



सत्यमेव जयते

Punjab National Bank Rural Self Employment Training Institute

An accredited institution of the District Under the aegis of MoRD, Govt. of India

Sushanta Sarani, P.O. Contai, Dist. Purba Medinipur

Ph: 03220- 295040, E-mail : pubrseticontai@gmail.com // copurbmedrseti@pnb.co.in



PARTICIPATION CERTIFICATE



Reg. No.- 28-130-167635-4672943

Batch No.- 281

Roll No.- 01

This is To Certify that Mr./Ms./Mrs. AMIT PAL
S/O,/D/O,/W/O, Pasupati Pal Residing at Dekhali
P.O. Dekhali Block Khejuri-11 Dist. Purba Medinipur
has successfully completed Product EDP
Programme on Papad Pickles & Masala Powder Making
conducted by the institute from 21-12-2022 to 31-12-2022

Programme Coordinator,
Punjab National Bank

Rural Self Employment Training Institute
Programme Coordinator
PNB RSETI PURBA MEDINIPUR

FOR PNB USE

DIRECTOR
PNB RSETI PURBA MEDINIPUR

PROJECT REPORT

TRAINING AT PAPAD,PICKLE AND MASALA POWDER MAKING INSTITUTE

DATE- 21 December to 31 December

PUNJAB NATIONAL BANK

RURAL SELF EMPLOYMENT TRAINING INSTITUTE

PURBA MEDINIPUR

Submitted by- Amit Pal, Ananya Bhunia ,Ankan Bag, Anupama Kamila, Arpita Samanta, Bhaskar Barman, Debalina Patra, Ipsita Patra, Jagannath Mondal, Manotosh Bhakta, Nirupam Bera, Payel Manna, Rana Pratap Ghorai, Ranajit Bera, Ranita Roy, Rumpa Roy, Sanjib Das, Sayan Maity, Sonali Maity, Subrata Samanta, Sreema Bhunia, Suchitra Barik , Sudip Jana, Sujata Das, Sulekha Giri, Sumita Maity, Surajit Barui, Susmita Ghorai, Tanushree Maity ,Monalisa Patra

1st Year, 1st Semester

B.Voc in Food Processing

Mugberia Gangadhar Mahavidyalaya,

Bhupatinagar,Purba Medinipur



Contents

1. Acknowledgement
2. Preface
3. Introduction of Institute
4. Making of Masala
5. Making of Tomato Sauce
6. Making of Papad
7. Making of pickle
8. Making of Jelly
9. Conclusion

ACKNOWLEDGEMENT

With deep sense of gratitude ,we express our thanks to **Dr.Ujjal Kumar Bar**, Honorable Director and **Uttam Kumar Jana** and **Soumalya Bhattacharya**, Honorable Instructor and **Uttam Kumar Adak**,Honorable Trainer,PNB RSETI;who permitted us to take up training in the training institute .We humbly pay our thanks to administration and working director and all staffs,workmen for their valuable guidance.

We are also thankful to the **Dr.Swapan Kumar Misra**, Principle and **Dr.Apurba Giri**, H.O.D of Department of Nutrition, of Mugberia Gangadhar Mahavidyalaya ,who had provided us with necessary guidance to complete our training successfully. We are also thankful to our teacher **Miss Sruti Mandal** for helping us through out the whole training . Finally , we are extremely thankful to our parents for their advices during our training.

Report submitted by - Amit Pal, Ananya Bhunia ,Ankan Bag, Anupama Kamila, Arpita Samanta, Bhaskar Barman, Debalina Patra, Ipsita Patra, Jagannath Mondal, Manotosh Bhakta, Nirupam Bera, Payel Manna, Rana Pratap Ghorai, Ranajit Bera, Ranita Roy, Rumpa Roy, Sanjib Das, Sayan Maity, Sonali Maity, Subrata Samanta, Sreema Bhunia, Suchitra Barik , Sudip Jana, Sujata Das, Sulekha Giri, Sumita Maity, Surajit Barui, Susmita Ghorai, Tanushree Maity ,Monalisa Patra

1st Year, 1st Semester

B.Voc in Food Processing

Mugberia Gangadhar Mahavidyalaya,

Signature:

PREFACE

The training institute is the effort to produce link between the student and the industry in order to develop the awareness of industrial approaches to solve the problems based on the understanding of tools , and machinery process , mode of operation .

Having united our experience gained from the training institute at **Punjab National Bank Rural Self Employment Training Institute** . We have been written the report that attempts to combine theory and practical applications.

The 10 days training is a part of the under-graduate (B.Voc) curriculum. The training adapting ourselves to the industrial environment and understanding the limitation and the freedom under which the engineers work . The training involves the industrial work and knowledge about the food industry and to know about raw materials used in different products made in this industry .

