

**IGNOU**  
**Counselling Schedule (June–December 2018)**  
**PSC JAU Junagadh (0973 P)**  
**CERTIFICATE IN ORGANIC FARMING**  
**Counselling Schedule (June–December 2018)**  
**THEORY**

**Theory**

Sr. No	Day	Time	Session	Course Code & Title	Counsellor
	Saturday 06/10/2018	11.30 AM	1	Induction meeting (Orientation Programme)	Dr. D. R. Kanzaria
1	Saturday 08/09/2018	11.30-2.00 PM	2	Course-I (BAP-001) Introduction to Organic Farming- Block I	Dr. D. K. Varu
		2.00-3.00 PM		Lunch	
		3.00-5.30 PM	3	Course-II (BAPI-001) Organic Production System- Block I	Dr. N. D. Polara
2	Sunday 09/09/2018	9.00-11.30AM	4	Course-II (BAPI-001) Organic Production System- Block II	Dr. P. K. Chovatia
		11.30-2.00 PM	5	Course-I (BAP-001) Introduction to Organic Farming- Block II	Dr. N. D. Polara
		2.00-3.00 PM		Lunch	
		3.00-5.30 PM	6	Course-II (BAPI-001) Organic Production System- Block III	Dr. P. K. Chovatia
3	Sunday 30/09/2018	9.00-11.30AM	7	Course-III (BAPI-002) Inspection and Certification of Organic Produce- Block I	Dr. N. D. Polara
		11.30-2.00 PM	8	Course-IV (BAPI-003) Economic and Marketing of Organic Produce - Block I	Dr. G .G. Markana
		2.00-3.00 PM		Lunch	
		3.00-5.30 PM	9	Course-III (BAPI-002) Inspection and Certification of Organic Produce- Block I	Dr. K.M. Karetha
4	Sunday 07/10/2018	9.00-11.30AM	10	Course-IV (BAPI-003) Economic and Marketing of Organic Produce - Block II	Dr. G. G. Markana
		11.30-2.00 PM	11	Course-III (BAPI-002) Inspection and Certification of Organic Produce- Block II	Dr. K. M. Karetha
		2.00-3.00 PM		Lunch	
		3.00-5.30 PM	12	Course-IV (BAPI-003) Economic and Marketing of Organic Produce - Block II	Dr. G. G. Markana
5	Saturday 27/10/2018	9.00-11.30AM	13	Final Revision	Dr. K. M. Karetha
		11.30-2.00 PM	14	Final Revision	Dr. D. K. Varu
		2.00-3.00 PM		Lunch	
		3.00-5.30 PM	15	Final Revision	Dr. G. G. Markana

**Total Days for Theory 5 (Five)**

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**Counselling Schedule (June–December 2018)**  
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**CERTIFICATE IN ORGANIC FARMING**  
**Counselling Schedule (June–December 2018)**  
**PRACTICAL**

**A. Guided Practical**

Sr. No	Day	Time	Course Code & Title	Counsellor	Ses	Sr. No. of the Experiment and Name
1	Sunday 16/09/2018	9.00-13.00 14.00-18.00	Course-II (BAPI-001) Organic production System	Dr. K. M. Karetha	2	1. Field visit to Organic Farm
2	Saturday 22/09/2018	9.00-13.00 14.00-18.00	Course-II (BAPI-001) Organic production System	Dr. K. M. Karetha	2	3. Methods of Compositing (Preparation of different types of Compost) 4. Application of Compost
3	Sunday 23/09/2018	9.00-13.00 14.00-18.00	Course-III (BAPI-002) Inspection and Certification of Organic Produce	Dr. D. K. Varu	2	1. Visit and Study grower group
4	Saturday 13/10/2018	9.00-13.00	Course-II (BAPI-001) Organic production System	Dr. D. R. Kanzaria	1	5. Preparation of Plant Protection Inputs
5	Sunday 14/10/2018	14.00-18.00	Course-IV (BAPI-003) Economic and Marketing of Organic Produce	Dr. G. G. Markana	1	1. Project Formulation
6	Sunday 21/10/2018	9.00-13.00 14.00-18.00	Course-II (BAPI-001) Introduction to Organic Farming	Dr. D. R. Kanzaria	2	6. Application of Plant Protection Inputs
7	Sunday 28/10/2018	9.00-13.00	Course-IV (BAPI-003) Economic and Marketing of Organic Produce	Dr. G. G. Markana	1	2. Visit to Certified Organic Outlets
8	Sunday 04/11/2018	14.00-18.00	Course-II (BAPI-001) Organic production System	Prof. H. N. Patel	1	2. Seed and Seed treatment
9	Saturday 10/11/2018	9.00-13.00	Course-III (BAPI-002) Inspection and Certification of Organic Produce	Dr. D. K. Varu	1	2. ICS Training
10	Sunday 11/11/2018	14.00-18.00	Course-III (BAPI-002) Inspection and Certification of Organic Produce	Dr. A. M. Butani	1	3. Visit to Certified Organic Farm

