



TSHPROITM

School of Creative
& Technical Studies

SINCE 2012



ADMISSIONS OPEN

Master Diploma In

PROSPECTUS

FOOD PROCESSING TECHNICIAN

www.tshproi.com

GET TO KNOW ABOUT TSHPROI

WHY TSHPROI?

A fine clubbing of technology and creative ideas together with top universities. Here you can study, follow and pursue the course of your choice from the comfort of your home or anywhere in the world and offline classes too. Explore your creative sides with professional degree courses. As a candidate, you will get to interact with a new and diverse environment of technology and creative fields.



EVERYTHING IS TSHPROI

WHAT DO WE DO?

We have well-experienced faculty and an excellent course curriculum to help you learn the skills. Feel free to get in touch with us if you are looking to pursue a career in technology, design, and management. And we are here to address you with the best learning package at a reasonable fee range for a progressive future.

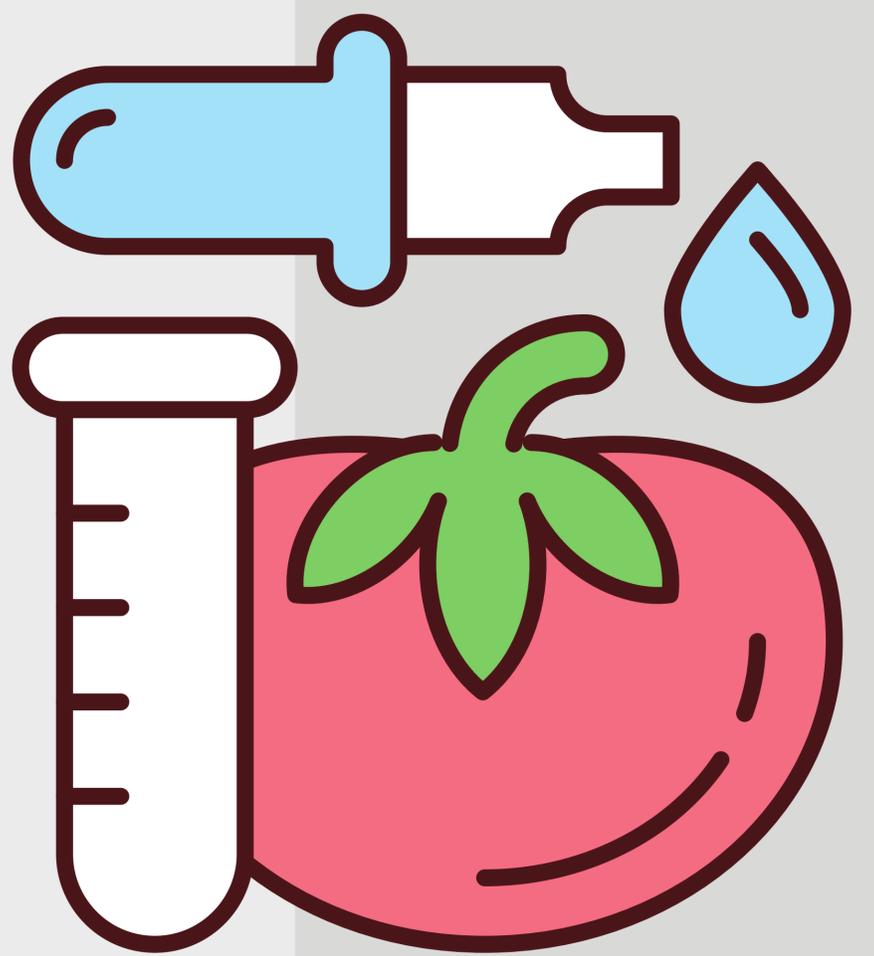
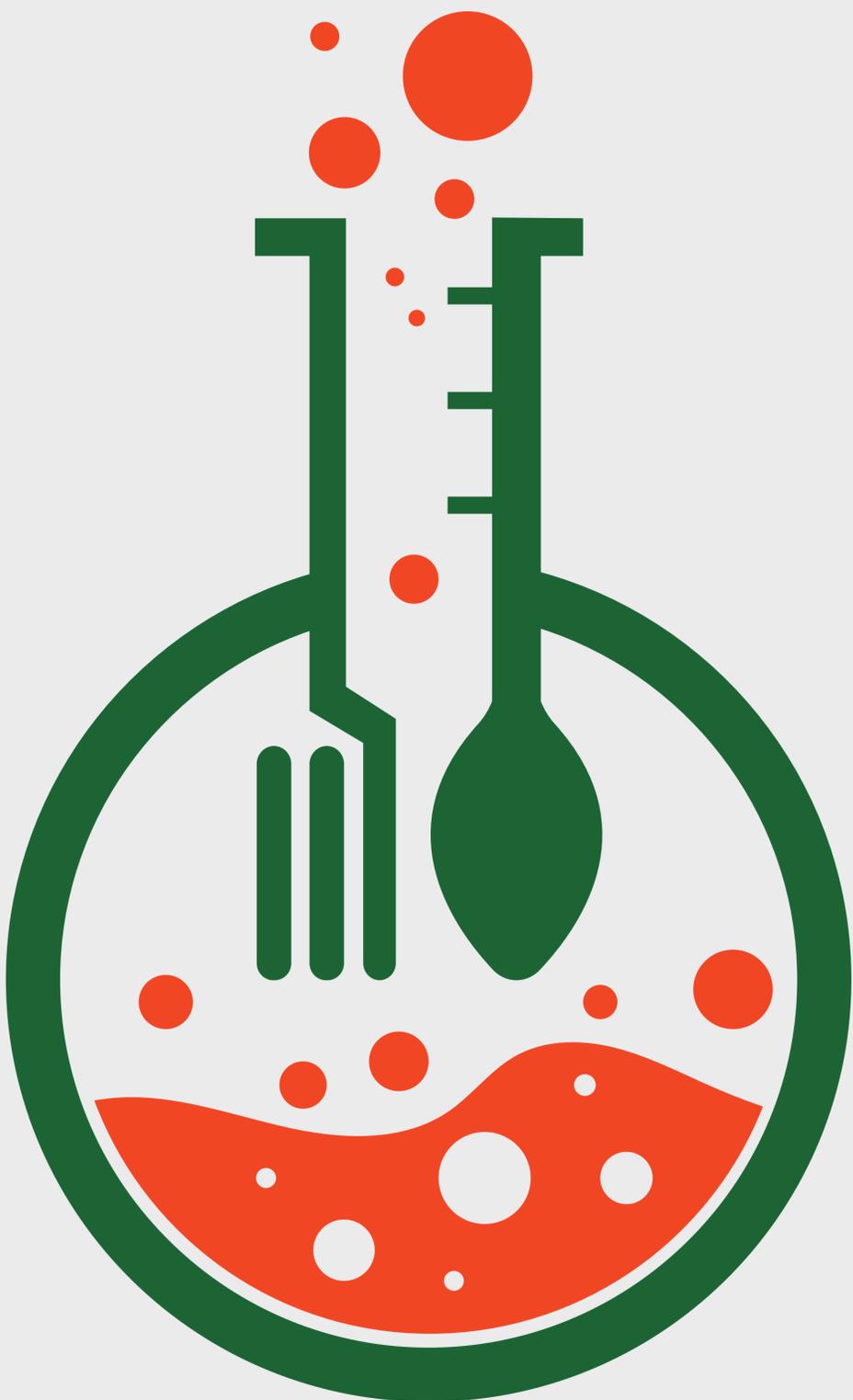