INTRODUCTION

RSETI scheme is unique initiative taken up by MoRD in January 2009 in mitigating the problem of unemployment . Every year, millions of youth from rural and semi urban areas, who could not pursue higher and professional education , enter the job market but do not find suitable job because there is a limitation for getting job.In such a situation , the need was felt for promotion of self employment for the youth in general and for youth from below poverty line (BPL) in particular .The scheme envisage framework for imparting good quality residential training and post training follow up with credit linkages for sustained motivation among the trainees with the objectives of promoting entrepreneurship among the rural youth to earn their own livelihood .

The RSETI concept is designed keeping this aspect in mind .In this concept , institute is providing hand holding support to the trainees for a minimum period of two years by being in constant touch with the trainees and by doing regular follow up.

MAKING OF GARAM MASALA

Introduction : Garam masala is a spice blend widely used in Indian cuisine , from curries and lentil to soups.

Ingredients :

- Pepper -25g
- Big Cardamom -20g
- Pipul Dana -5g
- Dry Ginger -15g
- Cinnamon -10g
- Nutmeg -1pc
- Mace -5g
- Clove -5g
- Small Cardamom -6g
- Saha Cumin -5g
- Cumin -5g

Processing Flowchart :

Ingredients of garam masala



Fry

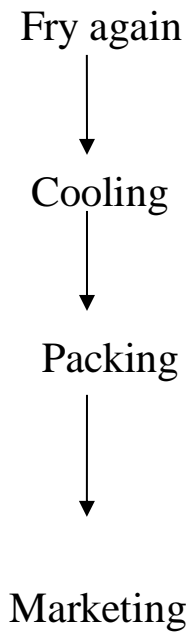


Grindin



Stranning





Processing : At first all the ingredients have to be collected from market. Then all ingredients are fried one by one in hot flame. After roasting, grinding them all. Next the mixture is strain. Again the mixture should be fried in hot flame. Then the plate have to be cooled. Next packing should be done after cooling and then marketing.

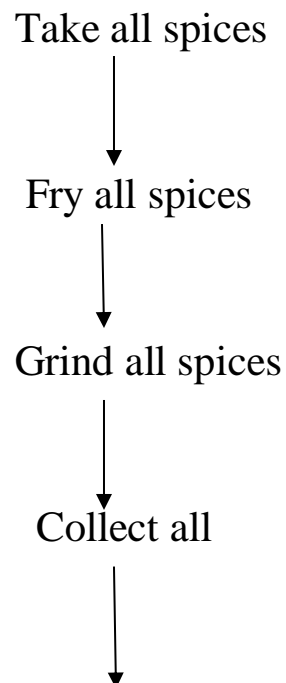
MAKING OF BIRIYANI MASALA

Introduction: Biryani masala is a blend of aromatic spices in varying proportion that are roasted and powdered.

Ingredients :

- Cardamom- 5pc
- Caraway Seed- 1tsp
- Saha Marich- 1tsp
- Staranis- 2pc
- Nutmeg- 1pc
- Mace- 2gm
- Bay Leaf- 5pc
- Clove- 3pc
- Cinnamon- 1gm

Processing Flowchart:



Pack the product

Processing : At first we have to collect all ingredient from the market . Then we have to fry all the spices individually on dry pot with out any oil . After frying the spices we have to a powder from the dry spices using mixer grinder . At last collect all the spices and mixed it together and pack it.

