7.	Measuring and Controlling Devices: Role of transducers measurements in food processing; Humidity, Turbidity and Color, Food & Process temperature controller and indicators. Statistical Quality Control for food Industry : Food Quality System, Fundamentals, Process control implementing quality control program, six sigma, RSM	4
8.	Food additives – preservatives, antioxidants, sequestrates, surface active agents, stabilizers and thickeners, bleaching and maturing agents, starch modifies, buffers, acids, alkalis, food colors, artificial sweeteners, nutritional additives, flavoring agents.	5
	TOTAL	28
	PRACTICALS	3
1.	Determination of firmness of fruits	3
2.	Determination of moisture content	3
3.	Titrate acidity estimation	3
4.	Estimation of SO ₂ in food sample	3
5.	Estimation of sodium benzoate in food sample	3
6.	Estimation of polyphenol and polyphenol oxidase	3
7.	Estimation of Reducing sugar, Non-reducing and total sugars	3
8.	Determination of organic acid content	3
9.	Ascorbic acid estimation	3
10.	Determination of pH in food products	3
11.	Determination of total Ash	3
12.	Determination of total soluble solids	3
13.	Estimation of ash content	3
14.	Estimation of crude fibre	3
15.	Estimation of pectin	3
16.	Flow process chart of food plant Waste utilization processes, various treatment for waste disposal analysis of cleaners & sanitizers, CIP Cleaning	11
	TOTAL	56
UNIT IV		
Food Safety, Hygiene and Sanitation for Processing of Fruit Pulp		
S.No	THEORY	Hrs
1.	Food safety, hygiene and sanitation for processing of fruit pulp: food safety standards and regulations for fruit pulp, definition of hygiene, hygiene practices	14

	and its importance at every stage of fruit pulp processing at industrial level; personal hygiene requirements; physical, chemical and biological hazards and methods for prevention of various hazards; CIP and COP methods and procedures, GHP, GMP and HACCP; waste management-pre and post production.	
2.	Microbiological aspect of Food; types of food microbes, causes of food spoilage, types of food spoilage/deterioration, criteria to check the food spoilage, need for food preservation, different types of food preservation methods, method of assessing the quality of products based on physical parameters	14
	TOTAL	28
S.No	PRACTICALS	Hrs
1.	Clean and maintenance of work area using appropriate sanitizers, ensure the work area safe and hygienic for fruit processing, disposal of waste material as per SOPs and industrial requirement	8
2.	Check the working and performance of machineries and tools for fruit pulp process, clean the machineries and tools used with recommended sanitizer, to place the necessary tools required for the process, to attend minor repair, faults of all machineries if required.	8
3.	Disassembling and assembling of machineries used in fruit pulp industry (Fruit mill, crusher etc)	8
4.	Demonstration of CIP and COP methods of cleaning the machines with approved sanitizers	8
5.	Visit to industry to learn about GHP, GMP, HACCP	12
6.	Visit to industry to learn about waste management pre and post production	12
	TOTAL	56
S.No	UNIT V	Hrs
Plant Design, Plant Economics and Plant Management		
1.	Food Industry management- location of plant land and building requirements, plant capacity, plant and machinery requirement, building and plant layout, utilities, byproducts, waste, energy and safety audit, manpower requirements	5
2.	Introduction to economics: Meaning, scope, and contribution to business decisions. Analysis of Demand: Law of demand, Utility function, Rate of commodity substitution, Maximization of utility, Demand functions, Indifference curve analysis, Substitution and income effects. Market demand and demand elasticities: concept of market demand, price and income elasticities of demand, importance of elasticity. Demand forecasting: causes and techniques of demand forecasting	6
3.	Analysis of supply and market equilibrium: Law of supply, price elasticity of supply, equilibrium of demand and supply. Theory of the Firm: Production function, returns to scale, Optimizing behavior, Input demands, Cost functions, Profit maximization, economics & diseconomies of scale, break even analysis. Market structures perfect competition: Profit maximization and equilibrium of firm and industry, Short run and long run supply curves; Price and output determination, practical applications	6
4.	Plant maintenance program; Role of maintenance staff and plant operators, Preventive maintenance; Guidelines for good maintenance & safety precautions; Lubrication & lubricants; Work place improvement through '5S'. Hygiene and sanitation requirement in food processing and fermentation industries; CIP	6

	methods, sanitizing & disinfestation, pest control in food processing; storage and service areas	
5.	Supply chain management for fruits	5
	TOTAL	28
PRACTICALS		
1.	Visit to industry to learn the management system	16
2.	Visit to Fruit & Vegetable Processing Industries. Preparation of a Business Plan for setting up fruit & vegetable processing unit	40
	TOTAL	56
VI	Hands on Training in Fruit Pulp Processing Industry and submission of report	120
	TOTAL	540

Model Curriculum

Plant Manager

SECTOR: FOOD PROCESSING

SUB-SECTOR: FRUIT & VEGETABLE, FOOD GRAIN MILLING (INCLUDING OILSEEDS), DAIRY PRODUCTS, MEAT & POULTRY, FISH & SEAFOOD, BREAD & BAKERY, ALCOHOLIC BEVERAGES, AERATED WATER/ SOFT DRINKS, SOYA FOOD, PACKAGED FOOD

OCCUPATION: PROCESSING

REF ID: FIC/Q9004, V1.0

NSQF LEVEL: 9



Certificate

**CURRICULUM COMPLIANCE TO
QUALIFICATION PACK – NATIONAL OCCUPATIONAL
STANDARDS**

is hereby issued by the

FOOD INDUSTRY CAPACITY AND SKILL INITIATIVE (FICSI)

for the

MODEL CURRICULUM

Complying to National Occupational Standards of
Job-Role/Qualification Pack: **Plant Manager***
QP No: **'FIC/Q0004, Version 1.0, NSQF Level 9'**

Mahesh Prasad
Authorized Signatory
(Food Industry Capacity and Skill Initiative)

Date of issuance: **March 30, 2024**
Valid upto: **March 30, 2025**

* Valid up to the next review date of the Qualification Pack

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Plant Manager

CURRICULUM / SYLLABUS

This program is aimed at training candidates for the job of a “Plant Manager”, in the “Food Processing” Sector/Industry and aims at building the following key competencies amongst the learner

Program Name	Plant Manager		
Qualification Pack Name & Reference ID. ID	FIC/Q9004, v1.0		
Version No.	1.0	Version Update Date	30/03/2016
Pre-requisites to Training	Preferably Class 12 and 6-7 years' experience in a food processing unit		
Training Outcomes	After completing this programme, participants will be able to: <ul style="list-style-type: none">• Daily management of food processing unit• Coordination of food processing unit operations including production planning, managing human resources, supply chain, production operation, maintenance, quality assurance, storage and distribution of finished products.		

This course encompasses 3 out of 3 National Occupational Standards (NOS) of “Plant Manager” Qualification Pack issued by “Food Industry Capacity and Skill Initiative”.

Sr. No.	Module	Key Learning Outcomes	Equipment Required
1	<p>Introduction to the training program</p> <p>Theory Duration (hh:mm) 00:30</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code Bridge Module</p>	<ul style="list-style-type: none"> Introduce each other and build rapport with fellow participants and the trainer. 	White board/Chart papers, marker
2	<p>Overview of the “Plant Manager” Role</p> <p>Theory Duration (hh:mm) 01:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code</p>	<ul style="list-style-type: none"> Understanding the roles and responsibilities of plant manager Awareness of the nature and availability of job opportunities 	Laptop/computer white board, marker, projector, chart papers
3	<p>Introduction to the Food Processing Industry</p> <p>Theory Duration (hh:mm) 01:30</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code</p>	<ul style="list-style-type: none"> Define food processing List the various sub sectors of food processing industry 	Laptop, white/black board, marker, chart papers, projector, Trainer’s guide, Student manual
4	<p>Introduction to food processing process</p> <p>Theory Duration (hh:mm) 02:00</p> <p>Practical Duration (hh:mm)</p>	<ul style="list-style-type: none"> List the common machineries used in food processing Explain the process of testing food for accepted quality standards Demonstrate the test for checking the quality of food Describe the procedure for processing various food 	Laptop, white board, marker, chart papers, projector, trainer’s guide and student handbook

Sr. No.	Module	Key Learning Outcomes	Equipment Required
	04:00 Corresponding NOS Code	<ul style="list-style-type: none"> Identify different equipment used in food industry 	
5	Organizational standards and norms Theory Duration (hh:mm) 04:00 Practical Duration (hh:mm) 02:00 Corresponding NOS Code	<ul style="list-style-type: none"> State the roles and responsibilities of a plant manager State how to conduct yourself at the workplace State the personal hygiene and sanitation guidelines State the food safety hygiene standards to follow in a work environment 	Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook, protective gloves, head caps, aprons, safety goggles, safety boots, mouth masks, sanitizer, safety manual
6	Lead operations of a food processing unit Theory Duration (hh:mm) 15:00 Practical Duration (hh:mm) 11:40 Corresponding NOS Code FIC/N9017	<ul style="list-style-type: none"> Develop operational plans for the operation of food processing unit that is consistent with the objectives and goals of organisation, and to produce quantity and quality products Develop operational plan that is flexible and complements supply chain, inventory, human resource, production, maintenance, quality and logistics management of production unit Develop operational plan to improve output in all areas of functions with the objective to reduce overall cost, and to produce quantity and quality products Develop operational plan considering national and international regulatory requirements, health and safety, food safety and hygiene requirements on process and product(s), and to maintain safe and environmental compliant workplace Develop objectives and set demanding but achievable targets for operation function managers, and assign clear responsibilities with expected targets/performance Provide direction and professional expertise to all function managers to achieve organisation goals Monitor and control the operational plan to achieve its overall objectives 	Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<ul style="list-style-type: none"> • Evaluate the implemented operational plan periodically, analyze performance data, identify areas for improvement and recommend changes • Monitor performance of managers and employees to ensure that departmental and individual objectives are achieved within scheduled timelines and budget • Design new work processes, procedures, systems, structures and roles for any changes implemented in the organisation to achieve organizational goal and regulatory requirements • Review and ensure implemented changes are effective and meet the requirements of the organization • Maintain professionalism, tact, diplomacy, sensitivity, diversity and equality, and lead food processing unit to achieve organisation objectives and goals • Ensure that work arrangements, resources and business processes respond to different needs, abilities and values • Develop and implement new business strategies for improving processes and procedures to improve performance • Develop a leadership style and apply them appropriately for managers to follow the lead willingly to achieve organisation targets and goals • Communicate clearly the organisation vision, values and goals to employees, make managers understand and commit their expertise to achieve organisation goals • Lead managers of all operation functions, link operational plans and drive managers towards achieving organisation vision, objectives and goals • Lead managers through difficulties, challenges and conflicts • Conduct meetings with managers regularly and effectively, encourage them to share their views, provide guidance and support to overcome process issues and lead to achieve organisation goal 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<ul style="list-style-type: none"> • Encourage managers to take lead in their own areas of expertise, take own decisions in their area of function, and provide recognitions when they are successful • Lead the managers and organisation successfully through difficulties and challenges • Design processes with achievable targets and realistic timeline, proper resource allocation, with defined process responsibilities to manage food processing operation based on organizational goals • Develop processes that are effective and sustainable, implement and ensure it is followed, review its effectiveness and make necessary changes if required • Develop process measures that are affordable, and provide enough information and required training for managers and employees to manage the process • Review and understand resource requirements for process and allocate necessary resources to all functional areas • Develop systems to link all function processes, and encourage function heads and employees to interact across the organisation to form a complete system • Establish effective methods to review the quality of work and product, and improve the process • Focus attention on issues that are critical to achieve results, provide solutions and guidance to overcome the issues that affect the process • Identify issues and trends and recognize their impact upon current and future work, work out solutions and implementation plan to overcome and utilize latest trends to achieve long term goals of the organisation • Develop policies and procedures for any change in organisation goal, organisation structure PC31. set responsibilities for managers, set and prioritize objectives for change, clearly communicate change and make the managers understand their responsibilities and commitment 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<ul style="list-style-type: none"> Implement change, identify and deal with obstacles to change, and support managers and employees through the change process Brief managers on their responsibilities and make them understand their role, objectives for their area and the overall organisation, and expected performance Monitor progress and performance quality of the managers on regular basis against the level of expected performance and provide prompt and constructive feedback PC35. support managers in identifying and dealing with problems and unforeseen events Identify gaps and performance issues, discuss the causes and recommend solutions to improve performance of managers and their team Monitor performance, analyze employee strength and weakness, and make changes in their tasks/responsibilities Review performance and update work plans in their area, monitor and conduct review meetings on regular basis, recognize successful completion of work or work activities by function manager(s) and their teams Motivate managers to complete expected target and any additional work allocated and provide additional support and resources to complete work 	
7	<p>Ensure proper production and operation management</p> <p>Theory Duration (hh:mm) 08:00</p> <p>Practical Duration (hh:mm) 12:00</p> <p>Corresponding NOS Code FIC/N9018</p>	<ul style="list-style-type: none"> Update self with an understanding of the goals of the organisation and forecast/requirements of the sales and marketing manager, with the knowledge of production method and process, plant capacity, resource availability, plan products and quantity to be produced Monitor and regulate supply chain management which includes sourcing and procurement, conversion of raw materials to finished products, all logistics activities, coordination and collaboration with suppliers, 	Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook ,