WHAT **WE** DO

Construct A Stunning Career Perspective

TSHPROI is a creative, Technical & Management educational platform. Here, we are introducing a new culture of creative education that is completely professional.



REDISCOVER YOUR CREATIVE SELF AND MAKE A CAREER OUT OF IT

The well-designed courses provide the aspirants with a realm of opportunities to conquer the creative world.

The academic program breaks the conventional educational system by providing the students with customized virtual and offline class facilities in the field of designing and management studies.

TSHPROI provides an entire professional system by ensuring the candidates with a well-organized practicing area to nurture their creativity with renowned industry experts and highly qualified professionals.

TSHPROI offers professional education in the field of Design, Technology & Management of Fashion, Product Design, Interior, Graphics, Management Ai & Data Science etc



OUR VISION

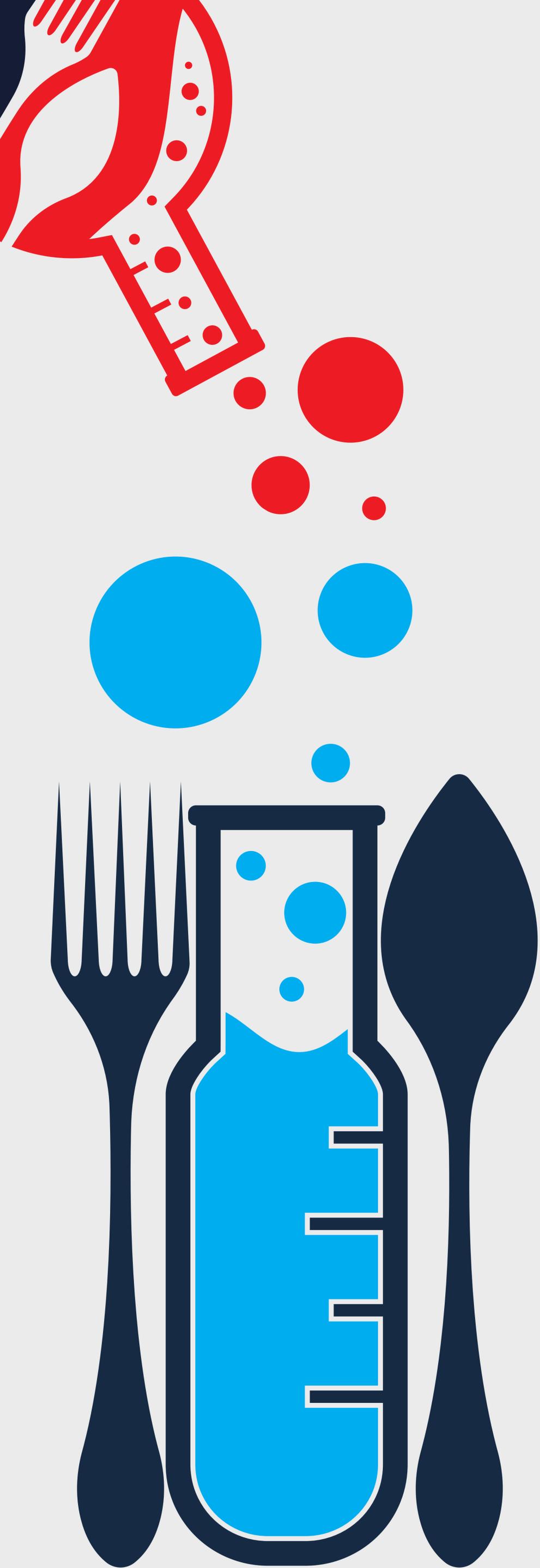
TSHPROI aims to flourish its diverse creative wings in the field of Art, Design, Technology, and Management across boundaries, axiomatically emerging as a transcendent institute of academic excellence around the Globe.



OUR MISSION

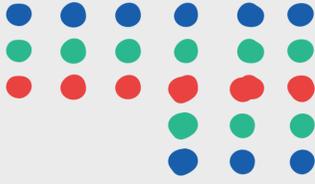
TSHPROI is more advanced as it provides innovative teaching techniques that ensure the candidates with efficiency and consistency via our teaching program.

TSHPROI's Holistic approach develops an optimistic attitude in candidates to overcome the challenges in this competitive world. TSHPROI's Mission is to fabricate a new daring generation with the spirit of dignity.



