



SANT BABA BHAG SINGH UNIVERSITY

JALANDHAR

Value Added Course

Post Harvest Management and Processing of Fruits & Vegetables



Department of Agriculture & Botany

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DURATION: 30 Hours

COORDINATOR:

Dr. Shalu

Assistant Professor (Horticulture)

Department of Agriculture and Botany
University Institute of Sciences & Humanities
Sant Baba Bhag Singh University, Jalandhar

REGISTRATION FORM

Value Added Course on “Post Harvest Management and Processing of Fruits & Vegetables”

Name _____

Date of birth _____ Department _____

Class/Semester _____

Address for correspondence _____

Contact No. _____

Email _____

Signature of Applicant

VENUE

Block No.5, Sant Baba Bhag Singh University, Jalandhar, Punjab, India.

For more Information Contact

Dr. Shalu

Assistant Professor (Horticulture)

Department of Agriculture and Botany

University Institute of Sciences & Humanities

Sant Baba Bhag Singh University, Jalandhar

Title of Value Added Course: Post Harvest Management and Processing of Fruits & Vegetables

Post Harvest management and processing of fruits& vegetables

| Course Name | Course Code | Duration | Batch Timings | Tentative Batch Start Date | Course Coordinator |
|---|--------------------|-----------------|---|-----------------------------------|---------------------------|
| Post Harvest Management and Processing of Fruits & Vegetables | AGR013 | 30 Hrs | 12:30 – 1:20pm 3:30 – 4:20pm (tentative to be adjusted as per time table) | October 2020 | Dr. Shalu Rani |

Eligibility:

10+2 any stream

Prerequisites

10+2 (Arts, Commerce, Science)

Course Fee:

Course Duration information:

30 hrs

Course Syllabus

Week 1: Importance and recent advances of post harvest technology in horticultural crops

Scope of preservation in India

Maturity and ripening process

Week 2: Site selection and unit layout for fruit and vegetable processing plant

Principles of preservation, Food Preservation by Fermentation

Preparation of processed products of fruits and vegetables

Course Outcome

- Impart knowledge & skills for minimizing the post-harvest losses and production of value added food products in the horticulture sector;
- Train youth as young entrepreneurs for self-employment through food processing and associated activities; and
- Enhance knowledge, preparation of value added products, prevention of losses in fresh and processed horticulture produce, marketing and economical aspects, managing small and medium enterprises.