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>intermediaries, third party service providers, and customers, to integrate supply and demand management within and across companies</p> <ul style="list-style-type: none"> • Monitor and regulate inventory process to meet the production requirement of the organisation, review current procurement procedures, analyze benefits and risks that may impact the procurement of supplies, implement plans and methods to improve and provide solutions to resolve any immediate problems • Evaluate current storage methods and identify ways of improving the storage of supplies to provide better fit with supply chain strategy • During production process, coordinate production activities with procurement, maintenance, and quality control function to obtain optimum production and efficient utilization of human resources, machines and equipment • Make adjustments/revise/reschedule production schedules and priorities in case of breakdown down of equipment/issues with physical or human resource/ urgent orders/unforeseen issues or any operational problems • Direct production activities and establish production priorities to produce quantity and quality products within the operation budget • Review and analyze human resource, production, quality control, maintenance, and operational reports to identify reason for nonconformance/ non-compliance to organisation and regulatory standards for product and process, develop and implement operating methods and procedures to eliminate problems and improve product and process quality • Monitor storage and distribution of products to and from the plant/processing unit warehouse, ensure storage and distribution norms and procedures like palletizing, stacking height, labeling, fefo etc are followed 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<ul style="list-style-type: none"> • Establish systems to collect and assess information on performance of all functions, analyze data and evaluate performance of departments and organisation, through knowledge and understanding identify reasons for problems and low performance • Establish and implement methods and procedures for improvement, ensure implemented methods deliver expected result, and identify opportunities to improve organization performance • Read financial responsibilities, compile available financial information, evaluate the cost, benefits and risks of the current budget, and estimate financial requirements for operation of food processing unit • Consult with department managers the objectives and associated plans, discuss and identify priorities and develop a realistic master budget for food processing operation, communicate the final proposed budget with all managers • Submit the proposed master budget with clear proposals to the management for approval, assist them to evaluate the budget, negotiate with clarity and strong reasoning and get the budget approved • Evaluate, analyze and allocate budget to departments of food processing operation, allocate budget to each department managers with expectations and targets, provide required ongoing support and resources • Establish systems to monitor and evaluate performance against delegated budgets and the master budget and put contingency plans in place • Identify reason for significant variances between budget and actual expenditure, discuss with managers, provide solutions and ensure immediate corrective action is taken • In case of unforeseen situation/emergency/shortage, 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>identify any additional financial needs, prepare provisional budget, negotiate and get it approved by the management, delegate provisional budget to respective managers, monitor and control expenditure</p> <ul style="list-style-type: none"> • Encourage managers to identify ways of reducing expenditure, analyze and pursue potential ideas, implement those in all areas of function • Review the financial performance of managers regularly, and identify improvement opportunities and ensure it is implemented, provide information to the management on the financial performance of the operation management • Determine human resource requirement including contingencies to achieve organisation goal, organize interview, hiring and training of new employees through human resources manager • Ensure that all employees receive appropriate training on job duties, corporate policies and applicable regulations • Oversee and direct the activities of subordinate managers, provide coaching and mentoring, and conduct evaluations of all • Discuss with managers of operation function and identify resource requirement for their area, analyze, estimate and approve resources, monitor effective use of those resources • Ensure compliance of all employees with organization policy, procedures and applicable regulations • Conduct meetings to address grievances, to resolve or effect settlements within the scope of authority, and refer unresolved grievances for management-union negotiations • Take personnel actions, such as promotions, transfers, discharges or disciplinary measures, within the scope of authority • Update self with knowledge of quality management system, legal and regulatory requirements, environmental issues related to the 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>organisation, process and products produced</p> <ul style="list-style-type: none"> • Ensure system, plan and resources are in place to assure food products produced in the organisation meet the organisation standards, national and international regulations • Implement procedure, standards and specifications to meet quality goals of the organisation, co-ordinate departments and provide support to implement food safety system like HACCP in the organisation • Evaluate records of quality of product and process to assess the effectiveness of quality system followed in the organisation, review and revise the quality system through quality assurance manager and implement changes • Organize training for employees to update on latest developments/systems/ tools and techniques in quality management system and evaluate their competency to fulfill organisation goals • Encourage employees of all functions to take personal responsibility for achieving quality standards of product and process and address or report/address any non-conformance • Monitor process and product quality against target and plan, identify and assess risks of shortfalls in the quality of processes and products/services and take immediate corrective action to address risks • Direct and coordinate implementation of quality system such as ISO, HACCP, etc. in the organisation through quality manager • Ensure managers responsible for organizational processes understand the requirements of quality system, establish their roles in implementation of quality system in their functional areas, enhance their confidence and commitment to quality by providing continuous support • Encourage and support department heads and employees for quality 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>audit process to obtain accreditation, certifications to a standard or a mark of quality, monitor quality audit process, review results and take immediate corrective action through concerned managers</p> <ul style="list-style-type: none"> Identify the environmental impact related to the resources, process and products produced in the organisation such as air/water/noise pollution, effluent treatment, waste disposal etc, identify risks to the environment, consult with experts and identify opportunities to improve environmental performance Set and implement policies and procedures through managers, monitor to ensure its efficiency and effectiveness and make changes as required to meet the regulatory requirements 	
8	<p>Manage new projects and ensure compliance to regulatory requirements</p> <p>Theory Duration (hh:mm) 07:00</p> <p>Practical Duration (hh:mm) 09:00</p> <p>Corresponding NOS Code FIC/N9019</p>	<ul style="list-style-type: none"> Implement new project/business plans of the organisation for introducing new products or for improving processes, procedures and performance Map or perform comparative study of the project with the current project/product to understand the ways proposed project fits with the overall vision, objectives and plans of the organization Read the key objectives and scope of the proposed project, prepare resource requirement for implementation of new project, negotiate with clarity and strong reasoning and get approval from superiors/management Consult with experts and managers and prepare realistic and thorough plan to implement the project successfully, prepare project report considering all possibilities Submit the project report to the superiors/management, discuss plan, consider suggestions and recommendations and make necessary changes where necessary, take approval of final plan brief project team managers on the project plan and their roles and responsibilities, start implementation of project and provide ongoing 	<p>Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook, logbooks, internal audit register, food safety manual, quality policy etc.</p>

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>support, encouragement and information for successful completion</p> <ul style="list-style-type: none"> • Monitor, control and review project plan during each stage of implementation • Provide sufficient resources to deal with contingencies and to manage any potential risks • Inform the management/superiors of the developments in the project on regular basis, discuss progress and problems, take approval for any changes in project plan • Complete project within agreed level of resources, meeting all legal and regulatory requirements, share the success with the project team members, recognize and reward their contribution • Update self with understanding of national and international food safety regulations and standards related to the food processing units, process and products produced in the organisation • Ensure effective policies and procedures are in place in the organization to meet to legal and regulatory requirements • Ensure regulatory standards set by the organisation for products are stringent in context of the national and international legal requirements • Ensure managers of all functional area have a clear understanding of the policies and procedures on food regulatory standards • Organize training for all employees on policies and procedures on food regulatory standards and the importance of following regulations • Monitor and ensure relevant legal and regulatory requirements pertaining to food processing units and products produced in the organisation are followed and met • Identify reasons for non-compliance, review and revise the policies and procedures in consultation with quality and regulatory affairs manager to correct and overcome failures, provide support to all managers to implement corrective actions for the organisation and 	

Sr. No.	Module	Key Learning Outcomes	Equipment Required
		<p>products to comply with regulatory standards</p> <ul style="list-style-type: none"> • Update self with understanding of health and safety requirements, and food safety, hygiene and sanitation requirements for the organisation and products produced • Ensure that the organisation has written policy and procedures on health and safety, food safety, hygiene and sanitation, and those are clearly communicated to all employees of the organisation, and are put into practice and followed • Implement a system for identifying hazards and assessing risk in food processing and products and set procedures to control and prevent them • Implement system for GMP, HACCP, FIFO/FEFO, product recall, etc., organize training to the employees on health and safety, food safety, hygiene and sanitation for effective implementation of the systems, allocate required resources for implementation, and ensure those are followed by all employees • Ensure systems are in place for effective monitoring, measuring and reporting on the performance of health and safety system • Evaluate the existing systems and procedures, consult with managers and experts and identify methods to reduce risks/improve control measure • Ensure health and safety policies are practiced across the organisation, effectively monitored, reviewed and revised at regular intervals to meet the changes in national and international regulations 	
9	<p>Professional and Core Skills</p> <p>Theory Duration (hh:mm) 03:00</p> <p>Practical Duration (hh:mm) 05:00</p>	<ul style="list-style-type: none"> • Undertake a self-assessment test • Identify personal strengths and weaknesses • Plan and schedule the work order and manage time effectively to complete the tasks assigned • Prevent potential problems from occurring 	Laptop, white/black board, marker, chart papers, projector ,Trainer's guide, Student manual

Sr. No.	Module	Key Learning Outcomes	Equipment Required
	Corresponding NOS Code	<ul style="list-style-type: none"> Resolve issues and problems using acquired knowledge and realize the importance of decision making Identify potential problems and make sound and timely decision Improve your reading skills State the importance of listening 	
10	IT Skills Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 07:00 Corresponding NOS Code	<ul style="list-style-type: none"> Identify parts of the computer Use the computer keyboard effectively to type Use computer applications effectively to record day-to-day activities Use the word processor effectively Use the spreadsheet application effectively Use the computer to document day-to-day activities 	Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual
11	Field Visits Theory Duration (hh:mm) 04:00 Practical Duration (hh:mm) 30:00 Corresponding NOS Code	<ul style="list-style-type: none"> Observe the factory location, layout and safety aspects of food processing Observe the storage facilities for raw materials and finished products Observe the various machineries used in process Observe the various machineries used in process Observe the cleaning methods and processes followed to maintain the process machineries and tools Observe the raw materials used and their storage procedures Observe the packaging and storage processes of raw material and finished product Observe the post-production cleaning and maintenance process followed in the industry 	All the tools and equipment listed above must be available at the site of field visit
12	Revision Theory Duration (hh:mm) 02:00 Practical Duration (hh:mm) 02:00 Corresponding NOS Code	<ul style="list-style-type: none"> Revised the knowledge gained so far 	All the tools and equipment listed above must be available at the time of revision
13	Evaluation	<ul style="list-style-type: none"> Assess the knowledge and skills acquired by the participants 	All the tools and equipment listed above

Sr. No.	Module	Key Learning Outcomes	Equipment Required
	Theory Duration (hh:mm) 08:00 Practical Duration (hh:mm) 20:00 Corresponding NOS Code		must be available for evaluation
14	On-the-job Training Theory Duration (hh:mm) 30:00 Practical Duration (hh:mm) 65:00 Corresponding NOS Code	<ul style="list-style-type: none"> Apply the skills and knowledge acquired in the training program in the field 	All the tools and equipment listed above must be available on the site at the time of OJT
	Total Duration 240:00 Theory Duration 88:00 Practical Duration 152:00	Unique Equipment Required: Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook, protective gloves, head caps, aprons, safety goggles, safety boots, mouth masks, sanitizer, safety manual	

Grand Total Course Duration: **240Hours, 0 Minutes**

*(This syllabus/ curriculum has been approved by **SSC: Food Industry Capacity and Skill Initiative**)*

Trainer Prerequisites for Job role: “Plant Manager” mapped to Qualification Pack: “FIC/Q9004, v1.0”

Sr. No.	Area	Details
1	Description	To deliver accredited training service, mapping to the curriculum detailed above, in accordance with the Qualification Pack “FIC/Q9004”, Version 1.0
2	Personal Attributes	An aptitude for conducting training, and pre/ post work to ensure competent, employable candidates at the end of the training, and pre/post work to ensure competent, employable candidates at the end of the training. Strong communication skills, ability to work as part of a team; a passion for quality and for developing others; well-organized and focused, eager to learn and keep oneself updated with the latest in the mentioned fields.
3	Minimum Educational Qualifications	<ul style="list-style-type: none"> M.Sc/M.Tech/ME in Food Technology or Food Engineering with 7-8 years of hands on experience in a food industry B.Sc (home Sc) /B.Tech/BE in Food Technology or Food Engineering with 9-10 years of hands on experience in a food industry
4a	Domain Certification	Certified for Job Role: “Plant Manager” mapped to QP: “FIC/Q9004, v1.0”. Minimum accepted score is 80%
4b	Platform Certification	Recommended that the Trainer is certified for the Job Role: “Trainer”, mapped to the Qualification Pack: “SSC/Q1402”. Minimum accepted SCORE IS 80 % as per FICSI guidelines.
5	Experience	<ul style="list-style-type: none"> M.Sc/M.Tech/ME in Food Technology or Food Engineering with 7-8 years of hands on experience in a food industry B.Sc (home Sc) /B.Tech/BE in Food Technology or Food Engineering with 9-10 years of hands on experience in a food industry

Annexure: Assessment Criteria

Assessment Criteria	
Job Role	Plant Manager
Qualification Pack	FIC/Q9004, v1.0
Sector Skill Council	Food Processing

Sr. No.	Guidelines for Assessment
1	Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC.
2	The assessment for the theory part will be based on knowledge bank of questions created by the SSC.
3	Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training centre (as per assessment criteria below)
4	Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria
5	To pass the Qualification Pack, every trainee should score a minimum of 70% (overall) in every QP
6	The marks are allocated PC wise; however, every NOS will carry a weight age in the total marks allocated to the specific QP

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
1. FIC/N9017: Lead Operations of a food processing unit	PC1. Develop operational plans for the operation of food processing unit that is consistent with the objectives and goals of organisation, and to produce quantity and quality products	100	3	1	2
	PC2. Develop operational plan that is flexible and complements supply chain, inventory, human resource, production, maintenance, quality and logistics management of production unit		2.5	1	1.5
	PC3. Develop operational plan to improve output in all areas of functions with the objective to reduce overall cost, and to produce quantity and quality products		2.5	0.5	2
	PC4. Develop operational plan considering national and international regulatory requirements, health and safety, food safety and hygiene requirements on process and product(s), and to maintain safe and environmental compliant workplace		2.5	1	1.5