Making of Tomato Sauce

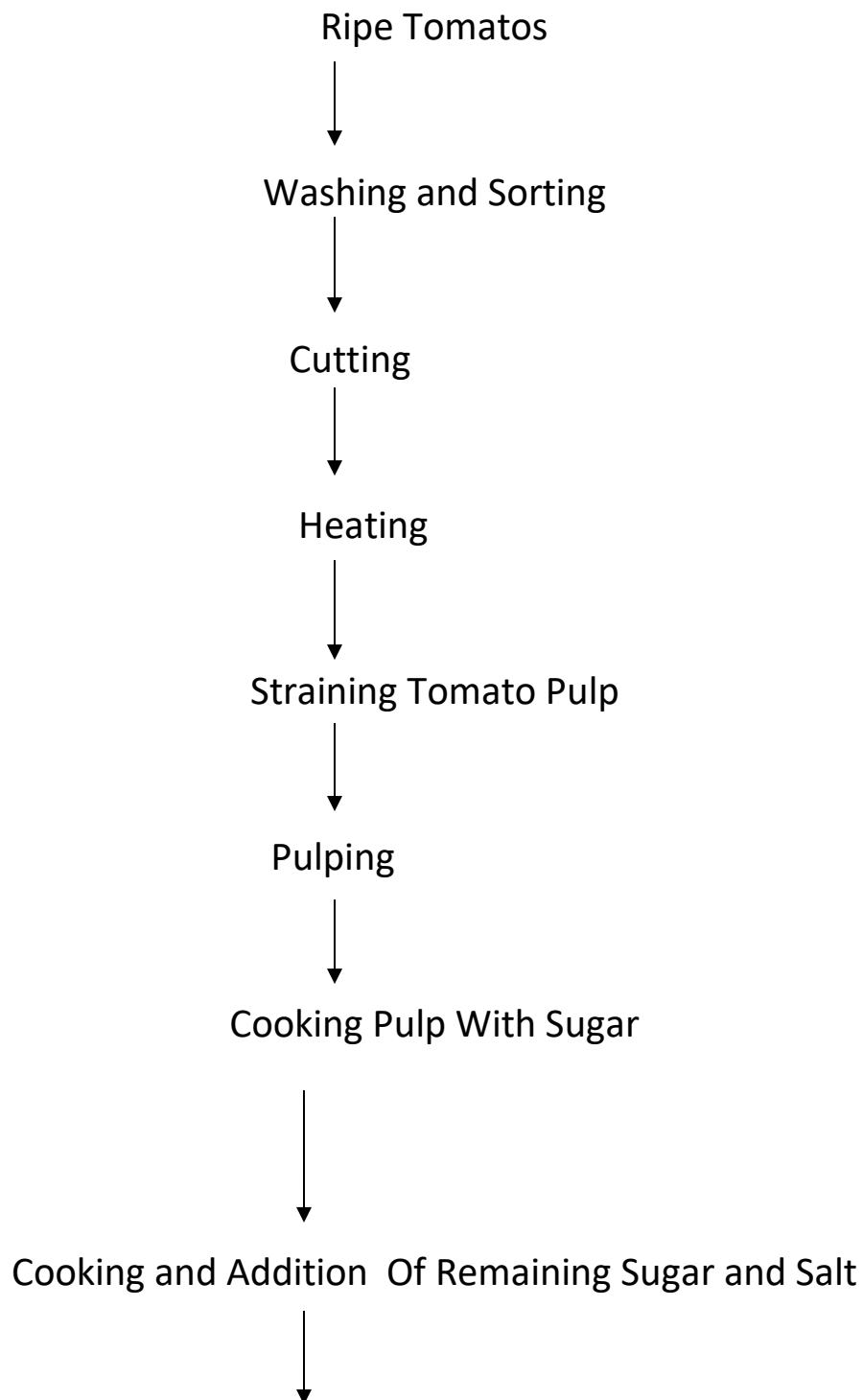
Introduction: Tomato sauce is the concentrated product prepared from the liquid extracted from mature, round, whole tomatoes.

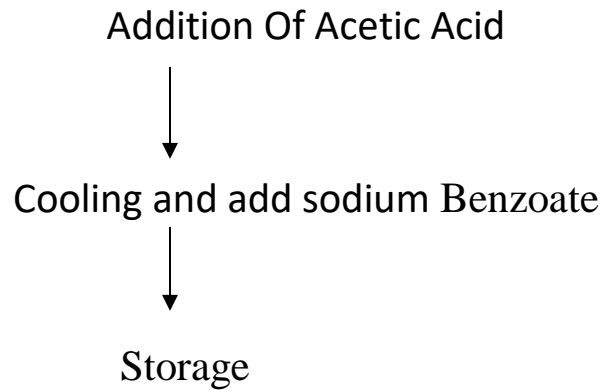
Ingredients :

- Tomato- 4kg
- Sugar-200gm
- Ginger- 15gm
- Onion- 10gm
- Garlic- 5gm
- Garam Masala- 5gm
- Nutmeg- 1pc
- Mace- 3gm

- Green chilli- 25gm
- Salt as required
- Acetic Acid- 10ml
- Sodium Benzoate

Processing Flowchart:





Processing: At first we have to collect red tomato . After collecting we have to wash it properly and cut it into small pieces. Then on a pan put all the tomato's after some time when the tomato's are boiled properly ,then we have to add green chill and ginger paste .After five minute add all the blend spices and sugar, salt . After some time cool it and add sodium benzoate and store it.

