



பிரதமமந்திரியின் இளைஞர்களுக்கான மத்திய அரசு சான்றிதழ் மற்றும் வேலைவாய்ப்புடன் கூடிய இலவச திறன் மேம்பாட்டு பயிற்சி முகாம்
SKILL DEVELOPMENT TRAINING PROGRAM
for unemployed youth

- 1. லேத் மெஷின் ஆப்பரேட்டர் (Lathe Operator)**
- 2. பைக் & ஆட்டோ மெக்கானிக் (Automotive Service Technician - 2&3 Wheeler)**
- 3. பழக்கூழ் பதப்படுத்தும் டெக்னீஷியன் (Fruit Pulp Processing Technician)**
- 4. கம்ப்யூட்டர் சர்வீஸ் மெக்கானிக் (Field Technician - Computing & Peripherals)**

இலவச பயிற்சி

மத்திய அரசு சான்றிதழ்



Supported by
Ministry of Skill Development & Entrepreneurship

Organised by
**Sri Venkateswara College of Engineering
Pennalur, Sriperumbudur (Tk) - 602 117.**

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Nakkeeran E <nakkeerandbt@gmail.com>

PMKVY Program schedule-6th to 17th May 2019

2 messages

SATHISH N Bio <nsathish@svce.ac.in>

Sat, May 4, 2019 at 1:37 PM

To: HOD BT <hodbt@svce.ac.in>, "Dr.R.B.NARAYANAN BIO" <rbn@svce.ac.in>, PRABHU S BIO <sprabhu@svce.ac.in>, SUMITHA V BIO <sumitha@svce.ac.in>, PANDI PRABHA S BIO <prabha@svce.ac.in>, PRAVEEN KUMAR P K BIO <praveenpk@svce.ac.in>, HARIHARAN J BIO <hariharan@svce.ac.in>, SATHISH N BIO <nsathish@svce.ac.in>, nagavignesh <snvsvce@gmail.com>, SURESH KUMAR D BIO <sureshkumard@svce.ac.in>, A SENTHIL NAGAPPAN BIO <asenthil@svce.ac.in>, NILAVUNESAN D BIO <nilavunesan@svce.ac.in>

Dear Faculty Members

Please find the schedule of Pradhan Mantri Kaushal Vikas Yojana (PMKVY) from 6th to 17th May 2019. As per the schedule forenoon session will be of theory and afternoon session will be of practicals and demonstration. Faculty members handling the respective session are requested to be prepared for the program.

With regards

Dr.R.B.Narayanan,Professor,
Mr.J.Hariharan,AP and Mr.N.Sathish,AP
Program Co ordinators
Department of Biotechnology
Sri Venkateswara College of Engineering
Sriperumbudur Tk.-602117

**PMKVY schedule-6th to 17th May 2019.pdf**

217K

PRABHU S BIO <sprabhu@svce.ac.in>

Sat, May 4, 2019 at 2:43 PM

To: SATHISH N BIO <nsathish@svce.ac.in>, HOD BT <hodbt@svce.ac.in>

Dear Sathish, Since I have autonomous exam duty at REC on 9th & 10 th May 2019, please alter my 9th forenoon program session to either 8 th May or 14th May 2019.

[Quoted text hidden]

Fruit Pulp Processing Technician course schedule

Food Industry Capacity & Skill Initiative (FICSI)



Module No.	Date	Day	Faculty Incharge	Module	Module Outcomes
1	06/05/2019	Day 1	Dr.R.B.Narayanan	Introduction to the Training Program (Fore Noon)	<ul style="list-style-type: none"> • Introduce each other and build rapport with fellow participants and the trainer. • Define food processing • List the various subsectors of Food Processing Industry • Define fruits and vegetables Processing
				Overview of Food Processing Industry	<ul style="list-style-type: none"> • State the need for fruits and vegetables processing • State the common methods of fruits and vegetables processing • Define canning of fruits and vegetables • Discuss the nature and availability of job opportunities
2	07/05/2019	Day 2	Mr.J.Hariharan	Organizational Standards (Fore Noon)	<ul style="list-style-type: none"> • Describe the guidelines for personal hygiene and sanitation to be followed in the work environment • State the food safety and hygiene standards to be followed in an organization

			Mr.S.Nagavignesh	Organizational Norms	<ul style="list-style-type: none"> • State the roles and responsibilities of a fruit pulp processing technician • State how to conduct yourself at the workplace
3	08/05/2019	Day 3	Dr.E.Nakkeeran	Prepare and maintain work area and process machineries for production of fruit pulp (Fore Noon)	<ul style="list-style-type: none"> • List the materials and equipment used in cleaning and maintenance of the work area and process machineries • State the cleaning processes used to clean the work area
			Ms.R.Rathna, Ms.R.Viveka and Mr.Aswin Jenoo J.G	<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> • Demonstrate the appropriate method for cleaning and maintenance of work area to ensure the work area is safe and hygienic for food processing • Identify different equipment used in processing of fruit pulp • Demonstrate the cleaning of the process machineries required for production using recommended sanitizers • Perform a check on the working of different tools and machineries used for canning of fruits and vegetables
4	09/05/2019	Day 4	Mr.N.Sathish	Food Microbiology (Fore Noon)	State the types of food microbes <ul style="list-style-type: none"> • State the causes of food spoilage • State the process of food spoilage and the criteria to check food spoilage • State the need for food preservation • State different types of food preservation processes
				<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> • Explain the method of assessing the quality of produce based on physical parameters