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC5. Develop objectives and set demanding but achievable targets for operation function managers, and assign clear responsibilities with expected targets/performance		3	1	2
	PC6. Provide direction and professional expertise to all function managers to achieve organisation goal		2.5	1	1.5
	PC7. Monitor and control the operational plan to achieve its overall objectives		2.5	0.5	2
	PC8. Evaluate the implemented operational plan periodically, analyze performance data, identify areas for improvement and recommend changes		2.5	1	1.5
	PC9. Monitor performance of managers and employees to ensure that departmental and individual objectives are achieved within scheduled timelines and budget		3	1	2
	PC10. Design new work processes, procedures, systems, structures and roles for any changes implemented in the organisation to achieve organizational goal and regulatory requirements		2.5	1	1.5
	PC11. Review and ensure implemented changes are effective and meets the requirements of the organisation		2.5	1	1.5
	PC12. Maintain professionalism, tact, diplomacy, sensitivity, diversity and equality, and lead food processing unit to achieve organisation objectives and goals		2.5	1	1.5
	PC13. Ensure that work arrangements, resources and business processes respond to different needs, abilities and values		2.5	0.5	2
	PC14. Develop and implement new business strategies for improving processes and procedures to improve performance		2.5	1	1.5
	PC15. Develop a leadership style and apply them appropriately for managers to follow the lead willingly to achieve organisation targets and goals		2.5	1	1.5
	PC16. Communicate clearly the organisation vision, values and goals to employees, make managers understand and commit their expertise to achieve organisation goals		2.5	0.5	2

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC17. Lead managers of all operation functions, link operational plans and drive managers towards achieving organisation vision, objectives and goals		3	1	2
	PC18. Lead managers through difficulties, challenges and conflicts		2.5	1	1.5
	PC19. Conduct meetings with managers regularly and effectively, encourage them to share their views, provide guidance and support to overcome process issues and lead to achieve organisation goal		2.5	0.5	2
	PC20. Encourage managers to take lead in their own areas of expertise, take own decisions in their area of function, and provide recognitions when they are successful		2.5	1	1.5
	PC21. Lead the managers and organisation successfully through difficulties and challenges		3	1	2
	PC22. Design processes with achievable targets and realistic timeline, proper resource allocation, with defined process responsibilities to manage food processing operation based on organizational goals		2.5	1	1.5
	PC23. Develop processes that are effective and sustainable, implement and ensure it is followed, review its effectiveness and make necessary changes if required		2.5	1	1.5
	PC24. Develop process measures that are affordable, and provide enough information and required training for managers and employees to manage the process		2.5	0.5	2
	PC25. Review and understand resource requirements for process and allocate necessary resources to all functional areas		2.5	1	1.5
	PC26. Develop systems to link all function processes, and encourage function heads and employees to interact across the organisation to form a complete system		2.5	0.5	2
	PC27. Establish effective methods to review the quality of work and product, and improve the process		2.5	0.5	2

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC28. Focus attention on issues that are critical to achieve results, provide solutions and guidance to overcome the issues that affect the process		2.5	1	1.5
	PC29. Identify issues and trends and recognize their impact upon current and future work, work out solutions and implementation plan to overcome and utilize latest trends to achieve long term goals of the organisation		3	1	2
	PC30. Develop policies and procedures for any change in organisation goal, organisation structure		2.5	1	1.5
	PC31. Set responsibilities for managers, set and prioritize objectives for change, clearly communicate change and make the managers understand their responsibilities and commitment		2.5	1	1.5
	PC32. Implement change, identify and deal with obstacles to change, and support managers and employees through the change process		2.5	1	1.5
	PC33. Brief managers on their responsibilities and make them understand their role, objectives for their area and the overall organisation, and expected performance		2	1	1
	PC34. Monitor progress and performance quality of the managers on regular basis against the level of expected performance and provide prompt and constructive feedback		3	1	2
	PC35. Support managers in identifying and dealing with problems and unforeseen events		2.5	1	1.5
	PC36. Identify gaps and performance issues, discuss the causes and recommend solutions to improve performance of managers and their team		3	1	2
	PC37. Monitor performance, analyze employee strength and weakness, and make changes in their tasks/responsibilities		2.5	1	1.5
	PC38. Review performance and update work plans in their area, monitor and conduct review meetings on regular basis, recognize successful completion of work or work activities by function manager(s) and their teams		2.5	1	1.5

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC39. Motivate managers to complete expected target and any additional work allocated and provide additional support and resources to complete work		2	1	1
			100	35	65
2. FIC/N9018: Ensure proper production and proper management	PC1. Update self with an understanding of the goals of the organisation and forecast/requirements of the sales & marketing manager, with the knowledge on production method and process, plant capacity, resource availability, plan products and quantity to be produced	100	2	1	1
	PC2. Monitor and regulate supply chain management which include sourcing and procurement, conversion of raw materials to finished products, all logistics activities, coordination and collaboration with suppliers, intermediaries, third-party service providers, and customers, to integrates supply and demand management within and across companies		3	0.5	2.5
	PC3. Monitor and regulate inventory process to meet the production requirement of the organisation, review current procurement procedures, analyze benefits and risks that may impact the procurement of supplies, implement plans and methods to improve, provide solutions to resolve any immediate problems		3	1	2
	PC4. Evaluate current storage methods, identifying ways of improving the storage of supplies to provide better fit with supply chain strategy		3	1	2
	PC5. During production process, coordinate production activities with procurement, maintenance, and quality control function to obtain optimum production and efficient utilization of human resources, machines and equipment		1.5	0.5	1
	PC6. Make adjustments/revise/reschedule production schedules and priorities in case of breakdown down of equipment/issues with physical or human resource/ urgent		1.5	0.5	1

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	orders/unforeseen issues or any operational problems				
	PC7. Direct production activities and establish production priorities to produce quantity and quality products within the operation budget		3	1	2
	PC8. Review and analyze human resource, production, quality control, maintenance, and operational reports to identify reason for non-conformance/ noncompliance to organisation and regulatory standards for product and process, develop and implement operating methods and procedures to eliminate problems and improve product and process quality		3	1	2
	PC9. Monitor storage and distribution of products to and from the plant/processing unit warehouse, ensure storage and distribution norms and procedures like palletizing, stacking height, labeling, FEFO etc are followed		3	0.5	2.5
	PC10. Establish systems to collect and assess information on performance of all functions, analyze data and evaluate performance of departments and organisation, through knowledge and understanding identify reasons for problems and low performance		1.5	1	0.5
	PC11. Establish and implement methods and procedures for improvement, ensure implemented methods deliver expected result, and identify opportunities to improve organization performance		1.5	1	0.5
	PC12. Read financial responsibilities, compile available financial information, evaluate the cost, benefits and risks of the current budget, and estimate financial requirements for operation of food processing unit		3	1.5	1.5
	PC13. Consult with department managers the objectives and associated plans, discuss and identify priorities and develop a realistic master budget for food processing operation, communicate the final proposed budget with all managers		3	1	2

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC14. Submit the proposed master budget with clear proposals to the management for approval, assist them to evaluate the budget, negotiate with clarity and strong reasoning and get the budget approved		2.5	1	1.5
	PC15. Evaluate, analyze and allocate budget to departments of food processing operation, allocate budget to each department managers with expectations and targets, provide required ongoing support and resources		3	1	2
	PC16. Establish systems to monitor and evaluate performance against delegated budgets and the master budget and put contingency plans in place		2.5	1	1.5
	PC17. Identify reason for significant variances between budget and actual expenditure, discuss with managers, provide solutions and ensure immediate corrective action is taken		2.5	1	1.5
	PC18. In case of unforeseen situation/emergency/shortage, identify any additional financial needs, prepare provisional budget, negotiate and get it approved by the management, delegate provisional budget to respective managers, monitor and control expenditure		3	1	2
	PC19. Encourage managers to identify ways of reducing expenditure, analyze and pursue potential ideas, implement those in all areas of function		2.5	1	1.5
	PC20. Review the financial performance of managers regularly, and identify improvement opportunities and ensure it is implemented, provide information to the management on the financial performance of the operation management		2.5	1	1.5
	PC21. Determine human resource requirement including contingencies to achieve organisation goal, organize interview, hiring and training of new employees through human resources manager		3	1	2
	PC22. Ensure that all employees receives appropriate training on job duties,		2.5	1	1.5

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	corporate policies and applicable regulations				
	PC23 Oversee and direct the activities of subordinate managers, provide coaching and mentoring, and conduct evaluations of all		2.5	1	1.5
	PC24 Discuss with managers of operation function and identify resource requirement for their area, analyze, estimate and approve resources, monitor effective use of those resources		3	1	2
	PC25 Ensure compliance of all employees with organization policy, procedures and applicable regulations		2.5	1	1.5
	PC26 Conduct meetings to address grievances, to resolve or effect settlements within the scope of authority, and refer unresolved grievances for management-union negotiations		2.5	0.5	2
	PC27 Take personnel actions, such as promotions, transfers, discharges or disciplinary measures, within the scope of authority		3	1	2
	PC28 Update self with knowledge of quality management system, legal and regulatory requirements, environmental issues related to the organisation, process and products produced		2.5	0.5	2
	PC29 Ensure system, plan and resources are in place to assure food products produced in the organisation meet the organisation standards, national and international regulations		3	1	2
	PC30 Implement procedure, standards and specifications to meet quality goals of the organisation, coordinate departments and provide support to implement food safety system like HACCP in the organisation		3	1	2
	PC31 Evaluate records on quality of product and process to assess the effectiveness of quality system followed in the organisation, review and revise the quality system through quality assurance manager and implement changes		2.5	1	1.5
	PC32 Organize training for employees to update on latest		2.5	0.5	2

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	developments/systems/ tools and techniques in quality management system and evaluate their competency to fulfill organisation goals				
	PC33 Encourage employees of all functions to take personal responsibility for achieving quality standards of product and process and to address or report/address any non-conformance		2.5	1	1.5
	PC34 Monitor process and product quality against target and plan, identify and assess risks of shortfalls in the quality of processes and products/services and take immediate corrective action to address risks		3	1	2
	PC35 Direct and coordinate implementation of quality system like ISO, HACCP etc in the organisation through quality manager		3	1	2
	PC36 Ensure managers responsible for organizational processes understand the requirements of quality system, establish their roles in implementation of quality system in their functional areas, enhance their confidence and commitment to quality by providing continuous support		3	1	2
	PC37 Encourage and support department heads and employees for quality audit process to obtaining accreditation, certifications to a standard or a mark of quality, monitor quality audit process, review results and take immediate corrective action through concerned managers		2.5	1	1.5
	PC38 Identify the environmental impact related to the resources, process and products produced in the organisation like air/water/noise pollution, effluent treatment, waste disposal etc, identify risks to the environment, consult with experts and identify opportunities to improve environmental performance		1.5	0.5	1
	PC39 Set and implement policies and procedures through managers, monitor to ensure its efficiency and effectiveness and make changes as required to meet the regulatory requirements		1.5	0.5	1
			100	35	65

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
3. FIC/N9019: Manage new projects and implement health and safety system in food processing unit	PC1. Implement new project/business plans of the organisation for introducing new products or for improving processes, procedures and performance	100	3	1	2
	PC2. Map or perform comparative study of the project with the current project/product to understand the ways proposed project fits with the overall vision, objectives and plans of the organisation		4	1	3
	PC3. Read the key objectives and scope of the proposed project, prepare resource requirement for implementation of new project, negotiate with clarity and strong reasoning and get approved from superiors/management		5	2	3
	PC4. Consult with experts and managers and prepare realistic and thorough plan to implement the project successfully, prepare project report considering all possibilities		4	1.5	2.5
	PC5. Submit the project report to the superiors/management, discuss plan, consider suggestions and recommendations and make necessary changes where necessary, take approval of final plan		4	1.5	2.5
	PC6. Brief project team managers on the project plan and their roles and responsibilities, start implementation of project and provide ongoing support, encouragement and information for successful completion		5	2	3
	PC7. Monitor, control and review project plan during each stage of implementation		4	1.5	2.5
	PC8. Provide sufficient resources to deal with contingencies and to manage any potential risks		4	1.5	2.5
	PC9. Inform the management/superiors of the developments in the project on regular basis, discuss progress and problems, take approval for any changes in project plan		4	1.5	2.5
	PC10. Complete project within agreed level of resources meeting all legal and regulatory requirements, share the success with the project team		4	1.5	2.5

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	members, recognize and reward their contribution				
	PC11. Read national and international food safety regulations and standards related to the food processing units, process and products produced in the organisation		3	1.5	2.5
	PC12. Ensure effective policies and procedures are in place in the organization to meet to legal and regulatory requirements		5	2	3
	PC13. Ensure regulatory standards set by the organisation for products are stringent than the national and international legal requirements		4	1.5	2.5
	PC14. Ensure managers of all functional area have a clear understanding of the policies and procedures on food regulatory standards		4	1.5	2.5
	PC15. Organize training for all employees on policies and procedures on food regulatory standards and the importance of following regulations		4	1	3
	PC16. Monitor and ensure relevant legal and regulatory requirements pertaining to food processing units and products produced in the organisation are followed and met		5	2	3
	PC17. Identify reasons for noncompliance, review and revise the policies and procedures in consultation with quality and regulatory affairs manager to correct and overcome failures, provide support to all managers to implement corrective actions for the organisation and products to comply with regulatory standards		5	2	3
	PC18. Read the health and safety requirements, and food safety, hygiene and sanitation requirements for the organization and products produced		3	1	2
	PC19. Ensure that the organisation has written policy and procedures on health and safety, food safety, hygiene and sanitation, and those are clearly communicated to all employees of the organisation, and are put into practice and being followed		4	1	3