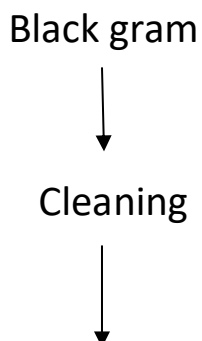
Making of Papad

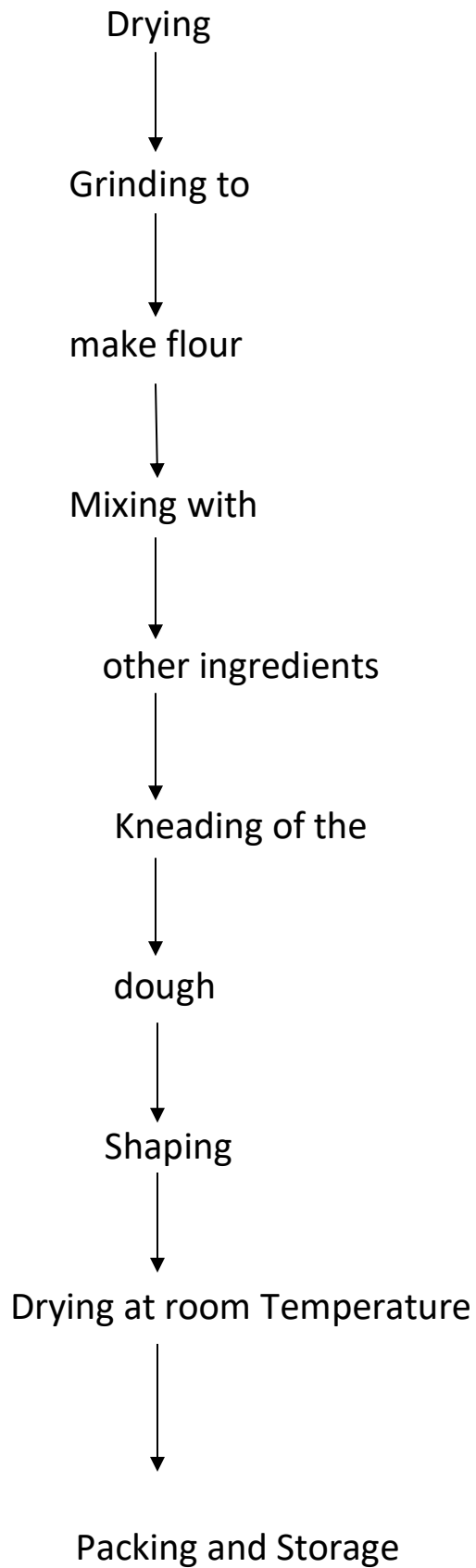
Introduction: A papad is an Indian deep fried dough of black gram bean flour, either fried or cooked with dry heat (flipped over an open flame) until crunchy. Other flours made from lentils, chickpeas, rice, tapioca, millet or potato are also us.

Ingredients:

- Beuli Dal Basan – 700gm
- Any Basan -300gm
- Chilli Powder -10gm
- Black Cumin – 3gm
- Caustic Soda -5gm
- Asafetida- 2gm
- Alkaline Salt- 50gm
- Water-500ml
- Salt-50gm
- Use white Colour as needed

Processing Flowchart:





Processing: First mix water caustic, salt, papad alkali in a container and keep it for 12 hours. After that after mixing the basan in a clean dry container, then asafetida, chilli powder, black cumin, and mix it well . Then mix the soaked the papad with alkali salt water and make a paste properly and keep the lid pressed for a while (papad should be flattened with the help of balloon).After drying the papad should be stored in a packet.

