

Job Potential in Fruit and Vegetable Industry

- ◆ Production
- ◆ Quality control
- ◆ Entrepreneurs
- ◆ Self help groups
- ◆ FPOs
- ◆ CFCs

Please send the filled in application form along with bio data to fvt@cftri.res.in.

The list of shortlisted candidates for the course will be hosted on the website (www.cftri.com). The payment towards registration shall be made on selection.



For Details Contact:

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cftri

Skill Development Program on Post Harvest Technologies for Fruits and Vegetables



November 4 - 29, 2019

Fruit and Vegetable Technology Department
CSIR-Central Food Technological Research Institute
Mysore-570020

About the Course:

Horticulture crops occupy major role in the economy. India is one of the leading producer of the fruits (98 million tons) and vegetables (185 million tons). Mango, banana, papaya, grapes, citrus, pomegranate, apple are some of the important fruits produced. Potato, onion, tomato, okra, carrot, beans, green peas, chilies are some of the vegetables produced in the country. These commodities are exported and also marketed in the country. Modern post harvest practices and processing of fruits and vegetables reduces the post harvest losses during handling and storage. The SDP consists of two modules, the first module is focused on the modern post harvest operations of the fresh fruits and vegetables to reduce the losses during handling, transportation and increase the shelf life. The second module is focused on the processing of fruits and vegetables into pulps, juices, beverages, canned products, dehydrated products, pickles, jams etc., The course offers hands on experience in the processing, production and quality aspects of different fruit and vegetable products.



Course fees: Rs. 20,000/- plus GST (@ 18%)
Rs. 3600/- = **Rs. 23,600/-** per person. Fee includes course material, session tea and working lunch. Participants need to arrange their own accommodation.

Duration: 4 weeks

Qualification: Graduates in science preferable, candidates with 10+2 & 2-3 years experience in food industry are also eligible.

Benefits of the course:

Hands on training on the post harvest technologies of the fruits and vegetables and processing of fruits and vegetables into processed products such as minimally processed vegetables, fruit juice, beverages, canned products, dehydrated products, osmo dried fruits, jams, pickles etc.,



Beneficiaries:

Persons intending a career in the Fruit and Vegetable industry, Horticulture, Students, Entrepreneurs, Self help groups, FPOs, CFCs, production and quality control staff.

Curriculum

- ◆ Post harvest practices for fruits and vegetables
- ◆ Principles of food preservation
- ◆ Processed Fruit and Vegetable products
- ◆ Quality standards and hygiene
- ◆ FSSAI regulations

