



## ADMINISTRATIVE MANAGEMENT COLLEGE

18<sup>th</sup> KM, Bannerghatta Road, Bangalore - 560083

### Pickles & Chutneys

#### Course Description

##### 1. Introduction:

The course module provides detailed description of training on types of pickles and chutneys both continental and Indian Perspective

##### 2. Course Objectives

- To develop interest in indigenous preparation of both continental and Indian pickles and chutneys
- To develop skill oriented education involving students in preparation and thus encourage small start-ups in pickle manufacturing business.
- Students will know the preparation, processing, packaging, marketing & sales.

##### 3. Course Duration

Lectures: 10 hours

Practical: 15 hours

Assessment: 5 hours

##### 4. Prerequisites

The training is valuable for those who want to do small business in pickle manufacturing Industry.

##### 5. Hands – on – Training

- Preparation of masalas for pickles
- Usage of vinegar, spices & salt and brine solution
- Processing

##### 6. Course Content

Lecture 1. Introduction to pickle & chutney preparation

Lecture 2: Importance of Spice Masalas used in pickles and chutneys

Lecture 3: Indian pickles

Lectures 4: Continental Pickles

Lecture 5: Types of Chutneys

Lecture 6: Recipes of Chutneys and Pickles

##### Method of Evaluation

Attendance

Assignments ( 2 )

Hands On Trainin