Making of Pickle

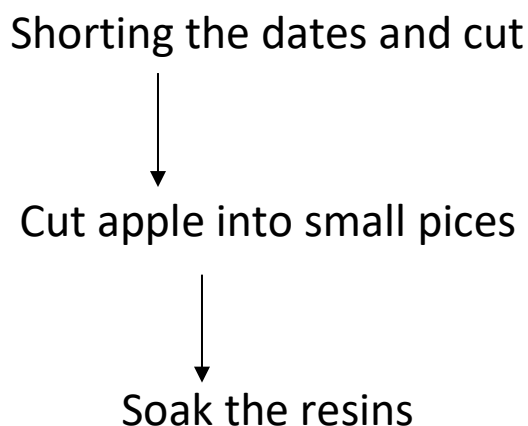
Making of mix fruit pickle

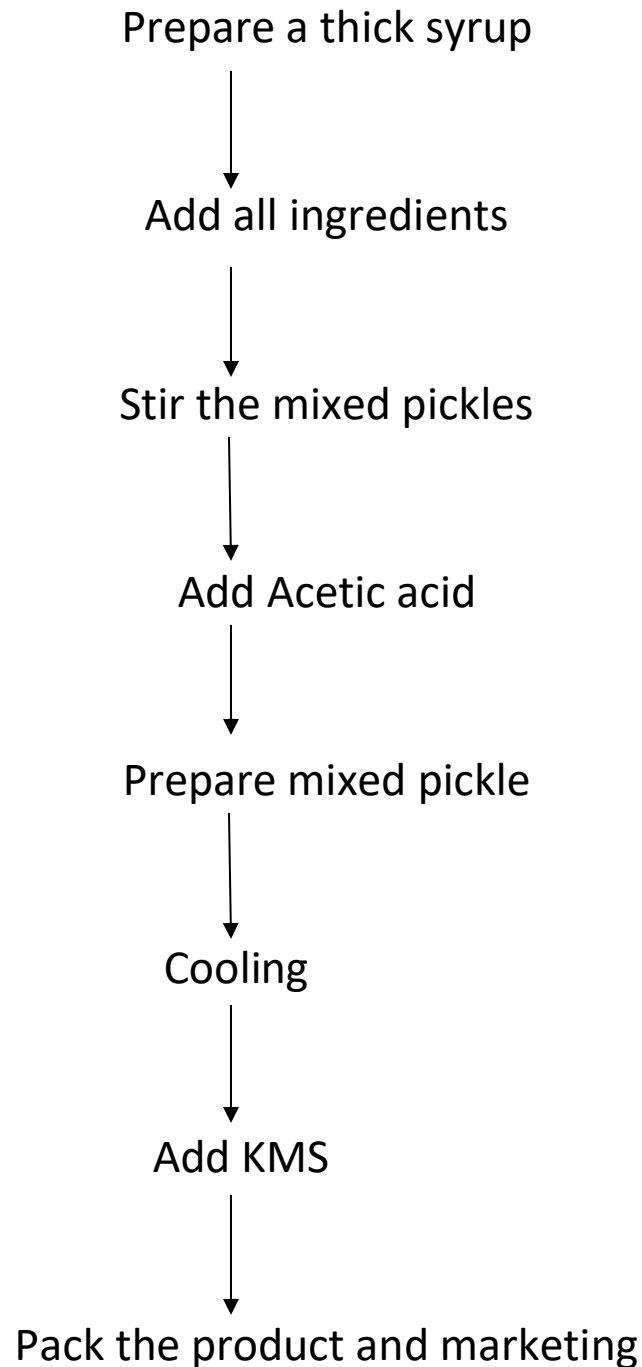
Introduction: Pickling is the process of food preservation by either anaerobic fermentation in brine or syrup solution . Sweet pickle of mix fruits is very tasty . It is used with rice , chapaties etc. It is very popular in every district.

Ingredients:

- Dates-1kg
- Apple-500gm
- Raisin-100gm
- Aamsatta-50gm
- Sugar-800gm
- Panchforan-3gm
- Chillie-5gm
- Ginger-30gm
- Bayleaf-3pc
- Aceticacid-10ml
- KMS-1g

Processing Flowchart:





Processing: The dates should be picked and cut, the steam should not be removed. Apples should not be peeled and cut into small pieces, soaked in resin and shaken off the water. We have to cut it into small pieces. Prepare a thick syrup by mixing

panchforan and whole chilies in hot oil and adding some sugar with little water. After adding all ingredients, stir the mix pickles and added acetic acid to prepare the mix pickle cool a little and mix with KMS and pack the product.

Making of guava pickle:

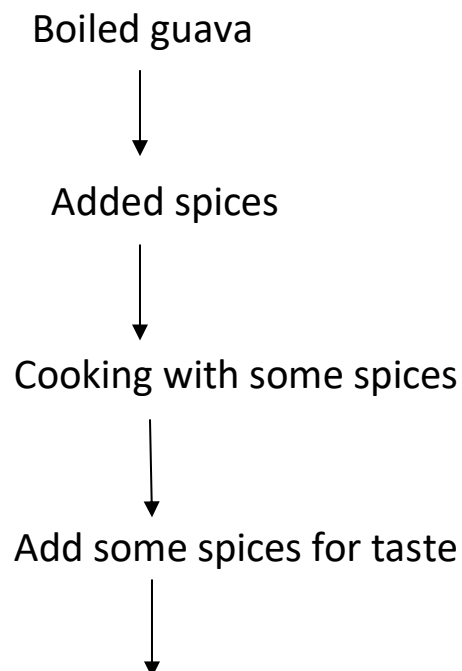
Introduction: Guava pickle is a very unique, yummy pickle with tons of health benefits. Guava is a very flavorful fruit and is rich in vitamins A, C minerals. Above

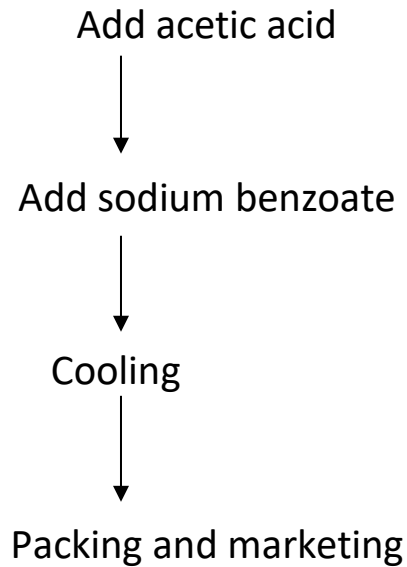
all guavas are low in fat and calories and high in fiber . The seeds of the guava fruit are edible.

