

HANDS ON TRAINING ON POSTHARVEST MANAGEMENT AND PROCESSING OF HORTICULTURE PRODUCE

List of modules and topics to be covered

Module	Topics
Module 1: Postharvest handling of Horticulture produce	Quality analysis of fresh fruits and vegetables
	Storage of fresh and dehydrated produce
	Packing of fresh produce
	Postharvest treatment of fruits and vegetables
	Ripening of fruits and vegetables

Module	Topics
Module 2: Minimal processing and fermentation	Minimal processing of fresh fruits
	Minimal processing of fresh vegetables
	Preparation of grape wine
	Preparation of fruit wine
	Preparation of pickles and sauerkraut

Module	Topics
Module 3: Unfermented beverages and IMF	Preparation of unfermented beverages and calculations
	Preparation of carbonated drinks
	Preparation of tomato ketchup
	Preparation of mixed fruit jam
	Preparation of guava jelly

Module	Topics
Module 4: Dehydration Technology	Dehydration of fruits and vegetables - Tray and spray drier
	Dehydration of fruits and vegetables - freeze and vacuum drier
	Osmotic dehydration of fruits
	Osmotic dehydration of vegetables
	Quality analysis, packaging and storage of dehydrated fruits and vegetables

Date	Topics
24/04/17	Quality analysis of fresh fruits and vegetables
25/04/17	Dehydration of fruits and vegetables - Tray and spray drier
26/04/17	Preparation of unfermented beverages and calculations
27/04/17	Osmotic dehydration of fruits
28/04/17	Preparation of tomato ketchup
29/04/17	Holiday (Basava jayanthi)
30/04/17	Sunday
1/05/17	Holiday (May day)
2/05/17	Minimal processing of fresh fruits
3/05/17	Preparation of carbonated drinks
4/05/17	Storage of fresh and dehydrated produce
5/05/17	Minimal processing of fresh vegetables
6/05/17	Project work/Visit
7/05/17	Sunday
8/05/17	Dehydration of fruits and vegetables - freeze and vacuum drier
9/05/17	Packing of fresh produce
10/05/17	Preparation of mixed fruit jam
11/05/17	Preparation of grape wine
12/05/17	Postharvest treatment of fruits and vegetables
13/05/17	Project work/Visit
14/05/17	Sunday
15/05/17	Osmotic dehydration of vegetables
16/05/17	Ripening of fruits and vegetables
17/05/17	Preparation of guava jelly
18/05/17	Preparation of fruit wine
19/05/17	Quality analysis, packaging and storage of dehydrated fruits and vegetables
20/05/17	Preparation of pickles and sauerkraut