**B. Unguided Practical**

SI. No.	Day	Time	Course Code & Title	Session
11	Sunday 18/11/2018	9.00-13.00 14.00-18.00	Course-II (BAPI-001) Organic production System	2
12	Saturday 24/11/2018	9.00-13.00 14.00-18.00	Course-III (BAPI-002) Inspection and Certification of Organic Produce.	2
13	Sunday 25/11/2018	9.00-13.00 14.00-18.00	Course-IV (BAPI-003) Economic and Marketing of Organic Farming.	2

**Total Days for Practical 11 (Eleven) (Total theory + practical = 5 + 11=16 days)**

**IGNOU PROGRAMME STUDY CENTER (0973 P)**  
**JUNAGADH AGRICULTURAL UNIVERSITY, JUNAGADH**

**Counselling Schedule for the DVAPFV Programme (July-2018 to June-2019) (THEORY)**

**THEORY**

**(Total Sessions: 08, Duration: 2 hours & 30 minutes/session)**

Session	Date	Day	Timing	Course Code and Title	Counsellor
Induction meeting, Orientation Programme to be held on 06/10/2018, Saturday, at 11:30 AM					Dr. D. R. Kanzaria
1	21.10.18	Sunday	9.00-11.30 AM	Course – I (BPVI-001) Food Fundamentals	Dr. D. K. Varu
2	28.10.18	Sunday	3.00-5.30 PM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits & Veg.	Dr. K. M. Karetha
3	11.11.18	Sunday	3.00-5.30 PM	Course – III (BPVI-003) Food Chemistry and Physiology	Dr. N. D. Polara
4	02.12.18	Sunday	9.00-11.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Prof. H. N. Patel
5	06.01.19	Sunday	9.00-11.30 AM	Course – V (BPVI-005) Food Microbiology	Dr. A. M. Butani
6	03.02.19	Sunday	3.00-5.30 PM	Course – VI (BPVI-006) Food Processing and Engineering – II	Dr. P. K. Chovatia
7	03.03.19	Sunday	3.00-5.30 PM	Course – VII (BPVI-007) Food Quality Testing and Evaluation	Dr. D. R. Kanzaria
8	07.04.19	Sunday	9.00-11.30 AM	Course – VIII (BPVI-008) Entrepreneurship and Marketing	Prof. H. N. Patel