Assessable Outcome	Assessment Criteria	Total Mark (600)	Out Of	Marks Allocation	
				Theory	Skills Practical
	PC20. Implement system for identifying hazards and assessing risk in food processing and products, set procedures to control and prevent them		4	1	3
	PC21. implement system for GMP, HACCP, FIFO/FEFO, product recall etc, organize training to the employees on health and safety, food safety, hygiene and sanitation for effective implementation of the systems, allocate required resources for implementation, and ensure those are followed by all employees		5	2	3
	PC22. Ensure systems are in place for effective monitoring, measuring and reporting on the performance of health and safety system		4	1	3
	PC23. Evaluate the existing systems and procedures, consult with managers and experts and identify method to reduce risks/improve control measure		4	1	3
	PC24. Ensure health and safety policies are practiced across the organisation, effectively monitored, reviewed and revised at regular intervals to meet the changes in national and international regulations		4	1	3
	Total		100	35	65
	Grand Total	300	300	200	100
	Percentage Weightage		100	60%	40%
	Minimum Pass% to qualify (aggregate):			70%	



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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 Email: jssautonomous@gmail.com
Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "ONLINE FOOD DELIVERY SUPPLY CHAIN UNIT" is a bonafide work carried out by Ramya Varshini K, JMF19012 under the guidance of Bharath A P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysore-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysore-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[SHRAYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "Vegetable oil Processing Unit" is a bonafied work carried out by Nisarga S Aithal, Reg. No. JMF19009 under the guidance of Bharath A P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

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[S. SHRAMYA, S.]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2540238 E-mail: jssautonomous@gmail.com Website: JSSAC'S.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Grocery supply chain business unit" is a bonafied work carried out by Kruthika V Babu, JMF19005 under the guidance of Bharath A.P in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

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[SHRAMYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph 0821-2548236 & 2548380 FAX 0821-2548238 E-mail jssautonomous@gmail.com Website JSSCACs.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "**—A-SACK-A-RIDE-STORY**" is a bonafied work carried out by **Neenu Kunjachan, JMF19008** under the guidance of **Asst. Prof. Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

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[SHRAYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACCS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Organic Kart" is a bonafied work carried out by **Suzanne Titus, JMF19014** under the guidance of Asst Prof. **Bharath A P** in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree

[SHRAMYA.S]

Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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(An Autonomous College of University of Mysore)

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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Cookie manufacturing unit" is a bonafied work carried out by Chandana T.G. JMF19003 under the guidance of Bharath A.P. in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.


[SHRAYYA.S]
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[BHARATH.A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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(An Autonomous College of University of Mysore)

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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCAC3.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Daily farm fresh" is a bonafied work carried out by **Varun Vishnu, JMF19015** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

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[SHRAWYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH A P]

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACs.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Fruity Juicy" is a bonafied work carried out by **Richu Rajan, JMF19013** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAYYA.S]

Name & Signature of HOD

Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide

Name & Signature of the External examiner

JSS COLLEGE OF ARTS, COMMERCE & SCIENCE
(An Autonomous College of University of Mysore)
B.N. ROAD, MYSORE-570 025 KARNATAKA
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Ph. 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "BEER BREWING UNIT" is a bonafied work carried out by Divyashree N.P (JMF19004), under the guidance of Bharath A.P in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of Master of Vocation (M.Voc) - Food Processing and Engineering. No part of this project has been presented for the award of any other degree.

Name & Signature of HOD


[C. BHARATH A.P.]
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "Star Chicken" is a bonafied work carried out by **Muhammed Niyas V T, JMF19007** under the guidance of Asst Prof. **Bharath A P** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.

[SHRAWYA.S]

Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[BHARATH.A.P]

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



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SCIENCE**

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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website:
JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "REPORT ON CFTRI
SHORT-TERM TRAINING COURSE" is a bonafied work carried out by
Divyashree N.P. JMF19004 under the guidance of **Shravya S** in the Department of
Food Processing and Engineering, JSS College of Arts, Commerce and Science
(Autonomous), Ooty Road, Mysuru-25.

The same is being submitted to the Post Graduation Department of Food Processing and
Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road,
Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation**
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[SHRAYYA.S]
Name & Signature of HOD
Head

Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



JSS COLLEGE OF ARTS, COMMERCE & SCIENCE

(An Autonomous College of University of Mysore)

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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that The CFTRI short term course report entitled "Training programme on fruit pulp " is a bonafied work carried out by **Neenu Kunjachan, JMF19008** under the guidance of **Asst. Prof. SHRAVYA SURESH** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

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[SHRAVYA.S]
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAVYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



JSS COLLEGE OF ARTS, COMMERCE & SCIENCE

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[SHRAYYA.S]
Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

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[SHRAYYA.S]
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



JSS COLLEGE OF ARTS, COMMERCE & SCIENCE

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Ph: 0821-2548236 & 2548380. FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

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[SHRAYYA.S]
Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[SHRAYYA.S]
Name & Signature of the Guide

Name & Signature of the External examiner



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Ph: 0821-2548236 & 2548380 FAX: 0821-2548238 E-mail: jssautonomous@gmail.com Website: JSSCACS.edu.in

CERTIFICATE

This is to certify that the operational plan project report entitled "CFTRI Short Term Course Report" is a bonafide work carried out by **Muddapolu Kavya, JMF19006** under the guidance of **Shravya S** in the Department of **Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

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[SHRAMYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College B N Road, Mysuru-25

[SHRAMYA.S]

Name & Signature of the Guide

Name & Signature of the External examiner



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CERTIFICATE

This is to certify that the operational plan project report entitled "CFTRI short term course report" is a bonafide work carried out by **RAMYAVARSHINI.K, JMF1902** under the guidance of **SHRAYYA.S** in the **Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25.**

The same is being submitted to the Post Graduation Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science (Autonomous), Ooty Road, Mysuru-25 in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) - Food Processing and Engineering**. No part of this project has been presented for the award of any other degree.


[SHRAYYA.S]

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


[SHRAYYA.S]

Name & Signature of the Guide

Name & Signature of the External examiner



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Name & Signature of HOD

Department of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the Guide

Name & Signature of the External examiner

CERTIFICATE

This is to certify that the project report entitled "STUDIES ON THE DEVELOPMENT OF BANANA PEEL BYTES" is a bonafide work carried out by **Rinshana K , JMF21032** under the guidance of **MS. Shravya S** in the Department of Food processing and engineering, JSS College of Arts, Commerce and Science.


The same is being submitted to the Department of Food processing and engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master of Vocation (M. Voc)** - Food processing and engineering. No part of this thesis has been presented for the award of any other degree.


17/11/2023

SHRAVYA . S

Name & Signature of HOD

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Rinshana K 

Name & Signature of the Guide

Name & Signature of the External Examiners

J.S.S. COLLEGE, MYSURU-25

DEPT. OF FOOD PROCESSING & ENGINEERING

PRACTICAL EXAMINATIONS.....

VALUED

Signature of Examiners

1) 

2)  20/11/23

CERTIFICATE

This is to certify that the project report entitled "STUDIES ON THE DEVELOPMENT OF BANANA PEEL BYTES" is a bonafide work carried out by Shreya V, JMF21040 under the guidance of MS. Shravya S in the Department of Food processing and engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Food processing and engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master of Vocation (M. Voc) - Food processing and engineering**. No part of this thesis has been presented for the award of any other degree.


SHRAVYA . S
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

SHREYA V





Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

Name & Signature of the Examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS

VALUED

Signature of Examiners

1) 
2) 

CERTIFICATE

This is to certify that the project report entitled "STUDIES ON THE DEVELOPMENT OF BANANA PEEL BYTES" is a bonafide work carried out by **Surabhi S Nair, JMF21045** under the guidance of **MS. Shravya S** in the Department of Food processing and engineering, JSS College of Arts, Commerce and Science.

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[Handwritten Signature]
17/11/2023

SHRAVYA S
Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

[Handwritten Signature]
Surabhi S. Nair
Surabhi

Name & Signature of the Guide

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
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Signature of Examiners
1) *[Handwritten Signature]* 20/11/23
2)


CERTIFICATE

This is to certify that the project report entitled "DEVELOPMENT AND FORMULATION OF SEEDS BASED JELLY" is a bonafide work carried out by PALLAVI RAJ S.R, JMF21026 under the guidance of SHRAYVA S in the Department of FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science.


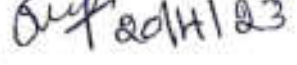
The same is being submitted to the Department of FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of Master Vocation (M.Voc) – Food processing and engineering. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
SHRAYVA S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1) 
2) 

CERTIFICATE

This is to certify that the project report entitled "**DEVELOPMENT AND FORMULATION OF SEEDS BASED JELLY**" is a bonafied work carried out by **H Y SAMPATH KUMAR, JMF21013** under the guidance of **SHRAVYA S** in the Department of **FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science.**

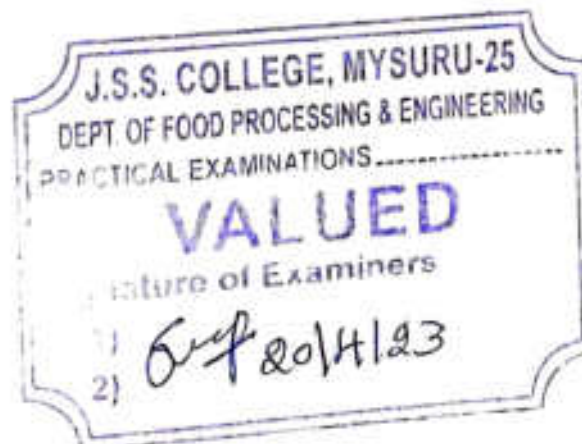
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Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25



CERTIFICATE

This is to certify that the project report entitled "**DEVELOPMENT AND FORMULATION OF SEEDS BASED JELLY**" is a bonafied work carried out by **SHASHANK S, JMF21038** under the guidance of **SHRAVYA S** in the Department of **FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science.**

The same is being submitted to the Department of **FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science** in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) - Food processing and engineering.** No part of this thesis has been presented for the award of any other degree.


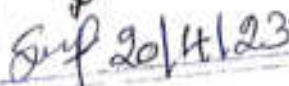


Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
INTERNAL EXAMINATIONS
Project JED
Signature of Examiners
1) 
2)  20/4/23

CERTIFICATE

This is to certify that the project report entitled "**DEVELOPMENT AND QUALITY EVALUATION OF PEARL MILLET MASALA COOKIES**" is a bonafide work carried out by **GUDUDAPPA PATIL H M, JMF21012** under the guidance of **SHRAVYA S** in the Department of Department Name, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) - DEPARTMENT OF FOOD PROCESSING AND ENGINEERING** No part of this thesis has been presented for the award of any other degree.





Name & Signature **Head HOD**
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



SHRAVYA .S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
Signature of Examiners
1) 
2)  20/11/23

CERTIFICATE

This is to certify that the project report entitled "**Development of Gluten free based Spinach Masala Cookies**" is a benefited work carried out by **BHOOMIKA(JMF21007)** Under the guidance of Ms.**SHRAVYA** in the Department of **FOOD PROCESSING AND ENGINEERING**, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of **FOOD PROCESSING AND ENGINEERING**, JSS College of Arts, Commerce and Science in partial fulfillment of the requirements for the award of **Master Vocation (M.Voc) – FOOD PROCESSING AND ENGINEERING**. No part of this thesis has been presented for the award of any other degree.



Name & Signature of HOD

Shrayya
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

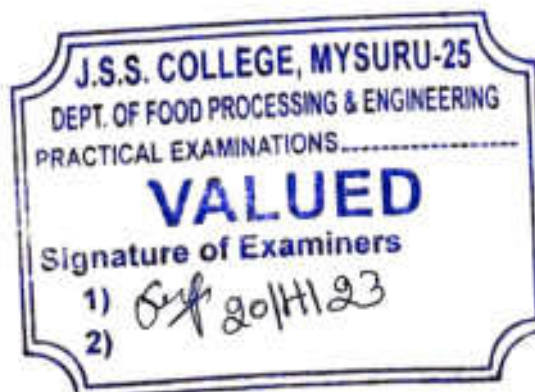


Name & Signature of the Guide

Shrayya

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the External examiner



The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) -Food processing and engineering**. No part of this thesis has been presented for the award of any other degree.


18/4/23
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering


18/4/23
SHRAVYA, S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysore, SS


CERTIFICATE

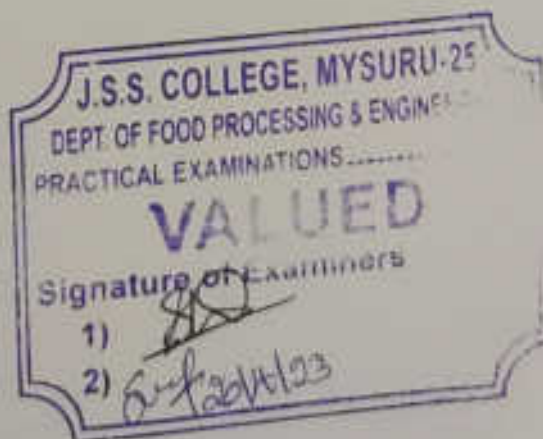
This is to certify that the project report entitled "DEVELOPMENT AND FORMULATION OF GLUTEN FREE MILLET JELLY" is a bonafied work carried out by SHWETHA P , JMF21042 under the guidance of MS. SHRAVYA S in the Department of Master Vocation (M.Voc) in – food processing and engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of Master Vocation (M.Voc) in-Food processing and engineering. No part of this thesis has been presented for the award of any other degree.


