

Academic Council Meeting No. and Date : 03 / February 14, 2022

Agenda Number : 7 Resolution Number : 13 / 5.3



**Vidya Prasarak Mandal's
B. N. Bandodkar College of
Science (Autonomous), Thane**



**Certificate course in
Mocktails from Nature's Basket**

[With effect from Academic Year 2022-2023]

This page is intentionally left blank

Preamble

Mocktails from nature's basket (course) is introduced as a skill development certificate course conducted by Dept. of Botany VPM's B.N. Bandodkar College of Science, Autonomous Thane. This course is newly offered as a short-term course titled **"Mocktails from Nature's Basket."** Due to the demand of small-scale industry it has been developed into a skill development certificate course. In choice-based credit system the course would be of 30 hrs duration currently starting with basic level. There would be a single paper based on the syllabus consisting of 10 different units.

This course seeks to enrich the minds of students who have interest in learning the techniques of making mocktails. It aims at developing a better understanding of the topic. It will aid plant science students to develop competence for food science. It will open various avenues for skill development, academic understanding and entrepreneurship. It is designed to impart knowledge that is career oriented.

Teaching time allotted will be 15 hours for theory and 15 hours for practical. Examination will be conducted in two parts; theory and practical. Practical examination will focus on preparation and presentation which will help in strengthening the knowledge and skills of students. This skill-oriented training will offer a credit of 2.0 on successful completion of the course.

OBJECTIVES OF THE COURSE:

1. To introduce students to the basics of food science.
2. To familiarize them with techniques of Preparation of mocktails.
3. To impart knowledge about the scope of small-scale industries.
4. To emphasize on the importance of medicinal value of the ingredients used in mocktails.
5. To familiarize with the nutritional value of the ingredients used in preparation.

LEARNING OUTCOMES: After completion of this course participant would be able to

1. Develop a professional / business aptitude in students.
2. Proficiency in preparing quality mocktails.
3. Operation knowledge of preparation methodology and marketing of products.
4. Learn the art of presentation of products.
5. Knowledge about nutritional and medicinal value.

Eligibility :

Passed 12th standard (HSC) of Maharashtra State Board / CBSE / ICSE board or equivalent.

Mode of Conduct :

Offline lectures / Online lectures

Structure of Programme

| CourseCode | Course Title | No. of lectures | Credits |
|-------------------|------------------------------------------------------|-----------------|----------|
| BNBCCMN1T1 | Certificate course in Mocktails from Nature's Basket | 40 | 2 |

Syllabus

| Course Code | Course Title | Credits | No. of lectures |
|-------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|-----------------|
| BNBCCMN1T1 | Certificate course in Mocktails from Nature's Basket | 2 | |
| Unit I : | <p>Preparation of mocktails, art of presentation, nutritional and medicinal value of the following</p> <ul style="list-style-type: none"> • Aloe-Avla Mocktail • Coriander greens-Mint Mocktail • Bottle gourd-Cucumber Mocktail • Wheat grass-Spinach Mocktail • Bitter-gourd-Mint-Spinach Mocktail • Cherry-Strawberry Mocktail • Tomato-Beetroot Mocktail • Apple-Anar Mocktail • Musk-melon-Papaya Mocktail • Orange-Pineapple-Mosambi Mocktail | | 20 |
| Unit II : | Study of nutritional value of the mocktails | | 5 |
| Unit III | Study of medicinal value of the mocktails | | 5 |

Books for Reference

| | |
|----|-----------------------------------------------------------------------------------------------------------------------------------|
| 1. | Anonymous, Indian Herbal Pharmacopoeia, Mumbai : Indian drug Manufacturers' Association, 2002 |
| 2. | Macreath, S.B. and Delgoda, R., Pharmacognosy - Fundamentals, Applications and Strategies, Elsevier Publishers, 1st Edition, 2016 |
| 3. | Raghuram T.C, Parsricha S., Sharma R.D. Diet & Diabetes. National Institute of Nutrition |
| 4. | Mudambi, S.R. Fundamentals Of Foods, Nutrition And Diet Therapy, New Age International Publishers, 2020 |
| 5 | Srilakshmi, .R. Food Science, New Age International Publishers, 2018. |

Evaluation Scheme

Theory Examination : 25 Marks

- Active participation during online learning : 05 Marks
- MCQ based on theory : 20 marks

Practical Examination : 25 Marks

- Preparation and presentation of a mocktail (students creativity)

Total of Theory Examination : 25 Marks

Total of Practical Examination : 25 Marks

Grand Total : 50 Marks

~ * ~ * ~ * ~ * ~ * ~