5	10/05/2019	Day 5	Dr.S.Prabhu	Prepare for production of fruit pulp (Fore Noon)	<ul style="list-style-type: none"> • Use basic mathematics for various calculations in day-to-day processes • Plan the production schedule as per organizational standards and instructions • Organize the raw materials, packaging materials, manpower, equipment and machineries for the scheduled production • Identify the raw materials required for production as per production schedule and formation • State the methods for storing raw materials for later use
			Dr.D.Nilavunesan	<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> • Plan the production sequence to maximize capacity, utilization of resources, manpower and machinery • Calculate batch size and prioritize urgent orders based on the production schedule and machine capacity • Inspect the conformance of raw material quality to company standards • Organize quality raw material as per production process and company standards • Check the raw material quality and grade • Prepare the raw

6	13/05/2019	Day 6	Ms.S.Pandi prabha	Produce fruit pulp from various fruits (Fore Noon)	<ul style="list-style-type: none"> Inspect the quality of the raw material Demonstrate the washing of fruits and vegetables Demonstrate sorting, peeling, slicing and blanching of fruits and vegetables
			Ms.R.Rathna, Ms.R.Viveka and Mr.Aswin Jenojeno J.G	<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> Carry out peeling, de seeding/ de stoning of fruits Conduct the adjustment of various control parameter while operating the machineries Carry out pulping of fruits followed by cooking of the pulp Carry out aseptic sterilization and packing of fruit pulp Carry out canning of fruit pulp Demonstrate the sterilization and the final cooling of the canned fruits and vegetables Conduct the adjustment of various control parameter while sterilizing and cooling
7	14/05/2019	Day 7	Mr.J.Hariharan	Complete documentation and record keeping related to production of fruit pulp (Fore Noon)	<ul style="list-style-type: none"> State the need for documenting and maintaining records of raw materials, processes and finished products State the method of documenting and recording the details of raw material to final finished product
				<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> Demonstration and hands on training on the methods of documenting and recording the details of raw material to final finished product
8	15/05/2019	Day 8	Ms.V.Sumitha	Food Safety, Hygiene and Sanitation (Fore Noon)	<ul style="list-style-type: none"> State the importance of safety, hygiene and sanitation in the baking industry
			Mr.J.Hariharan and Mr.N.Sathish	<u>Hands on Training</u> (After Noon)	<ul style="list-style-type: none"> Apply the industry standards to maintain a safe and hygiene workplace Apply HACCP principles to eliminate food safety hazards

					<p>in the process and products</p> <ul style="list-style-type: none"> • Apply safety practices in the work area
9	16/05/2019	Day 9	Mr.D.Sureshkumar and Dr.A.Senthil Nagappan	<p>Professional and Core Skills</p> <p>(Fore Noon)</p>	<ul style="list-style-type: none"> • Undertake a self-assessment test to identify personal strengths and weaknesses • Identify potential problems and make sound and timely decision • Develop your reading skills • State the importance of listening
				<p><u>Hands on Training</u></p> <p>(After Noon)</p>	<ul style="list-style-type: none"> • Plan and schedule the work order and manage time effectively to complete the tasks assigned • Plan to prevent potential problems from occurring • Analyze issues and problems using acquired knowledge and realize the importance of decision making
10	17/05/2019	Day 10	Mr.P.K.Praveen kumar	<p>IT Orientation</p> <p>(Fore Noon)</p>	<ul style="list-style-type: none"> • Demonstration and identification of parts of the computer Architecture and Operating Systems
				<p><u>Hands on Training</u></p> <p>(After Noon)</p>	<ul style="list-style-type: none"> • 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

DEPARTMENT OF BIOTECHNOLOGY
SRI VENKATESWARA COLLEGE OF ENGINEERING

**REPORT ON SKILL DEVELOPMENT TRAINING PROGRAMME THROUGH
PMKVY SCHEME**

6-17th MAY, 2019

Skill Development Training Programme through PMKVY Scheme sponsored by AICTE, New Delhi was organized during 6-17th MAY, 2019 by Department of Biotechnology, Sri Venkateswara College of Engineering, Sriperumbudur. This training programme included series of lectures and practical hands-on-sessions by in-house faculty members. 5 registered participants were actively participated in this training programme.

The inaugural function was started at 8.30 am with a prayer song followed by welcome address by Prof. E. Nakkeeran, Professor and Head, Department of Biotechnology. Prof. R.B. Narayanan, Professor & Dean-CCA, SVCE delivered the Chief Guest address. In his speech, he highlighted the importance of the training Programme. After his speech, he inaugurated the training programme.

The training programme was conducted as per the programme schedule by the faculty members of the department of biotechnology on all the days by covering the modules prescribed by AICTE. The valedictory address was delivered to the participant by Dr. M. Mohandass, Associate Professor, Department of Mechanical Engineering, SVCE in the afternoon. Prof. E. Nakkeeran summarized the proceedings of the training programme. The programme was concluded by thanking all the contributors, AICTE, the management and the participants. Feedback for all the sessions was obtained from the participants. On the whole the training programme was extremely helpful, and enlightened the participants. The overall feedback provided by the participants for the training programme was more than satisfactory for their needs.



Prof. E. Nakkeeran

For Organizing Team