



GOVERNMENT OF WEST BENGAL
Office of the Principal
Government General Degree College, Kaliganj
Debagram, Nadia - 741137
Ph: 03474-267514
Website: www.kaliganjgovtcollege.ac.in

Add-on course on Basic Concept on Jam-Jelly Preparation

Summary Report

Report	
Course Conducted by	NSS Unit, GGDC at Kaliganj
Course announcement	21.02.2023
Course offered for	B.A., B.Sc., Honours and Program students
Course duration	36 Hours (March 2023 to April 2023)
Class started	11.03.2023
Teaching mode	Offline
Teacher assigns for the course	Dr. Sreyajit Saha, Agricultural Marketing Officer (T & C), Nadia
Total students' participation	43
Announcement of the final examination	25.03.2023
Final Theory exam date	01.04.2023
Practical exam date	02.04.2023
Conducted examination of	43 students

Sujit Kundu

Shri Sujit Kundu

Course Coordinator

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NSS Program Officer, NSS Unit,

Government General Degree College, Kaliganj

Shri Sujit Kundu
Officer-in-charge
Government General Degree
College, Kaliganj
Debagram, Nadia



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About the Course

Course Description:

This course is design to give the basic concepts about the Preparation of jam and jelly and also provide ideas about the packaging and storage parameters.

Objective of the course:

After going through this experiment, you should be able to:

- 1) Prepare workplace and raw materials
 - a. Selection of tools and equipment used in jam, jelly preparation
 - b. Selection of materials used in jam jelly preparation
 - c. Handling of received fresh fruit to be processed
 - d. Arrangements of working area
 - e. Preparation of ingredients
- 2) Produce jam and jelly
 - a. Extraction of pulp or juice from fruits
 - b. Mixing of ingredients and cooking of pulp or juice
 - c. Cooling of jam and jelly
- 3) Store jam and jelly
 - a. Identification of packaging materials
 - b. Packing of the products and monitoring storage parameters

Outcome of the course:

At the end of the course student should be able to:

- Describe methods of preparation and preservation of jam, jelly and preserve etc.
- Know the difficulties, precautions to be taken and technical know-how of the final product quality.



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BROCHURE

2023

Curriculum

Addon Certificate course
On

Basic Concept on Jam-Jelly Preparation

Duration of the course: 36 Hours
Teaching Mode: Offline

Teaching Scheme

Lectures: 3-5 hrs/day

Examination Scheme

[Total: 100 Marks]

Test: 60 Marks (M.C.Q.)

Assignment: 40 marks

Course Curriculum Development Committee

❖ ***Trainer(s) for the course***

Dr. Sreyajit Saha

Agricultural Marketing Officer (T & C),
Nadia

❖ ***Co-ordinator***

Shri Sujit Kundu

NSS Program Officer, NSS Unit
Govt. Gen. Degree College at Kaliganj

Course offered

By

NSS Unit

Govt. Gen. Degree College at kaliganj
Dabagram, Nadia,
West Benaal- 741137

Duration of the course

36 Hours

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Teaching Mode

Offline


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Glimpses of the Course



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