OUR OBJECTIVES

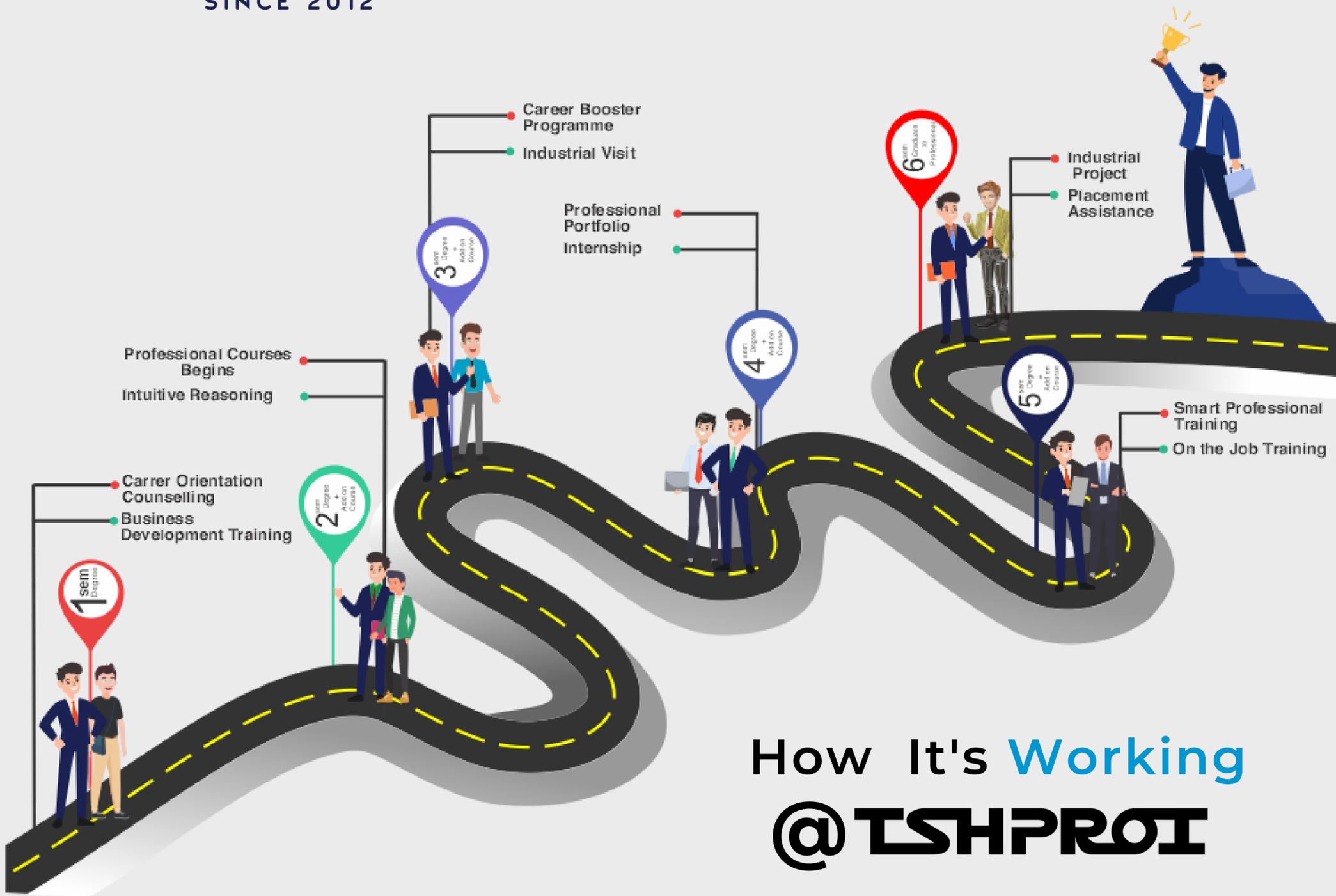
- To establish professional education around the boundaries by covering the entire spectrum of technology, design, and Management with respecting all our ethical commitments.
- To promote the aspirations of candidates by personal grooming.
- Maintain innovative high-level advanced teaching methodologies that mirror the sense of confidence and creative aspects in candidates.
- To lead and enhance the development in the field of technology, design, and management.
- To provide limitless opportunities for aspirants in the field of technology, design, and management.
- To conduct research and disseminate knowledge to all spheres of academic, commerce, industry, community, society, and the world at large.



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How It's **Working**
@TSHPROI

**Fine Clubbing of Professional courses
along with UG & PG from top Universities**



TECHNICAL COURSES



ARTIFICIAL INTELLIGENCE

Artificial intelligence is a field of science concerned with building computers and machines that can reason, learn, and act in a way that would normally require human intelligence or involve data whose scale exceeds what humans can analyze.

DATA SCIENCE & MACHINE LEARNING

The primary objective of data science is to identify patterns in data. It analyses the data and derives insights using a variety of statistical techniques. A data scientist must carefully examine the data after data extraction, wrangling, and pre-processing.