18/4/2023
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


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SHRAVYA.S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25



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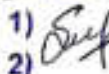
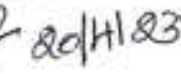
This is to certify that the project report entitled "**Development and standardization of ice apple and orange jelly fortified with flaxseed**" is a bonafide work carried out by **BINDUSHREE M P JMF21008** under the guidance of **Shravya S** in the Department of Food processing and engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) -Food processing and engineering**. No part of this thesis has been presented for the award of any other degree.


18/4/23
Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2^F


18/4/23
SHRAVYA.S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2^F

Name and Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
Signature of Examiners
1) 
2) 

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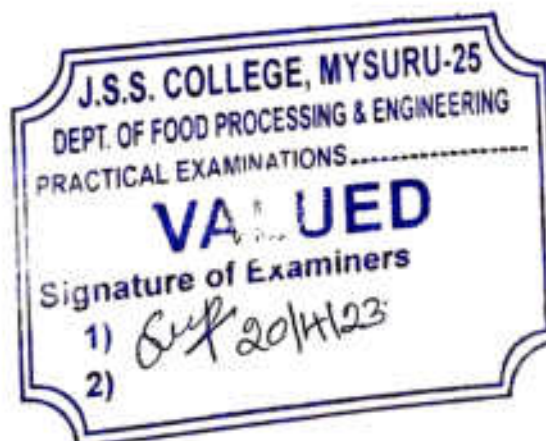
This is to certify that the project report entitled "**DEVELOPMENT AND FORMULATION OF GLUTEN FREE MILLET JELLY**" is a bonafied work carried out by **MYTHRI H S , JMF21021** under the guidance of **MS. SHRAVYA S** in the Department of Master Vocation (M.Voc) in – food processing and engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) in-Food processing and engineering**. No part of this thesis has been presented for the award of any other degree.


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Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


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Name & Signature of the Guide
Dept. of Food Processing & Engineering
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This is to certify that the project report entitled Formulation and Evaluation of Fruit Peel Healthy Bar is a bonafied work carried out by **Priyadarshini R, JMF21027** under the guidance of **SHRAVYA S** in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) – Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.



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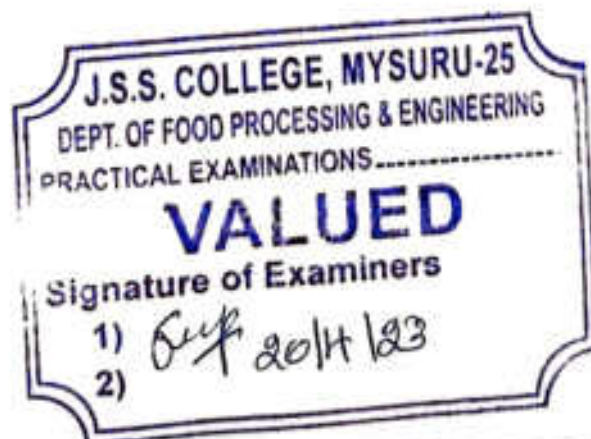
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Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



CERTIFICATE

This is to certify that the project report entitled "DEVELOPMENT AND EVALUATION OF ASH GOURD BASED SNACKS" is a bonafied work carried out by **RUTU MANJUNATH HEGDE, JMF21034** under the guidance of Ms. **SHRAVYA S** in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation(M. Voc) -FOOD PROCESSING AND ENGINEERING**. No part of this thesis has been presented for the award of any other degree.



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Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25




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SHRAVYA .S

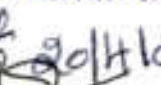
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

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DEPT OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....

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Signature of Examiners

1)  20/11/23

2)  20/11/23

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This is to certify that the project report entitled "DEVELOPMENT AND EVALUATION OF ASH GOURD BASED SNACKS" is a bonafied work carried out by SUMAN H S, JMF21044 under the guidance of Ms. SHRAVYA S in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

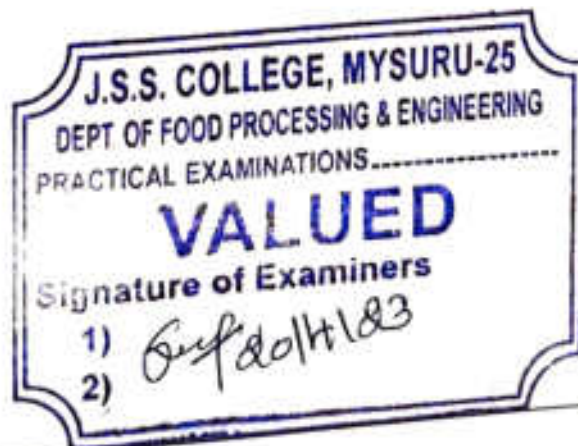
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Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



CERTIFICATE

This is to certify that the project report entitled "Development and Standardization of Foxtail Millet Rusk" is a bonafied work carried out by SAHANA Y N, JMF21036 under the guidance of Shravya S in the Department of Department Name, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M. Voc) -Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.




Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2F


Name & Signature of the
SHRAVYA.S

Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-2E

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1) 
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CERTIFICATE

This is to certify that the project report entitled "DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM HALWA" is a bonafied work carried out by RAVI KUMAR V.K, JMF21031 under the guidance of Shravya mam in the Department of Department Name, Jss College of Arts, Commerce and Science.



The same is being submitted to the Department of Department Name, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) -Food processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
SHRAVYA'S
20/11/23
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1) 
2)  20/11/23

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This is to certify that the project report entitled "**DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM BAR**" is a bonafied work carried out by **ANSAB KT, JMF21002** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, Jss College of Arts, Commerce and Science.

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Name & Signature of HOD

Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the External examiner

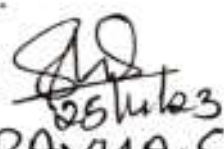


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This is to certify that the project report entitled "DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM HALWA" is a bonafied work carried out by SAHANA H S , JMF21049 under the guidance of Shravya mam in the Department of Department Name, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) -Food processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
Signature of Examiners
1)  3
2)  26/11/23

CERTIFICATE

This is to certify that the project report entitled "*Studies On Physico-Chemical, Sensory and Nutritional Characteristics of Barnyard and Quinoa Cookies*" is a bonafide work carried out by **Risha Basima M, JMF21033** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, JSS College of Arts, Commerce and Science.

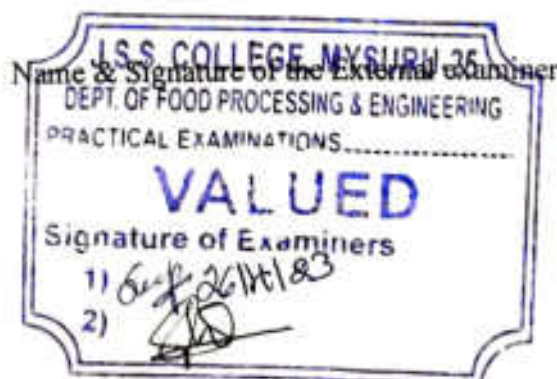
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17/11/2023
SHRAVYA.S
Name & Signature of HOD

Guide / **Head**
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

RISHA BASIMA.M


Name & Signature of the




CERTIFICATE

This is to certify that the project report entitled "Development of Gluten free oat-based Spinach Masala Cookies" is a bonafied work carried out by ASHEAQUE .KP, JMF21005. Under the guidance of MS. SHRAVYA in the Department of FOOD PROCESSING AND ENGINEERING, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of **FOOD PROCESSING AND ENGINEERING**, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M. Voc) - FOOD PROCESSING AND ENGINEERING**; No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
In-charge person
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25


Name & Signature of the Guide
SHRAVYA.S
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25


Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
Signature of Examiners
1) 
2) 21/6/26/11/23

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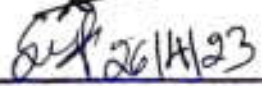
This is to certify that the project report entitled "Development and Standardization of Foxtail Millet Rusk" is a bonafied work carried out by SANJAY S C, JMF21037 under the guidance of Shravya S in the Department of **FOOD PROCESSING ENGINEERING**, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of **FOOD PROCESSING ENGINEERING**, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M. Voc) -Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
HEAD
Department of Animation & Visual Effects
JSS College of Arts, Commerce & Science
Ooty Road, MYSURU-25


Name Signature of the
SHRAVYA.S
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VA. UED
Signature of Examiners
1) 
2)  26/11/23

CERTIFICATE

This is to certify that the project report entitled "**DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM HALWA**" is a bonafied work carried out by **SUSHMA P, JMF21048** under the guidance of **Shravya mam** in the Department of Department Name, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) -Food processing and Engineering**. No part of this thesis has been presented for the award of any other degree.



Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide
SHRAVYA.S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



3
26/11/23

VALUED

CERTIFICATE

This is to certify that the project report entitled "DEVELOPMENT AND QUALITY EVALUATION OF PEARL MILLET MASALA COOKIES" is a bonafide work carried out by CHAITHRA B, JMF21009 under the guidance of SHRAVYA S in the Department of Department Name, JSS College of Arts, Commerce and Science.


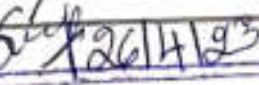
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Name & Signature of HOD

Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
SHRAVYA, S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1) 
2)  26/4/23

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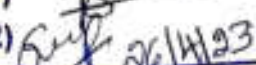
This is to certify that the project report entitled "PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF SWEET POTATO FLOUR ON QUALITY EVALUATION OF COOKIES" is a bonafied work carried out by RAHEESH P, JMF21030 under the guidance of SHRAVYA MAM in the Department of food processing and engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of food processing and engineering,, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) - Department of food processing and engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name and signature of
SHRAVYA S
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

Name & Signature of the External Examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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1) 
2)  26/11/23



CERTIFICATE

This is to certify that the project report entitled "Development of Gluten free oat based Spinach Masala Cookies" is a bonafied work carried out by ANU.N, JMF21003 Under the guidance of MS. SHRAVYA in the Department of **FOOD PROCESSING AND ENGINEERING**, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of **FOOD PROCESSING AND ENGINEERING**, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M. Voc) - FOOD PROCESSING AND ENGINEERING** No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head
Shravya
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
Shravya S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

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DEPT. OF FOOD PROCESSING & ENGINEERING
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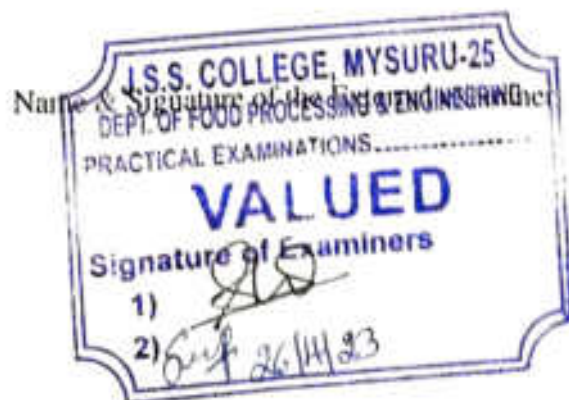
CERTIFICATE

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Name & Signature of HOD
Head
Shravya
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
Shravya S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



CERTIFICATE

This is to certify that the project report entitled "DEVELOPMENT AND EVALUATION OF ASH GOURD BASED SNACKS" is a bonafied work carried out by GAGANA P, JMF21011 under the guidance of SHRAVYA S in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

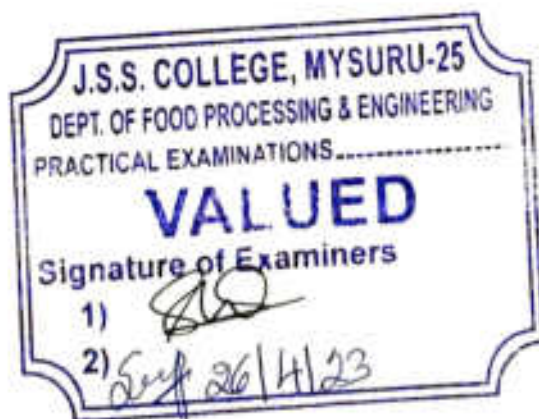
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Name & Signature of HOD

Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


SHRAVYA S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



CERTIFICATE

This is to certify that the project report entitled "**Product formulation and Incorporation of Ragi-Oats based snacks**" is a bonafied work carried out by **SAHANA R, JMF21035** under the guidance of **MS. Shravya S** in the Department of Master Vocation(M.Voc) in – Food processing and Engineering, Jss College of Arts, Commerce and Science.

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Name & Signature of HOD

Head



Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



SHRAVYA, S

Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the External examiner


J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
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1) 
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This is to certify that the project report entitled "Development and Standardization of Foxtail Millet Rusk" is a bonafied work carried out by SHASHIDHAR M, JME21039 under the guidance of Shravva S in the Department of Department Name, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M. Voc) -Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2f


Name & Signature of the
Guide
SHRAVVA . S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2f

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1)  26/11/23
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CERTIFICATE

This is to certify that the project report entitled "Development and Standardization of Millet based Doughnut" is a bonafied work carried out by Anusha S, JMF21004 under the guidance of Shravya S in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of and Food processing Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of Master Vocation (M. Voc) -Food Processing and Engineering. No part of this thesis has been presented for the award of any other degree.