Programme Incharge

**IGNOU PROGRAMME STUDY CENTER (0973 P)**  
**JUNAGADH AGRICULTURAL UNIVERSITY, JUNAGADH**

**Counselling Schedule for the DVAPFV Programme (July-2018 to June-2019) (PRACTICALS)**

**GUIDED PRACTICALS**

**(Total Sessions: 80, Duration: 4 hours/session)**

Session	Date	Day	Timing	Course Code and Title	Name of Experiment	Counsellor
1	08.09.18	Saturday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Determination of Moisture	Dr. D. R. Kanzaria
2	08.09.18	Saturday	2.00-6.00 PM	-do-	Determination of Acidity and pH + TSS ( <sup>0</sup> Brix)	Dr. D. R. Kanzaria
3	09.09.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Extraction and preservation of pulps and juices	Dr. D. K. Varu
4	09.09.18	Sunday	2.00-6.00 PM	-do-	Extraction and Preservation of Pulps and Juices (Contd...)	Dr. D. K. Varu
5	16.09.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	On Farm Storage-Pusa Zero Energy Cool Chamber	Dr. N. D. Polara
6	16.09.18	Sunday	2.00-6.00 PM	-do-	Solar Drying of Fruits and Vegetables	Dr. N. D. Polara
7	22.09.18	Saturday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Preparation of Fruits Beverages- Squash, Cordial.	Dr. P. K. Chovatia
8	22.09.18	Saturday	2.00-6.00 PM	Course – VI (BPVI-006) Food Processing and Engineering – II	Preparation of Fruits-based Carbonated Drinks	Dr. D. R. Kanzaria
9	23.09.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits and Vegetables	Assessment of Post-Harvest Losses at Different Levels (From Field to Consumers)	Dr. K. M. Karetha
10	23.09.18	Sunday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	RTS Beverage, Fruit Nectar and Sharbets	Prof. H. N. Patel
11	30.09.18	Sunday	2.00-6.00 PM	-do-	RTS Beverage, Fruit Nectar and Sharbets (Contd..)	Prof. H. N. Patel

<b>Session</b>	<b>Date</b>	<b>Day</b>	<b>Timing</b>	<b>Course Code and Title</b>	<b>Name of Experiment</b>	<b>Counsellor</b>
12	30.09.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Demonstration of Value- Addition-by Post-Harvest Handling and Packaging	Prof. H. N. Patel
13	07.10.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Primary and Minimal Processing	Dr. A. M. Butani
14	07.10.18	Sunday	2.00-6.00 PM	-do-	Primary and Minimal Processing	Dr. A. M. Butani
15	13.10.18	Saturday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Production of Fruit Jam and Jelly	Dr. D. K. Varu
16	13.10.18	Saturday	2.00-6.00 PM	-do-	Production of Fruit Jam and Jelly	Dr. D. K. Varu
17	14.10.18	Sunday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Marmalade and Preserve	Dr. K. M. Karetha
18	14.10.18	Sunday	2.00-6.00 PM	-do-	Marmalade and Preserve	Dr. K. M. Karetha
19	21.10.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Utilization of Waste generated during Fresh Handling and Processing	Prof. H. N. Patel
20	27.10.18	Saturday	2.00-6.00 PM	-do-	Utilization of Waste generated during Fresh Handling and Processing	Prof. H. N. Patel
21	27.10.18	Saturday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Butters and Candies	Dr. P. K. Chovatia
22	28.10.18	Sunday	2.00-6.00 PM	-do-	Butters and Candies	Dr. P. K. Chovatia
23	04.11.18	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Detection and determination of Synthetic Colours	Dr. D. K. Varu
24	04.11.18	Sunday	2.00-6.00 PM	-do-	Detection and determination of Synthetic Colours	Dr. D. K. Varu
25	10.11.18	Saturday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Determination of Hardness of Water	Dr. N. D. Polara
26	10.11.18	Saturday	2.00-6.00 PM	-do-	Estimation of Residual chlorine in water	Dr. N. D. Polara
27	11.11.18	Sunday	8.30-12.30 AM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Preparation of Whole Tomato Concentrate	Prof. H. N. Patel