CYBER SECURITY & CYBER FORENSICS

Cyber forensics is the discipline of studying digital sources to find reliable evidence of serious data security incidents. A cyber forensics investigation involves looking for clues from sources such as physical devices, network logs, databases, and cloud services.

FOOD PROCESSING TECHNICIAN

Food Processing and Technology includes a set of physical, chemical or microbiological methods and techniques used to transmute raw ingredients into food and its transformation into other forms in the food processing industry.



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FOOD PROCESSING TECHNICIAN

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MASTER DIPLOMA IN FOOD PROCESSING TECHNICIAN

- The student can understand the concepts, principles of working of food industry.
- Understanding of making quality control standards.
- Also understanding of concepts, Principles used in plant and sanitation equipment.
- To improve the culinary skills of the students.
- To gain knowledge about the preparation of some basic food products

Duration:- 12 months

**Course Mode:-
ONLINE & OFFLINE**

Criteria:- +2 above

CURRICULUM

1. INTRODUCTION TO FOOD PROCESSING
2. FOOD PRESERVATION AND TECHNIQUES
3. FOOD CHEMISTRY
4. PROCESSING OF FRUIT AND VEGETABLES
5. MANUFACTURING OF FRUITS AND VEGETABLES
6. FRUITS AND VEGETABLES
7. DRYING AND DEHYDRATION
8. TECHNOLOGY OF BAKERY
9. PREPARATION OF BAKED FOODS
10. FOOD PACKAGING AND LABELLING
11. PROCESSING OF DIARY, POULTRY, MEAT AND FISH
12. PROCESSING OF SPICES AND PLANTATION CROPS
13. FOOD SAFETY, HYGIENE AND SANITATION
14. FOOD LAWS AND REGULATIONS

INTRODUCTION TO FOOD PROCESSING

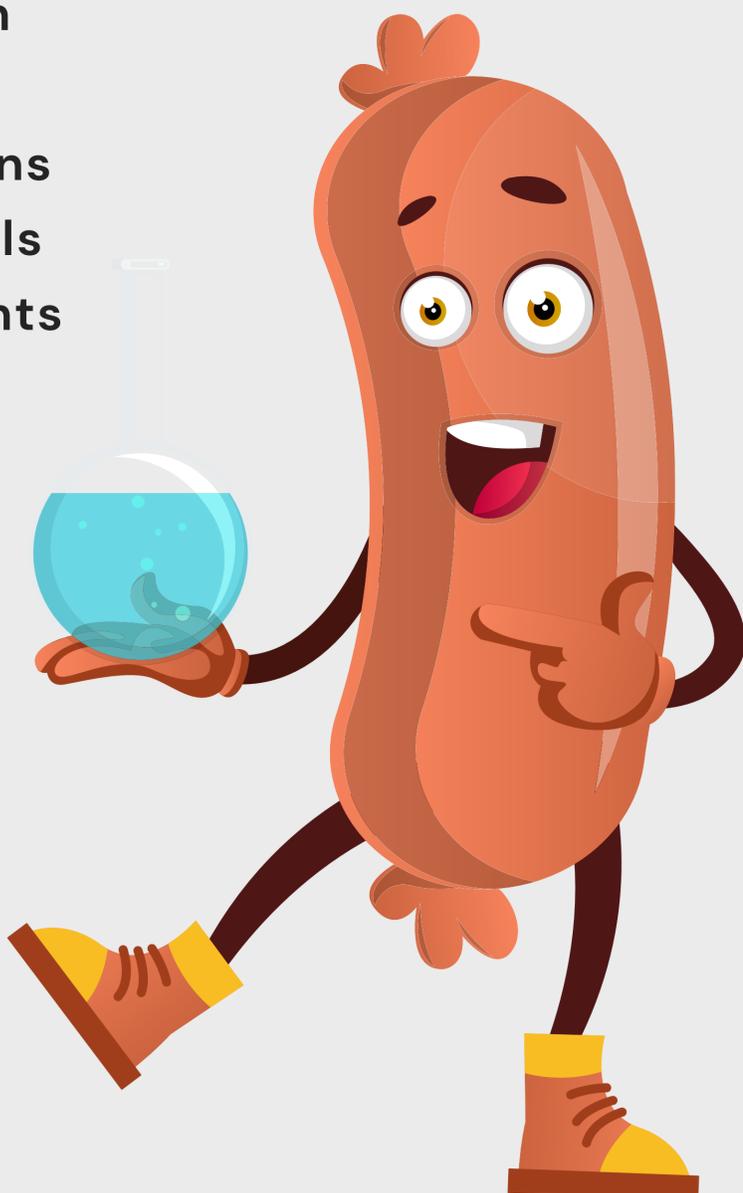
- Definition
- Importance of food processing
- Handling and operating of food processing equipment and instrument

