

## **Food Processing Course**

The Food Processing course is designed to provide students with theoretical knowledge and practical skills in food preservation, confectionery production, and processing of meat, poultry, and fish products. Food processing is a compulsory vocational course that equips students with practical skills in food preservation, processing and entrepreneurship. The course aims to develop technical competence and industry-oriented skills required in the modern food processing sector. In order to give students practical exposure and industrial experience, field trips were also conducted as part of the course. The course has been made mandatory for 3<sup>rd</sup>, 4<sup>th</sup> and 6<sup>th</sup> semesters.

### **3rd Semester – Fundamentals of Food Processing**

Introduces students to the basic principles and techniques of food processing and preservation.

#### Course Outcomes

1. Explain the concept and importance of food processing.
2. Illustrate various food preservation techniques used in the food industry.
3. Apply food processing methods for skill development in the food processing sector.
4. Understand the use of preservation equipment, processing and production machinery, materials, and quality control instruments.

### **4th Semester – Confectionery Technology**

Focuses on confectionery science, manufacturing techniques, and recent innovations in confectionery products.

#### Course Outcomes

1. Gain knowledge of confectionery products and ingredients.
2. Understand manufacturing technology of confectionery products.
3. Identify ongoing innovations and modern trends in the confectionery industry.

### **6th Semester – Meat, Poultry and Fish Processing Technology**

Advanced knowledge on handling, processing, and preservation technologies for animal-based food products.

#### Course Outcomes

1. Understand handling and processing techniques for meat, poultry, and fish products.
2. Learn preservation methods to maintain quality and safety of animal products.
3. Develop practical knowledge of processing technology used in the meat and fish industry.





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