



PERTECNCA'S

TRAINING ON FRUITS & VEGETABLES PROCESSING BROCHURE



Practical training



Post training assistance

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TRAINING ON FRUITS & VEGETABLES PROCESSING

This comprehensive course on Fruits and Vegetables Processing is tailored to equip participants with the essential skills and knowledge required for processing a wide range of fruits and vegetables. From basic processing techniques to advanced preservation methods, this training covers the entire spectrum of fruit and vegetable processing, ensuring that participants are well-prepared to excel in the food processing industry.

What you'll learn?

- Basics of fruit and vegetable processing
- Preservation techniques: drying, canning, freezing, and pickling
- Juice extraction, concentration, and packaging
- Jam, jelly, and sauce production
- Quality control and hygiene practices
- Nutritional value retention during processing
- Equipment operation and maintenance
- Packaging and labeling requirements
- Regulatory compliance and food safety standards

Course summary:

The course provides a step-by-step approach to processing fruits and vegetables, focusing on preserving their quality, safety, and nutritional value. Participants will learn to operate various processing equipment, understand the science behind different preservation techniques, and ensure compliance with food safety regulations. Whether you are a beginner or looking to enhance your skills, this course offers valuable insights into the world of fruit and vegetable processing.

Key Takeaways:

- Mastery of fruit and vegetable processing techniques
- Understanding of preservation methods to extend shelf life
- Proficiency in operating processing equipment
- Knowledge of packaging and labeling regulations
- Awareness of food safety standards and quality control practices

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Course syllabus:

Module 1: Introduction to Fruits and Vegetables Processing

- Overview of processing techniques and industry standards
- Importance of processing in food safety and shelf life
- Basic equipment and tools used in processing

Module 2: Preservation Techniques

- Drying: Methods and technologies for fruit and vegetable drying
- Canning: Step-by-step canning process for long-term preservation
- Freezing: Techniques for freezing fruits and vegetables without nutrient loss
- Pickling: Methods for fermenting and pickling vegetables

Module 3: Juice Extraction and Production

- Juice extraction methods and equipment
- Concentration techniques and quality control
- Packaging and storage of juices to maintain freshness
- Regulatory requirements for juice production

Module 4: Jam, Jelly, and Sauce Production

- Ingredient selection and preparation
- Cooking processes for jams, jellies, and sauces
- Quality control and consistency checks during production
- Packaging and labeling regulations for processed products

Module 5: Nutritional Value Retention

- Techniques to retain vitamins and minerals during processing
- Understanding the impact of processing on nutrient content
- Methods to enhance nutritional value in processed foods
- Testing and verification of nutritional content

Module 6: Equipment Operation and Maintenance

- Overview of processing machinery and their functions
- Operation of specific equipment used in fruit and vegetable processing
- Maintenance practices for ensuring equipment longevity and efficiency
- Troubleshooting common equipment issues

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Module 7: Packaging and Labeling

- Importance of packaging in food processing
- Materials and methods used in packaging fruits and vegetables
- Labeling requirements and regulations
- Best practices for shelf-life extension through proper packaging

Module 8: Quality Control and Hygiene Practices

- Importance of hygiene in food processing environments
- Quality control checkpoints throughout the processing stages
- Testing for contamination and ensuring safety standards
- Record-keeping and documentation for quality assurance

Module 9: Regulatory Compliance and Food Safety

- Understanding local and international food safety regulations
- Implementing HACCP and other food safety systems in processing
- Preparing for inspections and audits
- Managing documentation and compliance records

Module 10: Practical Training and Project Work

- Real-time processing of fruits and vegetables
- Hands-on experience in operating processing equipment
- Quality control checks during each processing stage
- Developing a business plan for a fruit and vegetable processing unit

Module 11: Evaluation and Certification

- Practical and theoretical assessments
- Final project submission and review
- Certification of course completion

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Practical training:

- Fruit and Vegetable Preservation: Techniques like drying, canning, and freezing.
- Juice Production: Extraction, concentration, and packaging processes.
- Jam and Jelly Making: Step-by-step production of jams, jellies, and sauces.
- Pickling: Methods for preserving vegetables through pickling.
- Quality Control Testing: Ensuring safety and quality throughout processing.
- Equipment Operation: Hands-on training with processing machinery.
- Packaging Practices: Best practices for packaging and labeling processed products.
- Compliance: Understanding and implementing food safety regulations.

Career scope:

Upon completing the Fruits and Vegetable processing course, graduates can find career opportunities in various sectors, including:

- Fruit and Vegetable Processing Technician
- Food Quality Control Specialist
- Packaging and Labeling Supervisor
- Production Manager in Food Processing
- Food Safety Auditor
- Product Development Specialist
- Entrepreneur in Food Processing
- Quality Assurance Analyst
- Food Processing Consultant
- Supply Chain Manager