

GANPAT UNIVERSITY									
FACULTY OF AGRICULTURE, ALLIED SCIENCES AND TECHNOLOGY									
Programme	B.Sc. (Hons.)					Branch/Spec.	Agriculture		
Semester	IV					Version	1.1.1.0		
Effective from Academic Year	2026-27					Effective for the Batch admitted in	July 2025		
Course Code	SEC06		Course Name			Post harvest processing technology			
Teaching Scheme						Examination Scheme (Marks)			
(Per week)	Lecture (DT)		Practical (Lab.)		Total		CE	SEE	Total
	L	TU	P	TW					
Credit	0	0	2	0	2	Theory	00	00	00
Hours	0	0	2	0	4	Practical	100	00	100
Pre-requisites									
Not Applicable									
Course Outcomes									
On successful completion of the course, the students will be able to:									
CO1	Understand principles and importance of post-harvest processing and loss management								
CO2	Explain cleaning, sorting, grading, storage and preservation methods								
CO3	Apply drying, milling, extraction and packaging operations								
CO4	Analyse food safety, hygiene, quality control and regulatory compliance								
Practical Content									
<ol style="list-style-type: none"> <li>1. Identification of post-harvest processing equipment</li> <li>2. Cleaning, sorting, and grading of raw produce</li> <li>3. Operation of grading and quality assessment tools</li> <li>4. Storage of produce under different conditions</li> <li>5. Monitoring temperature and humidity in storage</li> <li>6. Drying and dehydration of selected commodities</li> <li>7. Moisture content analysis of dried products</li> <li>8. Milling and grinding of grains/spices</li> <li>9. Oil extraction demonstration</li> <li>10. Packaging, labelling, and quality inspection</li> <li>11. Hygiene and sanitation practices</li> <li>12. Documentation and record maintenance</li> </ol>									
Text Books									
1	Ranganna, S. Handbook of Analysis and Quality Control for Fruit and Vegetable Products, Tata McGraw-Hill.								
Reference Books									
1	P. J. Food Processing Technology: Principles and Practice, 3rd Ed., Woodhead Publishing. Reading: Principles & Practices by JR Sharma.								

	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1	3	1	2	1	1	1	3	1	1	1	1	1
CO2	3	2	3	1	1	1	3	2	2	1	1	1
CO3	3	2	3	1	1	1	3	3	2	2	1	1
CO4	2	2	3	2	2	3	2	1	3	2	3	2

Note: Version 1.0.0.0 (First Digit= New syllabus/Revision in Full Syllabus, Second Digit=Revision in Teaching Scheme, Third Digit=Revision in Exam Scheme, Forth Digit= Content Revision)

L=Lecture, TU=Tutorial, P= Practical/Lab., TW= Term work, DT= Direct Teaching, Lab.= Laboratory work  
CE= Continuous Evaluation, SEE= Semester End Examination