Ingredients:

- Boiled guava-1kg
- Dried redchilles-20gm
- Panchforan-15 gm
- Bay leaf-10pc
- Ginger-30gm
- Cumin powder-10gm
- Mustard Powder as required
- Mustard oil-400ml
- Turmeric powder as needed
- Salt as taste
- Acetic acid-10ml
- Sodium Benzoate-1gm

Processing Flowchart:





Processing: At first salt and turmeric mixed with boiled guava. Then dried red chills , Panchforan ,bay leafs and ginger fried with mustard oil in a coking pan . After cooking prepare a soft paste and added salt, sugar, optional chills powder . Then add Acetic acid and cook for some time. Then off the gas oven and added cumin powder and mustard powder optional. Then in medium warm condition we can add sodium benzoate for preservation and cooking .Finally the pickle is ready . When the pickle is completely cooled it packing in a container.

Making of brinjal pickle:

Introduction: Brinjal is a warm season crop and requires a long warm growing season. It is very susceptible to frost. A daily mean temperature of 13-21°C is most favourable for its successful production. The growth of the crop is severely affected when temperature falls below 17°C .

Ingredients:

- Brinjele -1kg
- Sugar -300gm
- Oil -400gm
- Ginger -30gm
- Garlic-30gm
- Cinnamon- 6gm
- Fenugreek-15gm
- Fennel-6gm
- Radhuni-30gm
- Panchforan-20gm
- Salt as needed
- Turmeric -10gm
- Green chills-25gm
- Acetic Acid-10ml
- Sodium Benzoate-1gm

Processing Flowchart:

Salt the eggplant then cut into a relatively small dice.



Toast some whole spices then grind them up



Fry the eggplant in oil until soft, adding garlic towards the end.



Add the ground spices to the eggplant along with a bit of vinegar and sweetener.

Processing: At first wash the brinjles and cut it into 1 inch or 2 inch pieces and soak it in salt water. Fry the brinje in oil . Spices all the ingredient should be roasted and powdered . Then ginger, garlic are paste . Must take mix some water and acetic acid in a container and mix all the spices to make a thick paste and leaves it for about one hour. After that put a pot on the stove and keep it warm . If it is hot with oil stair it with the spices mixed with paste , and for storage ,mix with sodium benzoate . Cool and seal in bottles .

Making of amla pickle:

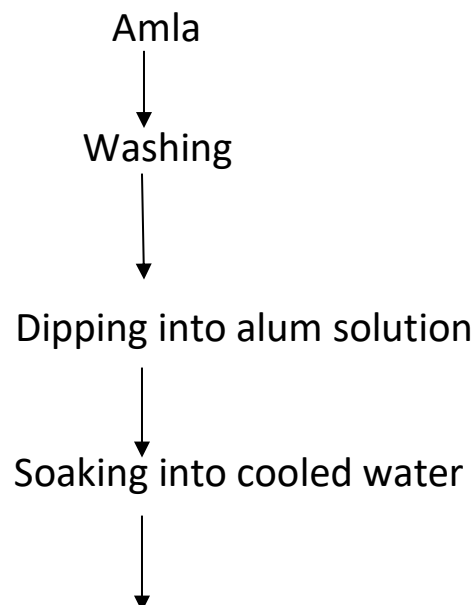
Introduction: Amla Pickle is a **tasty and healthy delicious Indian Pickle collection.**

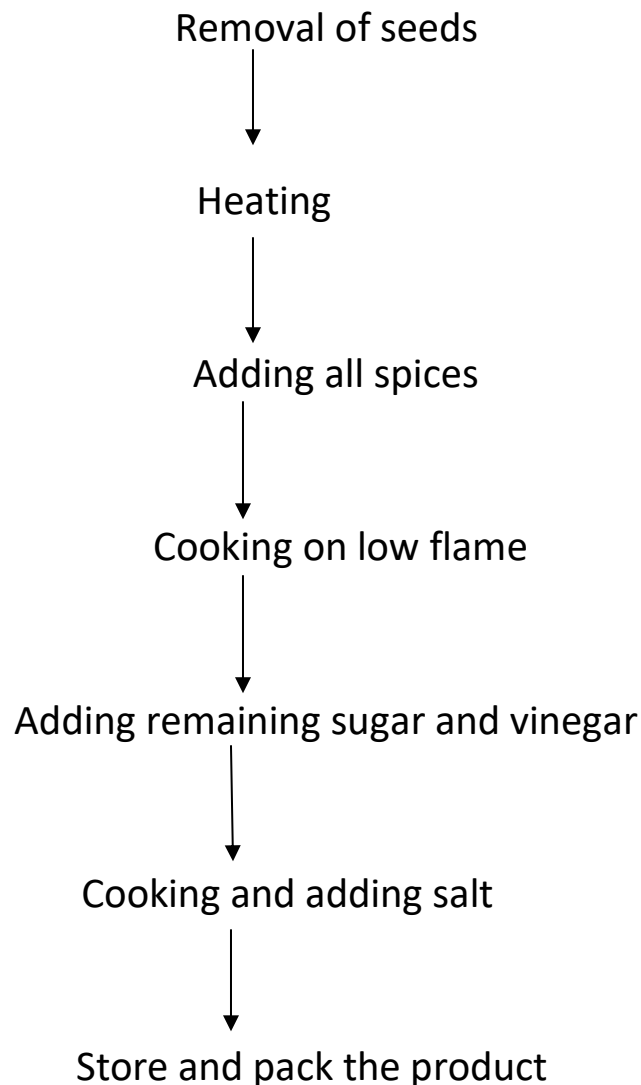
Being tangy, spicy and an all-time favorite, this pickle is made in mustard oil and is healthy and tasty, rich in vitamin C as well as just as delicious as grandma's traditional pickle.