Name & Signature of HOD

Shravya S **Head**

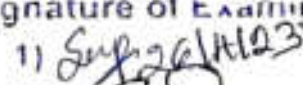

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JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide

Shravya S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
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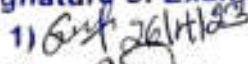

This is to certify that the project report entitled "*DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM BAR*" is a bonafied work carried out by **BASIL B, JMF21006** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Food Processing And Engineering, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation(M.Voc) -Food Processing And Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Chairperson
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25


Name & Signature of the Guide
SHRAYYA.S.

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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Signature of Examiners
1) 
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CERTIFICATE

This is to certify that the project report entitled "*Studies On Physico-Chemical, Sensory and Nutritional Characteristics of Barnyard and Quinoa Cookies*" is a bonafide work carried out by **Manasa R, JMF21017** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Food Processing And Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) - Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.



17/4/23

SHRAVYA.S

Name & Signature of HOD

Guide Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Manasa.R

Name & Signature of the

Manasa.R

Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-25

Name & Signature of the Examiners


J.S.S. COLLEGE, MYSURU-25

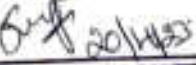
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CERTIFICATE

This is to certify that the project report entitled "PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF SWEET POTATO FLOUR ON QUALITY EVALUATION OF COOKIES" is a bonafied work carried out by NIHASH K, JMF21022 under the guidance of SHRAVYA MAM in the Department of food processing and engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of food processing and engineering, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of Master Vocation (M.Voc) - Department of food processing and engineering. No part of this thesis has been presented for the award of any other degree.




Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-21


SHRAVYA.S
Name and signature of

Guide:

Name & Signature of the External examiner

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This is to certify that the project report entitled "*Studies On Physico-Chemical, Sensory and Nutritional Characteristics of Barnyard and Quinoa Cookies*" is a bonafide work carried out by **Nisarga R, JMF21023** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, JSS College of Arts, Commerce and Science.

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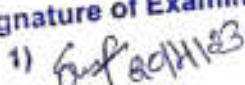

Guide **Head**

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



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Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External Examiner

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CERTIFICATE

This is to certify that the project report entitled "Product formulation and Incorporation of Ragi-Oats based snacks" is a bonafied work carried out by **PRADEEP KUMAR M G, JMF21026** under the guidance of **MS. Shravya S** in the Department of Master Vocation(M.Voc) in – Food processing and Engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of Food processing and Engineering, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation(M.Voc) - Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


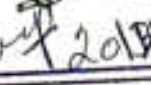

Arthulak3

Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Arthulak3

SHRAVYA S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


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This is to certify that the project report entitled Formulation and Evaluation of Fruit Peel Healthy Bar is a bonafied work carried out by **Akshatha K.K, JMF21001** under the guidance of **SHRAVYA S** in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) – Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2F


Name & Signature of the Guide
SHRAVYA . S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2E

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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1) 
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CERTIFICATE

This is to certify that the project report entitled "Development and Standardization of Millet based Doughnut" is a bonafied work carried out by Shreyadas, JMF21041 under the guidance of Shravva S in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of and Food processing Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of Master Vocation (M. Voc) -Food Processing and Engineering. No part of this thesis has been presented for the award of any other degree.



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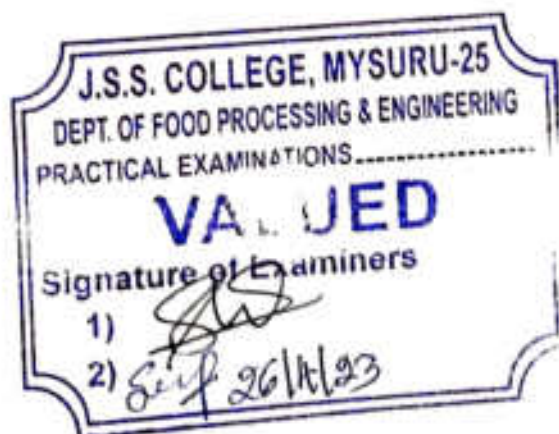
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JSS College, B.N. Road, Mysuru-25



Name & Signature of the Guide

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner



CERTIFICATE

This is to certify that the project report entitled "PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF SWEET POTATO FLOUR ON QUALITY EVALUATION OF COOKIES" is a bonafied work carried out by MOHAMMED HUWAISE OV, JMF21019 under the guidance of SHRAVYA MAM in the Department of food processing and engineering, Jss College of Arts, Commerce and Science.

The same is being submitted to the Department of food processing and engineering,, Jss College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) - Department of food processing and engineering.** No part of this thesis has been presented for the award of any other degree.



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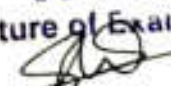

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JSS College, B.N. Road, Mysuru-25



Name and signature of
SHRAVYA.S

Dept. of Food Processing & Engineering
Guide:
JSS College, B.N Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
VALUED
Signature of Examiners
1) 
2)  26/4/23

CERTIFICATE

This is to certify that the project report entitled **"DEVELOPMENT AND FORMULATION OF GLUTEN FREE MILLET JELLY"** is a bonafied work carried out by **SUKRUTHA S , JMF21043** under the guidance of **MS. SHRAVYA S** in the Department of Master Vocation (M.Voc) in – food processing and engineering, Jss College of Arts, Commerce and Science.

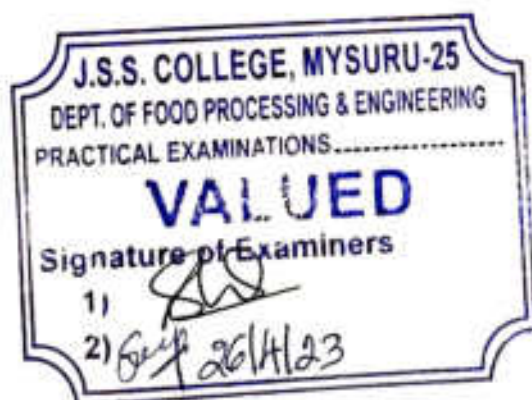
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Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2'


Name & Signature of the Guide
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2'



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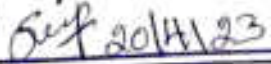
This is to certify that the project report entitled "**Product formulation and Incorporation of Ragi-Oats based snacks**" is a bonafied work carried out by **Thejaswini K S, JMF21046** under the guidance of **MS. Shravya S** in the Department of Master Vocation(M.Voc) in – Food processing and Engineering, Jss College of Arts, Commerce and Science.

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Name & Signature of HOD
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2E


Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2E

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
PRACTICAL EXAMINATIONS.....
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This is to certify that the project report entitled "**DEVELOPMENT AND QUALITY EVALUATION OF PEARL MILLET MASALA COOKIES**" is a bonafide work carried out by **MADHURI N, JMF21015** under the guidance of **SHRAVYA S** in the Department of Department Name, JSS College of Arts, Commerce and Science.


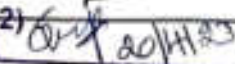
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18/11/23
Name & Signature of HOD
Head

Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-2F


18/11/23
SHRAVYA.S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-2F

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
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This is to certify that the project report entitled "**Development and standardization of ice apple and orange jelly fortified with flaxseed**" is a bonafide work carried out by **MANISHA S JMF21018** under the guidance of **Shravya S** in the Department of Food processing and engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Department Name, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master of Vocation (M.Voc) -Food processing and engineering**. No part of this thesis has been presented for the award of any other degree.



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Head


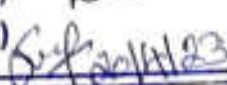
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25



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SHRAVYA.S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name and Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25	
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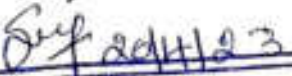
This is to certify that the project report entitled Formulation and Evaluation of Fruit Peel Healthy Bar is a bonafied work carried out by **Punya B, JMF21029** under the guidance of **SHRAVYA S** in the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science.

The same is being submitted to the Department of Food Processing and Engineering, JSS College of Arts, Commerce and Science in partial fulfilment of the requirements for the award of **Master Vocation (M.Voc) – Food Processing and Engineering**. No part of this thesis has been presented for the award of any other degree.


Name & Signature of HOD
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
SHRAVYA .S
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
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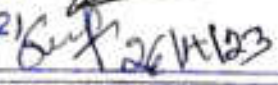
This is to certify that the project report entitled "Development and Standardization of Millet based Doughnut" is a bonafied work carried out by Mahesh Kalsbetty, JMF21016 under the guidance of Shravya S in the Department of Food processing and Engineering, JSS College of Arts, Commerce and Science.

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Name & Signature of HOD
Shravya S
Head
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25


Name & Signature of the Guide
23
Dept. of Food Processing & Engineering
JSS College, B.N. Road, Mysuru-25

Name & Signature of the External examiner

J.S.S. COLLEGE, MYSURU-25
DEPT. OF FOOD PROCESSING & ENGINEERING
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Signature of Examiners
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2/  26/11/23

CERTIFICATE

This is to certify that the project report entitled "**DEVELOPMENT AND QUALITY EVALUATION OF BANANA PSEUDOSTEM BAR**" is a bonafied work carried out by **FALAH P, JMF21010** under the guidance of **Ms. Shravya** in the Department of Food Processing And Engineering, Jss College of Arts, Commerce and Science.

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24/11/23

Name & Signature of HOD

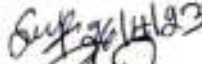

HEAD

Department of Animation & Visual Effects
JSS College of Arts, Commerce & Science
Ooty Road, MYSURU-25


24/11/23

SHRAVYA.S
Name & Signature of the Guide
Dept. of Food Processing & Engineering
JSS College, B.N Road, Mysuru-2E

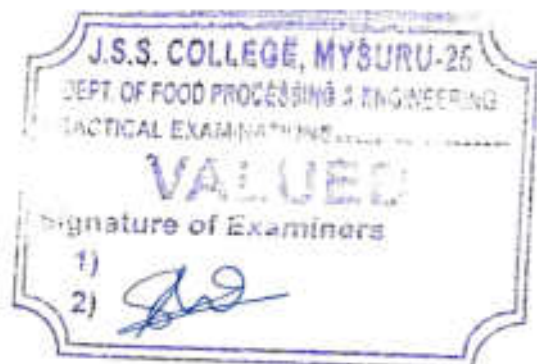
Name & Signature of the External examiner

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VALUED
Signature of Examiners
1) 
2) 

A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

SANGEETHA M.S.
JMF20013



To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**
(AUTONOMOUS)

In part fulfilment of the requirements for the award of

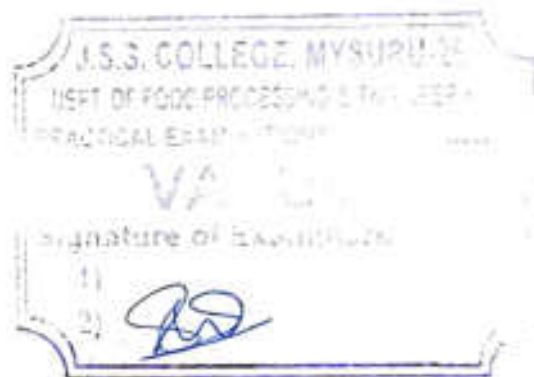
Master of Vocation (M.Voc)
FOOD PROCESSING AND ENGINEERING

September, 2022

CFTRI SHORT TERM TRAINING PROGRAM ON TECHNOLOGY FOR FRUITS AND VEGETABLES

A Project Report
Submitted by

PRAKRUTHI H V
JMF20010
II M.Voc(FP& E)



To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE
(AUTONOMOUS)**

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)

DEPARTMENT NAME

FOOD PROCESSING AND ENGINEERING

September, 2022

A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

Sangeetha N
JMF20014



To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**
(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)
FOOD PROCESSING AND ENGINEERING

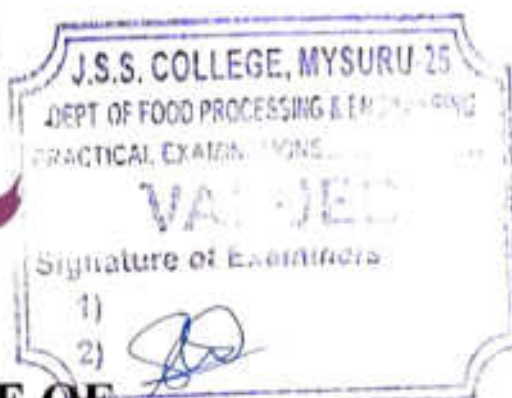
September, 2022



A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

UDAY KUMAR M.S
JMF20018



To
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**

(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M. Voc)

P.G Department of food processing and engineering

September, 2022

A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

GAGANA GJ
JMF20004



To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**
(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)

FOOD PROCESSING AND ENGINEERING

SEPTEMBER, 2022

A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

GAUTHAMNARAYAN P.
JMF20005

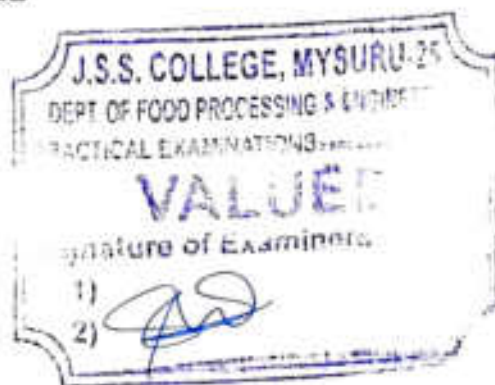


To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**
(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)
FOOD PROCESSING AND ENGINEERING