<b>Session</b>	<b>Date</b>	<b>Day</b>	<b>Timing</b>	<b>Course Code and Title</b>	<b>Name of Experiment</b>	<b>Counsellor</b>
28	18.11.18	Sunday	2.00-6.00 PM	-do-	Preparation of Whole Tomato Concentrate	Prof. H. N. Patel
29	18.11.18	Sunday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Determination of Sulphur Dioxide	Dr. D. R. Kanzaria
30	24.11.18	Saturday	2.00-6.00 PM	-do-	Estimation of Benzoic Acid	Dr. D. R. Kanzaria
31	24.11.18	Saturday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Preparation of Pickles and Chutneys, Relishes and Sauces	Dr. K. M. Karetha
32	25.11.18	Sunday	2.00-6.00 PM	-do-	Preparation of Pickles and Chutneys, Relishes and Sauces	Dr. K. M. Karetha
33	25.11.18	Sunday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Determination of Ascorbic Acid by Titrimetric and Colorimetric Methods	Prof. H. N. Patel
34	02.12.18	Sunday	2.00-6.00 PM	-do-	Determination of Sodium Chloride	Prof. H. N. Patel
35	08.12.18	Saturday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Production of Tomato Juice, Ketchup, Puree and Paste	Dr. P. K. Chovatia
36	08.12.18	Saturday	2.00-6.00 PM	-do-	Production of Tomato Juice, Ketchup, Puree and Paste	Dr. P. K. Chovatia
37	09.12.18	Sunday	8.30-12.30 AM	Course – VIII (BPVI-008) Entrepreneurship and Marketing	Preparation of Bankble report	Dr. D. K. Varu
38	09.12.18	Sunday	2.00-6.00 PM	-do-	Preparation of Bankable report	Dr. D. K. Varu
39	16.12.18	Sunday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Drying and Dehydration of Fruits and Vegetables	Dr. N. D. Polara
40	16.12.18	Sunday	8.30-12.30 AM	Course – I (BPVI-001) Food Fundamentals	Equilibrium Moisture Content (EMC)	Prof. H. N. Patel
41	22.12.18	Saturday	2.00-6.00 PM	-do-	Bulk Density and True Density	Prof. H. N. Patel
42	22.12.18	Saturday	8.30-12.30 AM	Course – VI (BPVI-006) Food Processing and Engineering – II	Adequacy of Blanching of Fruits/Vegetables	Dr. P. K. Chovatia
43	23.12.18	Sunday	2.00-6.00 PM	-do-	Canning of Fruits and Vegetables	Dr. P. K. Chovatia
44	23.12.18	Sunday	8.30-12.30 AM	Course – IV (BPVI-004) Food Processing and Engineering – I	Repair and Maintenance of Machines	Dr. D. K. Varu
45	30.12.18	Sunday	2.00-6.00 PM	Course – VI (BPVI-006) Food Processing and Engineering – II	Cut-out Analysis of Canned Product	Dr. K. M. Karetha

<b>Session</b>	<b>Date</b>	<b>Day</b>	<b>Timing</b>	<b>Course Code and Title</b>	<b>Name of Experiment</b>	<b>Counsellor</b>
46	30.12.18	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Determination of Acidity and and pH+TSS ( <sup>o</sup> Brix)	Dr. N. D. Polara
47	06.01.19	Sunday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Sensory Evaluation of Food Products Hedonic Rating Test	Prof. H. N. Patel
48	12.01.19	Saturday	2.00-6.00 PM	-do-	Sensory Evaluation of Food Products Hedonic Rating Test	Prof. H. N. Patel
49	12.01.19	Saturday	8.30-12.30 AM	Course – VIII (BPVI-008) Entrepreneurship and Marketing	Preparation of Bankble Report	Dr. P. K. Chovatia
50	13.01.19	Sunday	2.00-6.00 PM	-do-	Preparation of Bankble Report	Dr. P. K. Chovatia
51	13.01.19	Sunday	8.30-12.30 AM	Course – V (BPVI-005) Food Microbiology	Preparation of Media	Dr. D. K. Varu
52	19.01.19	Saturday	2.00-6.00 PM	-do-	Microscopic Staining Techniques	Dr. D. K. Varu
53	19.01.19	Saturday	8.30-12.30 AM	Course – V (BPVI-005) Food Microbiology	Culturing and Identification of Microorganisms	Dr. N. D. Polara
54	20.01.19	Sunday	2.00-6.00 PM	-do-	Aseptic Culture Technique	Dr. N. D. Polara
55	20.01.19	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Determination of Crude Fibre	Dr. A. M. Butani
56	27.01.19	Saturday	2.00-6.00 PM	-do-	Determination of Alcohol by Specific Gravity Method	Dr. A. M. Butani
57	27.01.19	Saturday	8.30-12.30 AM	Course – V (BPVI-005) Food Microbiology	Visual and Microscopic Examination of Raw and processed Product	Dr. D. R. Kanzaria
58	03.02.19	Sunday	2.00-6.00 PM	-do-	Enumeration of Bacteria by Dilution and Planting	Dr. D. R. Kanzaria
59	09.02.19	Saturday	8.30-12.30 AM	Course – I (BPVI-001) Food Fundamentals	Crude Protein (Total Protein)	Dr. K. M. Karetha
60	09.02.19	Saturday	2.00-6.00 PM	-do-	Total Carbohydrates	Dr. K. M. Karetha
61	10.02.19	Sunday	8.30-12.30 AM	Course – I (BPVI-001) Food Fundamentals	Measurement of Fat/Oil	Prof. H. N. Patel
62	10.02.19	Sunday	2.00-6.00 PM	-do-	Free Fatty Acids (FFA)	Prof. H. N. Patel
63	17.02.19	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Determination of Ash and its Characteristics	Dr. P. K. Chovatia
64	17.02.19	Sunday	2.00-6.00 PM	-do-	Determination of Ash and its Characteristics	Dr. P. K. Chovatia