Ingredients:

- Sugar -600gm
- Panchforan -5gm
- Red chille -5gm
- Mustard seeds-20gm
- Fennel-10gm
- Melon seeds -10 gm
- Sesame as required
- Ginger -20gm
- Alum -2g/1ltr
- Bay leaf – 5 pc
- Amla- 1kg

Processing Flowchart:





Processing: At first amlas are sorted and bad amlas are removed .Then they are cut into small pieces. Next salt mixed into water .After that the small pieces are soaked i8n the water, few time later, the water is stained and amla pieces are washed properly in the water. Then water is boiled with alum. Next amla pieces are added into the water to be boiled. After that the amla pieces are stained from water .Next a pan is put on the oven then bay leaf and panchforan are fried on the oven .Next mustard oil is added with the spices .After some time, ginger paste is added as required. Then amla pieces are added this mixed properly with the spices

.Next sugar is added with the mixture .Then it is left some time on the oven. When the sugar is malted properly fennel, mustard and melon seeds are added with it .After mixing it properly sesame and cardamom is added with it. Then the mixture is cooled. There after the mixture is boiled again to make it eatable. Now it is ready. Finally it is preserve into a jar.

Making of mixed vegetable pickle:

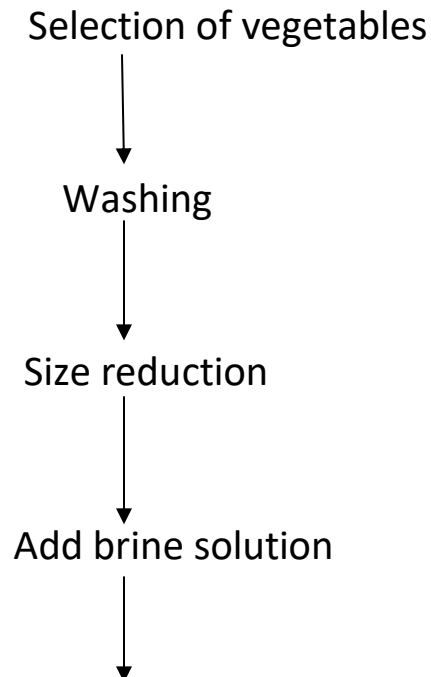
Introduction: Pickling is a widely used method of preservation for fruits, vegetables by salting and fermentation for short period of time. Pickling began 4000 year ago using cucumbers native to India . It is called “ACHAR” in northern India.

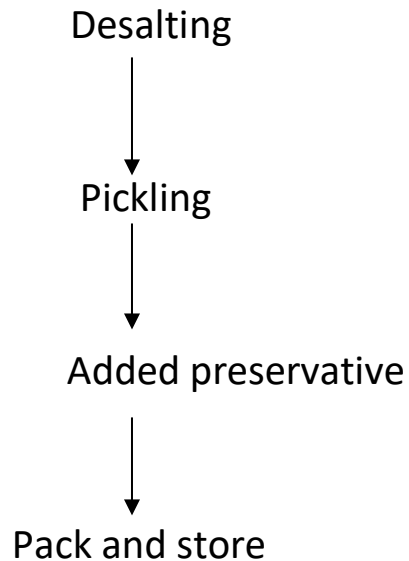
Ingredients:

- Raw mango-500gm
- Carrot-200gm
- Bean-100gm
- Sajna data-4pc

- Raw chilli-50gm
- Capsicum-50gm
- Coli flour-100gm
- Mustard oil-400gm
- Sugar-150gm
- White mustard-30gm
- Ginger-50gm
- Radhuni-6gm
- Panchforan-15gm
- Cumin-10gm
- Fennel-10gm
- Turmeric powder as needed
- Red chili powder-15gm
- Salt as needed
- Acetic acid-20ml
- Sodium Benzoate-1gm

Processing Flowchart:





Processing: peel all the vegetables and cut the vegetables into small pieces. All vegetables should be submerged in salt water for 30min. all vegetables should be steamed then stir in oil. All spices should be roasted on a hot flame then grind the spices one by one .Ginger should be added into a paste. Hot oil in pan and first ginger added into it. Then all spices are added next added all vegetables. Mix the spices with the vegetables and stair. Then mix mustard powder, mustard oil, salt, sugar and acetic acid and make mixed vegetable pickle. Then mix sodium benzoate in hot and cold condition and fill the jar and seal it.