September, 2022



**A REPORT ON SHORT TERM
TRAINING PROGRAMME ON
TECHNOLOGY FOR FRUITS AND
VEGETABLES AT CFTRI**

A Project Report
Submitted by

YASHASWINI H.R

JMF20019



To,
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE
(AUTONOMOUS)**

In part fulfilment of the requirements for the award of

**Master of Vocation (M.Voc)
FOOD PROCESSING AND ENGINEERING**

August, 2022

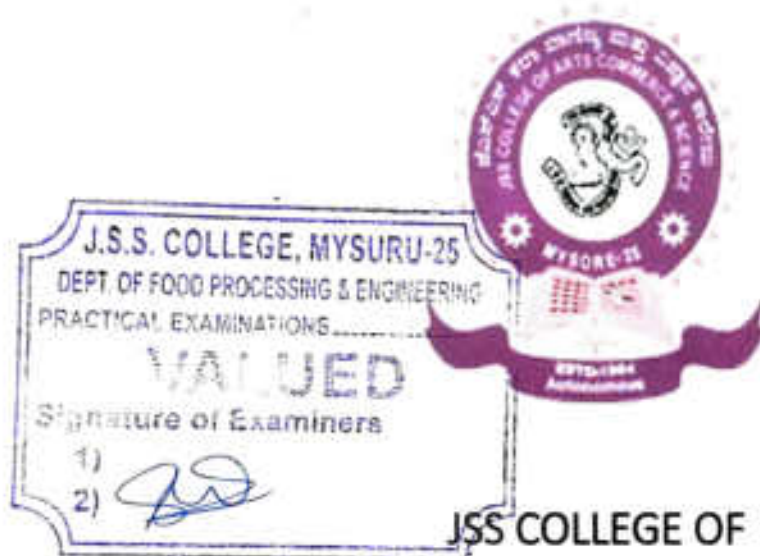


Report on CFTRI short term training course

A project report submitted by

ANUSHA R

JMF20001

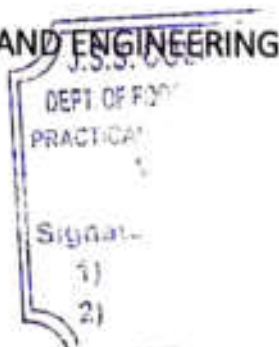


**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE
(AUTONOMOUS)**

In part of fulfilment of the requirements for the award of

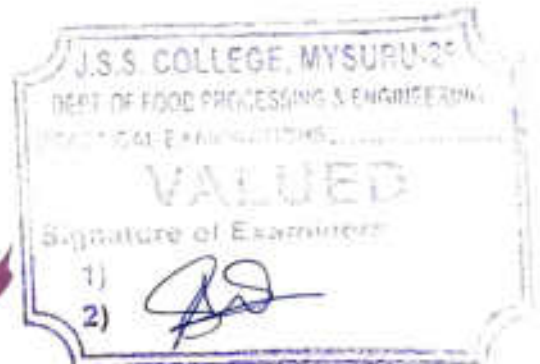
Master of vocation (M.voc)

DEPARTMENT OF FOOD PROCESSING AND ENGINEERING



**SHORT-TERM TRAINING
PROGRAMME**

A Project Report
Submitted by
SMITA MAURYA
JMF20015



To

**JSS COLLEGE OF ARTS,
COMMERCE AND
SCIENCE**

(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)

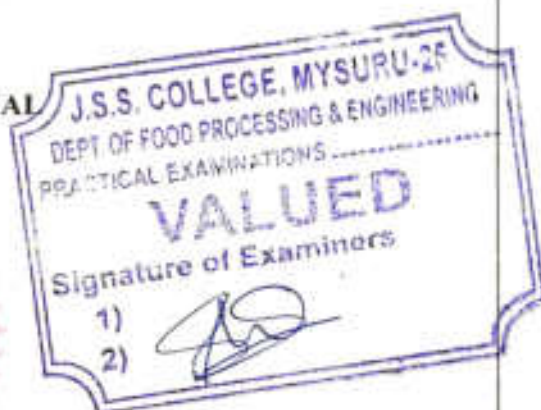
Food Processing and Engineering

August, 2022

A REPORT ON SHORT TERM TRAINING PROGRAMME AT CFTRI

A Project Report
Submitted by

SWATHI MUTHYAL
JMF20016



To.
**JSS COLLEGE OF
ARTS, COMMERCE AND SCIENCE**
(AUTONOMOUS)

In part fulfilment of the requirements for the award of

Master of Vocation (M.Voc)
FOOD PROCESSING AND ENGINEERING

September, 2022



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.
Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467:EST:2022

Date 28.11.2022

CERTIFICATE

This is to certify that Ms. Madhuri.N studying M.Voc (Food Processing & Engineering) in JSS College Of Arts, Commerce & Science, Mysore has done the Internship from 14.10.2022 to 28.11.2022 in our Union successfully.

We wish her all the very best for her future endeavors.


Assistant Manager (Admin)

Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producers' Societies Union Ltd.
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

Ph : 0821-2473923, 2473933, Fax : 0821-2472797, 2474476

mymuladm@gmail.com, purmymul@gmail.com, mismymul@gmail.com, mymuladm@gmail.com, Website : www.mymul.coop



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.

Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467:EST:2022

Date 28.11.2022

CERTIFICATE

This is to certify that Ms. Manasa.R studying M.Voc in JSS College Of Arts, Commerce & Science, Mysore has done the Internship from 14.10.2022 to 28.11.2022 in our Union successfully.

We wish her all the very best for her future endeavors.


Assistant Manager (Admin)
Assistant Manager
Mysuru Dist. Co-op. Milk
Producer's Societies Union Ltd.
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

Ph : 0821-2473923, 2473933, Fax : 0821-2472797, 2474476



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ಸಿ.
Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467:EST:2022

Date 17.12.2022

CERTIFICATE

This is to certify that Ms.Bhoomika.M studying B.Voc in JSS College of Arts, Commerce & Sceince, Mysuru has done the Internship from 13.10.2022 to 13.11.2022 in our Union successfully.

We wish her all the very best for her future endeavors.

Shulha

Assistant Manager (Admin)

Assistant Manager (Admin)

Mysuru Dist. Co-Operative Milk
Producers' Societies Union Ltd.,
Mysuru-571 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

Ph : 0821-2473923, 2473933, Fax : 0821-2472797, 2474476

Email : mymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com, mymuladm@gmail.com, Website : www.mymul.coop



KARNATAKA CO-OPERATIVE MILK PRODUCERS FEDERATION LIMITED

NANDINI MILK UNION, KUDIGE, KODAGU.

**UNIT OF HASSAN DISTRICT CO-OPERATIVE PRODUCERS SOCIETY UNIT LIMITED
HAMUL**

PROJECT WORK REPORT ON

"PROCESSING OF MILK AND QUALITY CONTROL ANALYSIS OF MILK"

Certified that this is the bonafide report of the project work done at Nandini dairy, Kudige by Mrs JANYA M P of 1st Bvoc Food Processing and Engineering, JSSCACS Mysore during the period of 30th April 2022 to 6th May 2022.

Guided by,

Mr.ANIL HUDREMANE SURESH



KARNATAKA CO-OPERATIVE MILK PRODUCERS FEDERATION LIMITED

NANDINI MILK UNION, KUDIGE, KODAGU.

UNIT OF HASSAN DISTRICT CO-OPERATIVE PRODUCERS SOCIETY UNIT LIMITED
HAMUL.

PROJECT WORK REPORT ON

**"PROCESSING OF MILK AND QUALITY CONTROL
ANALYSIS OF MILK"**

Certified that this is the bonafide report of the project work done at Nandini dairy,
Kudige by Mrs VANITHA H D of 1st Bvoc Food Processing and Engineering, JSSCACS
Mysore during the period of 30th April 2022 to 6th May 2022.

Guided by 

Mr. ANIL HUDREMANE SURESH



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.
Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467:EST:2022

Date 17.12.2022

CERTIFICATE

This is to certify that Mr.Sanjay.S, studying M.Voc in JSS College of Arts, Commerce & Sceince, Mysuru has done the Internship from 13.10.2022 to 13.11.2022 in our Union successfully.

We wish him all the very best for his future endeavors.

Shulha

Assistant Manager (Admin)

Assistant Manager (Ad.
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ, ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

Ph : 0821-2473923, 2473933, Fax : 0821-2472797, 2474476

Email : mdmymul@gmail.com, purmymul@gmail.com, miamymul@gmail.com, mymuladmin@gmail.com, Website : www.mymul.coop



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.

Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467:EST:2022

Date 28.11.2022

CERTIFICATE

This is to certify that Ms. Shwetha.P studying M.Voc (Food Processing & Engineering) in JSS College Of Arts, Commerce & Science, Mysore has done the Internship from 14.10.2022 to 28.11.2022 in our Union successfully.

We wish her all the very best for her future endeavors.


Assistant Manager (Admin)
Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

Ph : 0821-2473923, 2473933, Fax : 0821-2472797, 2474476

E-mail : mdmymul@gmail.com, purnymul@mail.com, mismymul@gmail.com, mymuladm@gmail.com, Website : www.mymul.coop



CERTIFICATE

Date : 18.12.2022

This is to certify that **Ms. RINSHANA K**, First year (2nd semester), M.voc food processing and engineering student of JSS College of Arts, Commerce and Science, Ootty road Mysoor, Karnataka has successfully completed her internship in our company from 17th November 2022 to 17th December 2022 in partial fulfilment of her academic career. She has collected all relevant data available with us for this purpose.

Her conduct and interest in learning various aspect connected with the study were found to be good.

LILLYS FARM PRODUCTS
Proprietor: Lilly Mathew
Vimalanagar P.O, Mananthavady-670645


TONY MATHEW
MANAGING DIRECTOR

Manufactured and marketed by: Lillys farm products vimalanagar post, Mananthavady, Wayanad
Kerala PIN: 670643 Customer care: +91 9544347264, +91 9495410706
Email:lillysfarmwayanad@gmail.com



CERTIFICATE

Date : 18.12.2022

This is to certify that **Ms. RISHA BASIMA M**, First year (2nd semester), M.voc food processing and engineering student of JSS College of Arts, Commerce and Science, Ootty road Mysoor, Karnataka has successfully completed her internship in our company from 17th November 2022 to 17th December 2022 in partial fulfilment of her academic career. She has collected all relevant data available with us for this purpose.

Her conduct and interest in learning various aspect connected with the study were found to be good.

LILLYS FARM PRODUCTS
Proprietor: Lilly Mathew
Vimalanagar P.O. Mananthavady-670642

TONY MATHEW
MANAGING DIRECTOR

December 21, 2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Rutu Hegde underwent an internship with Griffith Foods Pvt. Ltd., from November 21, 2022 to December 21, 2022.

During her internship with us, she was exposed to different areas in quality and was found punctual and hard working.

Her association with us was very fruitful and we wish her all the best in his future endeavors.

Yours faithfully

Griffith Foods Pvt. Ltd.,



Hema S N

Senior Manager - HR

GRIFFITH FOODS PRIVATE LIMITED

(Formerly known as Griffith Laboratories Pvt. Ltd.)

CIN No : U73100KA2005PTC037098

GRIFFITH HOUSE, Site No. 3 & 4, KHB Colony, Airport By-Pass Rd, Yelahanka
Bengaluru 560064, India

T: +91 80 4941 4300 | F: +91 80 4941 4339



FOOD PROCESSING AND PACKAGING OF ICE CREAM

Internship report

Submitted in partial fulfilment of the requirements for the award of the Master degree Master of Vocation in Food Processing and engineering

To

**POST GRADUATE DEPARTMENT OF FOOD PROCESSING AND
ENGINEERING**



**JSS COLLEGE OF ARTS COMMERCE AND SCIENCE
(An Autonomous College Of University of Mysore)**

Mysore -570025

SUBMITTED BY

NISARGA R

Under the guidance of

Ms.SHRAVYA

Post Graduate Department of Food Processing And Engineering
JSS College of Arts Commerce And Science, Mysore

December 2022

PROCESSING AND PACKAING OF ICE CREAM

Internship report

Submitted in partial fulfilment of the requirements for the award of the Master degree Master of Vocation in Food Processing and engineering

To

**POST GRADUATE DEPARTMENT OF FOOD PROCESSING AND
ENGINEERING**



JSS COLLEGE OF ARTS COMMERCE AND SCIENCE

(An Autonomous College Of University of Mysore)

Mysore -570025

SUBMITTED BY

SHREYA DAS DEVARU

Under the guidance of

Ms.SHRAVYA

Post Graduate Department of Food Processing And Engineering
JSS College of Arts Commerce And Science, Mysore

December 2022

PROCESSING AND PACKAGING OF ICE CREAM

Internship report

Submitted in partial fulfilment of the requirements for the award of the Master degree Master of Vocation in Food Processing and engineering

To

POST GRADUATE DEPARTMENT OF FOOD PROCESSING AND
ENGINEERING



JSS COLLEGE OF ARTS COMMERCE AND SCIENCE

(An Autonomous College Of University of Mysore)

Mysore -570025

SUBMITTED BY

SHREYAV

Under the guidance of

Ms.SHRAVYA

Post Graduate Department of Food Processing And Engineering

JSS College of Arts Commerce And Science, Mysore

December 2022

Internship report

Submitted in partial fulfilment of the requirements for the award of the Master degree Master of Vocation in Food Processing and engineering

To

**POST GRADUATE DEPARTMENT OF FOOD PROCESSING AND
ENGINEERING**



JSS COLLEGE OF ARTS COMMERCE AND SCIENCE

(An Autonomous College Of University of Mysore)

Mysore -570025

SUBMITTED BY

SURABHI S NAIR

Under the guidance of

Ms.SHRAVYA

Post Graduate Department of Food Processing And Engineering

JSS College of Arts Commerce And Science, Mysore

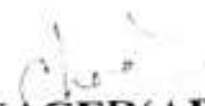
December 2022

No.MD/ADMN/56A/2022-23

Date: 30-04-2022

CERTIFICATE

This is to certify that Ms. Swathi Muthyal, M.Voc(Food processing & Engineering) ID No:JMF20016 a student of University of JSS COLLEGE OF ARTS, COMMERCE & SCIENCE . MYSORE has Successfully completed "In plant Training and Industrial attachment" at Mother Dairy Yelahanka, Bengaluru a unit of KMF from dtd:04-04-2022 to 30-04-2022.


