

Course No.: SEC-123

Course Title: Introduction to Bottling and Canning Line

TEACHING SCHEDULE

Exercise No.	Exercise Topic/ Title
1-2	Introduction to bottling and canning process
3	Study of sorting and grading equipments
4	Study of washing equipments
5	Study of peeling methods and equipments
6	Study of cutting equipments
7	To perform the blanching of fruits and vegetables
8	To check the adequacy of blanching process
9-10	Study of different types of bottles and cans, including materials and sizes
11	Study of different filling techniques (gravity, pressure, vacuum)
12	Practical session on filling bottles/cans accurately
13	Cutout analysis of cans
14	Hands-on practice on in-bottle sterilization
15	Hands-on practice with various sealing methods (screw caps, corks, can lids)
16	Testing seal integrity using various methods
17	Practical session on labeling machinery operation
18	Coding and printing best practices for product information
19	Conduct quality checks on filled and sealed products
20	Discuss common quality issues and troubleshooting techniques
21	Study of domestic carbonator and carbonation process
22	Learn proper cleaning and sanitation protocols for equipment
23-24	Hands-on cleaning sessions for different parts of the line
25	Basic maintenance tasks for key equipments
26	Troubleshooting common problems in bottling and canning lines
27	Workshop on regulations affecting bottling and canning
28	Product Handling and Storage
29	Practical session on proper storage techniques
30-31	Study of packaging, labelling and FSSAI Regulations of beverages and canned products
32	Visit to Beverage and Canning Industry