Making of chili pickle:

Introduction: Chilli pickle is a popular condiment in Indian cuisine. It is a selection of green chilies that are pickled with lemon juice and oil and a flavorful combination of seasonings, with a big emphasis on ground mustard seeds.

Ingredients:

- Green chili-1kg
- Mustard oil-400gm
- Ginger-50gm
- Mustard-50gm
- Black cumin-6gm
- Fenugreek-12gm
- Radhuni-6gm
- Fennel-6gm
- Cumin-6gm
- Turmeric powder-5gm
- Salt-125gm
- Lemon juice-300mg
- Acetic acid-10ml
- Sodium Benzoate-1gm

Processing Flowchart:

Green chilies



Add salt water with acetic acid (2days)



Added all spices



Add mustard oil



Cooling, labeling and storage

Processing: At first any Variety of fresh chilies are collected from the market. then wash the chilies and remove the stem. These slice chills kept under the water in a clean towel mix with 125gm salt /liter and 20 ml acetic acid/liter water for 2 days. If possible chili seeds are discarded .then the chills are taken out of water and take it for dry. Then mustard oil is taken in a pan and turns the heat. Then combined green chills, crushed mustard seeds, garlic, salt, pickled masala, turmeric powder in a clean and dry bowl. And then pure mustard oil over the bowl then transfer the pickle to a sterilize jar and shake gently. Mix sodium Benzoate for preservation.

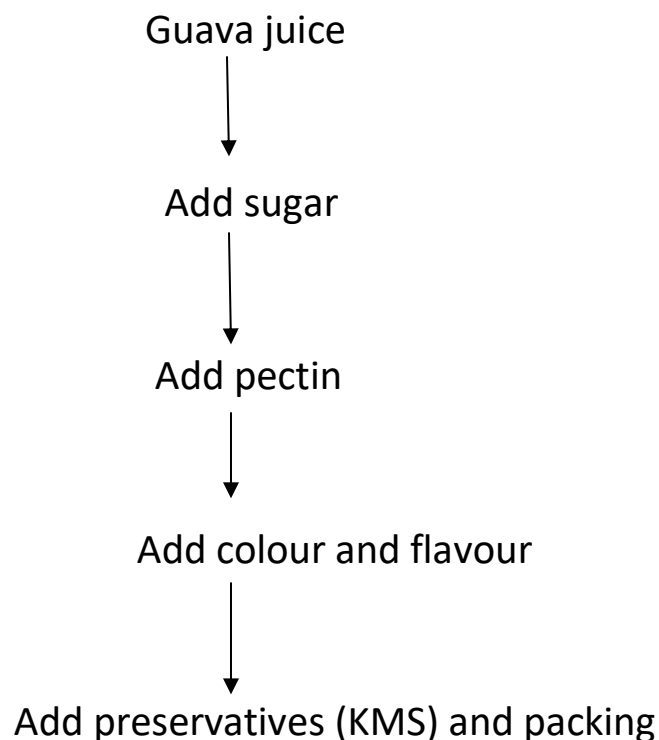
Making of jelly

Introduction: **Jelly**, a semitransparent confection consisting of the strained juice of various fruits or vegetables, singly or in combination, sweetened, boiled, slowly simmered, and congealed, often with the aid of pectin, gelatin, or a similar substance.

Ingredients:

- Ripe guava-1kg
- Sugar-1kg
- Pectin powder-10gm
- Citric acid-10gm

Processing Flowchart:



Processing: At first wash the guava by water and cut into small pieces, boiled in water by pressure cooker for 30mins. Next strain the juice by the strainer, and the strained juice cooked in a pan by the gas oven. Then half of sugar adds in the juice and half sugar, pectin dust by the mixture grinder. Next this dust adds in syrup cook it for 15mins. Then off the gas oven and in medium warm condition add colour, flavor and preservatives.

Conclusion

Industrial visit is a most practical approach towards learning through interaction working practices etc. and hence gives a perfect reality check to the students. It gives a lot of information about various aspects of production, marketing as well as the operation of a company. The dissemination of knowledge by the support organization also gives a clear scope to the transactional analysis of the company. The industry is better to understand the world of work and to compare acquired in college. Observations were carried out over a real and direct the development of the task performed by a students who ultimately diligently in preparation for the plunge in the community or in the world of wor.