MANAGER(ADMIN)
Mother Dairy



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.

Mysuru Dist. Co-operative Milk Producer's Societies Union Ltd.



ISO Certified Dairy

No.467: Admn:2023

Date 10.07.2023

CERTIFICATE

This is to certify that Ms.Sahana.B.L, (Reg No:- P01BE22S156003) studying M.Voc in JSS College of Arts, Commerce & Science, Mysuru has done internship from 26.05.2023 to 26.06.2023 in our Union successfully.

We wish her all the very best for her future endeavors.

Assistant Manager (Admin)

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladm@gmail.com Website : www.mymul.coop

CERTIFICATE

DATE : 02.11.2023

This is to Certify **Mr. PREETHAM GOWDA.T., P01BE22S156001** Studying **M.voc Food Processing and Engineering 2nd Semester** from **JSS College of Arts, Commerce and Science, Mysore.,** has successfully completed his Internship Program & Project on **"Cookies Manufacturing, Processing and Packaging"** at **M/s UNIBIC FOODS INDIA PVT. LTD, BANGALORE** from **October 3rd 2023** to **November 2nd 2023.**

During this program with us, He was found to be Sincere and Hardworking.

We wish him all the best for her future endeavours.



For UNIBIC FOODS INDIA PVT. LTD.



THE CENTRAL ARECANUT & COCOA MARKETING & PROCESSING CO-OPERATIVE LIMITED

P.B. No. 223, Varanashi Towers, Mission Street, Mangaluru - 575001,
Reg. No: RCS No. 2598/73-74 No. L11016/42/87-L&M



EST.2/186/2023-24 | 1668

09.11.2023

CERTIFICATE

This is to certify that Ms.Ananya Anil Rao, Reg.No:P01BE22S156005, M.Voc food processing and Engineering student JSS college, Ooty Road Mysure has completed her project study in **Campeo** Chocolate Factory, Puttur on the subject of **“Processing and proximate analysis of cocoa beans and chocolate” in Campeo Chocolate Factory, Puttur**”, during the period from 09.10.2023 to 09.11.2023. During the above period her conduct and performances are found good. We wish her all the best in her future endeavors.

Laxmana S. Dongre
DY.GENERAL MANAGER

Ms. Ananya Anil Rao,
Reg. No: P01BE22S156005,
M.Voc food processing and Engineering,
JSS College,
Ooty Road Mysure .



☎ 0824-2888200, ☎ info@campeo.org,
🌐 www.campeo.org, www.campeochocolates.com



EST.2/186/2023-24 / 1668

09.11.2023

CERTIFICATE

This is to certify that Ms.Shraddha S Karichannavar, Reg.No:P01BE22S156007, M.Voc food processing and Engineering student JSS college, Ooty Road Mysure has completed her project study in Campco Chocolate Factory, Puttur on the subject of **“Processing and proximate analysis of cocoa beans and chocolate” in Campco Chocolate Feactory, Puttur**”, during the period from 09.10.2023 to 09.11.2023. During the above period her conduct and performances are found good. We wish her all the best in her future endeavors.

Laxmana S. Dongre
DY.GENERAL MANAGER

Ms. Shraddha S Karichannavar
Reg. No: P01BE22S156007,
M.Voc food processing and Engineering,
JSS College,
Ooty Road Mysure.



CERTIFICATE

DATE : 02.11.2023

This is to Certify **Ms. HARSHITHA. T. R., P01BE22S156006** Studying **M.voc Food Processing and Engineering 2nd Semester** from **JSS College of Arts, Commerce and Science, Mysore.**, has successfully completed her Internship Program & Project on **“Cookies Manufacturing, Processing and Packaging”** at **M/s UNIBIC FOODS INDIA PVT. LTD, BANGALORE** from **October 3rd 2023 to November 2nd 2023.**

During this program with us, She was found to be Sincere and Hardworking.

We wish her all the best for her future endeavours.



For UNIBIC FOODS INDIA PVT. LTD.

KREEM FOODS PRIVATE LIMITED

ADMIN OFFICE: 46/1914 A, KANNETH LANE, AKG VAYANASALA CROSS ROAD,
CHAKKARAPARAMBU, ERNAKULAM, KERALA - 682032
MAIL ID: hr@unclejohn.in

CERTIFICATE

TO WHOMSOEVER IT MAY CONCERN

*This is to certify that Ms. GLORIA BABU, (Reg No. P01BE22S156015) 2nd semester **M.Voc Food Processing & Engineering** student of JSS College of Arts, Commerce & Science, Mysore has successfully completed her internship as a part of curriculum at our Factory **Kreem Foods Private Limited, NH-17, Kappanathattu, Kuppam, Kannur-670502, Kerala from 01st October 2023 to 31st October 2023. The student has completed the assignment satisfactorily. During the internship period her conduct was found to be good.***

We wish her all the best for her future endeavors.

Place: Ernakulam

Date: 02/12/2023



A handwritten signature in blue ink, appearing to be "G. S. S.", written over a horizontal line.

HR Manager



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.
Mysuru Dist. Co-operative Milk Producer's Societies Union Ltd.



No.467: Admn:2023

Date 04.07.2023

CERTIFICATE

This is to certify that Mr.Kedarnath Hiremath (Reg No :PO1BE22S156016) studying M.Voc at JSS College of Arts, Commerce and Science, Mysuru has done "Internship" from 29.05.2023 to 28.06.2023 in our Union successfully.

We wish him all the very best for his future endeavors

Shrutha

Assistant Manager (Admin)

Assistant Manager (Admin)

Mysuru Dist. Co-operative Milk
Producer Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

E-mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladmn@gmail.com Website : www.mymul.coop



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.
Mysuru Dist. Co-operative Milk Producer's Societies Union Ltd.



100 Certified Dairy

No.467: Admn:2023

Date 04.07.2023

CERTIFICATE

This is to certify that Ms.Chaithra.S (Reg No:PO1BE22S156009)
studying M.Voc at JSS College of Arts, Commerce and Science,
Mysuru has done "**Internship**" from 29.05.2023 to 28.06.2023
in our Union successfully.

We wish her all the very best for her future endeavors

Chaithra
Assistant Manager (Admin)
Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladm@gmail.com Website : www.mymul



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.

Mysuru Dist. Co-operative Milk Producer's Societies Union Ltd.



No.467: Admn:2023

Date 04.07.2023

CERTIFICATE

This is to certify that Ms.Chandana T.S (Reg No:PO1BE22S156008) studying M.Voc at JSS College of Arts, Commerce and Science, Mysuru has done "Internship" from 29.05.2023 to 28.06.2023 in our Union successfully.

We wish her all the very best for her future endeavors

Shulika

Assistant Manager (Admin)

Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 020

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

E-mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladm@gmail.com Website : www.mymul.coop

No.467: Admn:2023

Date 04.07.2023

CERTIFICATE

This is to certify that Ms. Rashmi.P (Reg No:PO1BE22S156013) studying M.Voc at JSS College of Arts, Commerce and Science, Mysuru has done "Internship" from 29.05.2023 to 28.06.2023 in our Union successfully.

We wish her all the very best for her future endeavors


Assistant Manager (Admin)

Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಅಲನಹಳ್ಳಿ ಆಂಚಿ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

E-mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladmyn@gmail.com Website : www.mymul.coop



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.
Mysuru Dist. Co-operative Milk Producer's Societies Union Ltd.



No.467: Admn:2023

Date 04.07.2023

CERTIFICATE

This is to certify that Ms.Varshini.N (Reg No:PO1BE22S156011) studying M.Voc at JSS College of Arts, Commerce and Science, Mysuru has done "Internship" from 29.05.2023 to 28.06.2023 in our Union successfully.

We wish her all the very best for her future endeavors

Smritha
Assistant Manager (Admin)
 Assistant Manager (Admin)
 Mysuru Dist. Co-operative Milk
 Producer's Societies Union Ltd.,
 Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru-570 028

Ph : 0821-2473923, 2473933 Fax : 0821-2472797, 2474476

E-mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com mymuladm@gmail.com Website : www.mymul.coop



ಮೈಸೂರು ಜಿಲ್ಲಾ ಸಹಕಾರಿ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿ.

Mysore District Co-Operative Milk Producers' Societies Union Ltd.



No.467: Admn:2023

Date 02.12.2023

CERTIFICATE

This is to certify that Ms.Varsha Jayant (USN:P01BE22S156020) studying M.Voc at JSS College of Arts, commerce and Science has done Internship from 31.05.2023 to 30.06.2023 in our Union successfully.

We wish her all the very best for her future endeavors.

Assistant Manager (Admin)

Assistant Manager (Admin)
Mysuru Dist. Co-operative Milk
Producer's Societies Union Ltd.,
Mysuru-570 028

ಮೆಗಾ ಡೈರಿ ಸಂಕೀರ್ಣ, ಬನ್ನೂರು ರಸ್ತೆ, ಆಲನಹಳ್ಳಿ ಅಂಚೆ, ಮೈಸೂರು - 570 028

Mega Dairy Complex, Bannur Road, Alanahalli Post, Mysuru - 570 028

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E-mail : mdmymul@gmail.com, purmymul@gmail.com, mismymul@gmail.com, mymuladm@gmail.com, Website : www.mymul.coop

CERTIFICATE OF INTERNSHIP



ISO 9001:2015

THIS CERTIFICATE IS AWARDED TO

SAHANA BL

for successfully completing his/her online internship at
Space Food Club from 17th October 2023 to 17th November 2023. During the internship, he/she was
exposed to various activities & and research in New Product Development (Food).

Zaid A. Khan
Founder

Certificate No.: SFC/NPD/000146
www.spacefoodclub.com

31-10-2023

TO WHOM IT MAY CONCERN

This is to certify that Ms. FATHIMA HASHNA K (Reg.no:P01BE22S156010) D/o NAZAR KALATHINGAL, KALATHINGAL (H), Pullangode (P.O.), Vedivechapara, Malappuram-676525, Student of second semester M.Voc Food Processing and Engineering, JSS COLLEGE OF ARTS,COMMERCE AND SCIENCE, MYSORE - 570025 has successfully completed from 17th October 2023 to 31st October 2023 Internship program in our factory.

During this training period, she is found to be sincere, hardworking and had completed her training successfully. We wish her all success in her endeavors.

We wish her all success.....

Ms. FATHIMA HASHNA K

Kalathingal (H)

Pullangode (P.O)

Vedivechapara

Malappuram

676525



Mrs. SHINCY K.S

HEAD- QUALITY CONTROLLER

ORKID BAKES AND FOODS PVT.LTD

ORKID BAKES AND FOODS PVT. LTD.

Factory : Plot No. 48 A, KINFRA Small Industries Park,
KINFRA Park P. O., Koratty, Thrissur - 680 309.
Phone : 0480 - 2730070, 2730071
orkidfoods@gmail.com



31-10-2023

TO WHOM IT MAY CONCERN

This is to certify that Ms. NAHNU KT (Reg.no:P01BE22S156018) D/o MOHAMMED BASHEER KT, KT HOUSE, Chulliyode (P.O.), Nilambur, Malappuram-679332, Student of second semester M.Voc Food Processing and Engineering, JSS COLLEGE OF ARTS, COMMERCE AND SCIENCE, MYSORE - 570025 has successfully completed from 17th October 2023 to 31st October 2023 Internship program in our factory.

During this training period, she is found to be sincere, hardworking and had completed her training successfully. We wish her all success in her endeavors.

We wish her all success.....

Ms. NAHNU KT

KT HOUSE

Chulliyode (P.O.)

Nilambur

Malappuram

679332



Mrs. SHINCY K.S

HEAD- QUALITY CONTROLLER
ORKID BAKES AND FOODS PVT.LTD

ORKID BAKES AND FOODS PVT. LTD.

Factory : Plot No. 48 A, KINFRA Small Industries Park,
KINFRA Park P. O., Koratty, Thrissur - 680 309.
Phone : 0480 - 2730070, 2730071
orkidfoods@gmail.com



31-10-2023

TO WHOM IT MAY CONCERN

This is to certify that **Ms. HAIRUNNEESA.A** (Reg.no:P01BE22S156017) D/o **MUJEEB RAHMAN.A**, Anechirakkal (H), Pookottumpadam (P.O.), Moochikkal, Malappuram-679332, Student of second semester M.Voc Food Processing and Engineering, JSS COLLEGE OF ARTS,COMMERCE AND SCIENCE, MYSORE - 570025 has successfully completed from 17th October 2023 to 31st October 2023 Internship program in our factory.

During this training period, she is found to be sincere, hardworking and had completed her training successfully. We wish her all success in her endeavors.

We wish her all success.....

Ms. HAIRUNNEESA.A

Anechirakkal (H)

Pookottumpadam (P.O.)

Moochikkal

Malappuram

679332



Mr. SHINCY K.S

HEAD- QUALITY CONTROLLER

ORKID BAKES AND FOODS PVT.LTD