FOOD PRESERVATION AND TECHNIQUES

- Food spoilage
- Types of spoilage
- Principles of preservation
- Traditional and modern methods of food preservation

FOOD CHEMISTRY

- Carbohydrates
- Protein
- Fat
- Vitamins
- Minerals
- Pigments



PROCESSING OF FRUIT & VEGETABLES

- Introduction
- Nutritive value
- Factors effecting quality
- Requirements of raw materials
- Primary processing:
 - Grading
 - Washing
 - Peeling
 - Slicing
 - Blanching
- Spoilage
- Preservation

MANUFACTURING OF FRUITS & VEGETABLES

- Jam
- Jelly
- Marmalade
- Juice
- Ketchup
- Sauce
- Pickles
- Difference between Jam & Jelly
- General process of candy
- Preserve
- Glazed candy
- Crystallized candy

PRACTICAL : FRUITS AND VEGETABLES

- Preparation of jam and jelly
- Preparation of juice and squash
- Preparation of pickles
- Preparation of ketchup
- Preparation of marmalade
- Determination of TSS

DRYING & DEHYDRATION

- Importance
- Merits
- Demerits of drying dehydration
- Factors effecting
- Different types of drying
- Concentration: Principles and types of concentrated foods

TECHNOLOGY OF BAKERY

- Principles of baking
- Major baking ingredients and their functions
- Cake manufacturing
- Biscuit manufacturing
- Spoilage in cakes biscuits

PREPARATION OF BAKED FOODS

- Preparation of cake
- Preparation of biscuits
- Preparation of cookies
- Visit to production unit of bakery

FOOD PACKAGING & LABELLING

- Definition
- Functions of packaging
- Types of packaging
- Aseptic packaging
- Active packaging
- Modified atmospheric packaging
- Labelling

PROCESSING OF DIARY, POULTRY, MEAT & FISH

- Introduction
- Processing
- Preservation
- Packing



PROCESSING OF SPICES & PLANTATION CROPS

- Introduction
- Classification
- International quality specifications of spices
- General spices processing
- Reconditioning
- Grinding
- Post harvest treatment
- Plantation crops
- Cashew processing

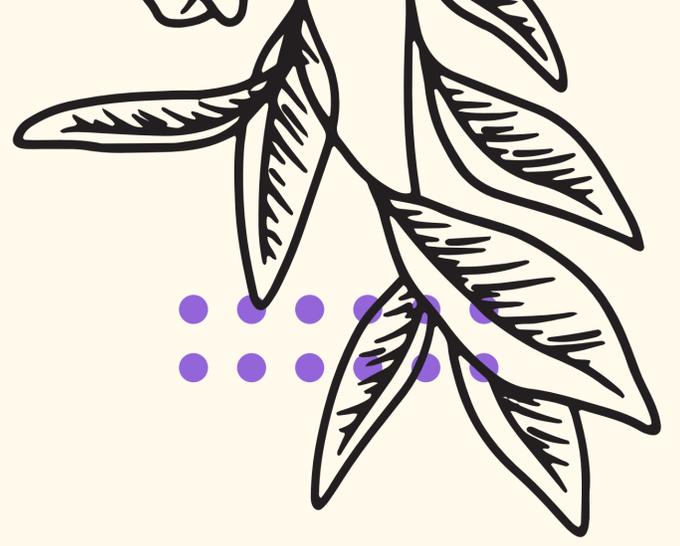
FOOD SAFETY, HYGIENE & SANITATION

- Food born illness
- Hazards
- Personal hygiene
- Good manufacturing practices
- HACCP

FOOD LAWS AND REGULATIONS

- Introduction
- Need of enforcing to food laws
- FSSAI
- ISO
- AGMARK
- BIS
- Mandatory laws





Thank you



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