<b>Session</b>	<b>Date</b>	<b>Day</b>	<b>Timing</b>	<b>Course Code and Title</b>	<b>Name of Experiment</b>	<b>Counsellor</b>
65	23.02.19	Saturday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Determination of Total Carotenoids and Beta-carotene by Colorimetric Method	Dr. D. K. Varu
66	23.02.19	Saturday	2.00-6.00 PM	-do-	Determination of Total Carotenoids and Beta-carotene by Colorimetric Method	Dr. D. K. Varu
67	24.02.19	Sunday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Contaminants: Tin Content in Canned Foods	Dr. N. D. Polara
68	24.02.19	Sunday	2.00-6.00 PM	-do-	Contaminants: Tin Content in Canned Foods	Dr. N. D. Polara
69	03.03.19	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Determination of Reducing Sugars, Total Reducing Sugars, Sucrose and Starch	Dr. A. M. Butani
70	09.03.19	Saturday	2.00-6.00 PM	-do-	Determination of Reducing Sugars, Total Reducing Sugars, Sucrose and Starch	Dr. A. M. Butani
71	09.03.19	Saturday	8.30-12.30 AM	Course – VI (BPVI-006) Food Processing and Engineering – II	Testing of Flexible Packaging Material	Dr. D. R. Kanzaria
72	10.03.19	Sunday	2.00-6.00 PM	-do-	Testing of Flexible Packaging Material	Dr. D. R. Kanzaria



**UNGUIDED PRACTICALS**

Session	Date	Day	Timing	Course Code and Title	Counsellor
73	10.03.19	Sunday	8.30-12.30 AM	Course – I (BPVI-001) Food Fundamentals	Dr. D. R. Kanzaria
74	17.03.19	Sunday	2.00-6.00 PM	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits And Vegetables	Dr. D. K. Varu
75	17.03.19	Sunday	8.30-12.30 AM	Course – III (BPVI-003) Food Chemistry and Physiology	Dr. K. M. Karetha
76	23.03.19	Saturday	2.00-6.00 PM	Course – IV (BPVI-004) Food Processing and Engineering – I	Dr. N. D. Polara
77	24.03.19	Sunday	8.30-12.30 AM	Course – V (BPVI-005) Food Microbiology	Prof. H. N. Patel
78	24.03.19	Sunday	2.00-6.00 PM	Course – VI (BPVI-006) Food Processing and Engineering – II	Dr. A. M. Butani
79	31.03.19	Sunday	8.30-12.30 AM	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	Dr. P. K. Chovatia
80	31.03.19	Sunday	2.00-6.00 PM	Course – VIII (BPVI-008) Entrepreneurship and Marketing	Dr. D. R. Kanzaria

Programme In-Charge

**Course Wise Session**

Sr.	Course	Theory	Practical
1	Course – I (BPVI-001) Food Fundamentals	1	6
2	Course – II (BPVI-002) Principles of Post-Harvest Management of Fruits and Vegetables	1	12
3	Course – III (BPVI-003) Food Chemistry and Physiology	1	11
4	Course – IV (BPVI-004) Food Processing and Engineering – I	1	15
5	Course – V (BPVI-005) Food Microbiology	1	6
6	Course – VI (BPVI-006) Food Processing and Engineering – II	1	6
7	Course – VIII (BPVI-007) Food Quality Testing and Evaluation	1	12
8	Course – VIII (BPVI-008) Entrepreneurship and Marketing	1	4
	Unguided practical		8
	Total	<b>20</b>	<b>80</b>