



PERTECNCA'S

# TRAINING ON FRUITS & VEGETABLES STORAGE BROCHURE



Practical training



Post training assistance

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[www.pertecnica.com](http://www.pertecnica.com)  
**7842430123**

# **TRAINING ON FRUITS & VEGETABLES STORAGE**

This specialized training course focuses on the critical aspects of storing fruits and vegetables to maintain their freshness, quality, and nutritional value. Designed for individuals looking to enhance their expertise in post-harvest management, this course covers a range of storage methods, technologies, and best practices essential for extending the shelf life of produce.

## **What you'll learn?**

- Understanding post-harvest physiology of fruits and vegetables
- Types of storage systems: cold storage, controlled atmosphere storage, etc.
- Techniques to prevent spoilage and reduce post-harvest losses
- Hygienic practices and quality control during storage
- Best practices in packaging for storage
- Monitoring and managing storage conditions
- Regulatory standards for storage facilities

## **Course summary:**

The course offers in-depth knowledge on the storage of fruits and vegetables, focusing on methods that minimize spoilage and maximize shelf life. Participants will learn to manage storage facilities, apply modern technologies, and adhere to food safety regulations, ensuring that produce remains in prime condition from farm to market.

## **Key Takeaways:**

- Mastery of various storage techniques for different types of produce
- Proficiency in managing and operating storage facilities
- Knowledge of regulatory requirements for storage
- Skills to maintain quality and prevent spoilage during storage
- Awareness of modern storage technologies and systems

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# Course syllabus:

## **Module 1: Introduction to Post-Harvest Physiology**

- Understanding the physiology of fruits and vegetables after harvest
- Factors affecting the shelf life of produce
- Common post-harvest diseases and prevention methods

## **Module 2: Storage Systems and Technologies**

- Overview of different storage systems (cold storage, controlled atmosphere)
- Introduction to modern storage technologies and equipment
- Energy-efficient storage solutions
- Selection criteria for appropriate storage systems

## **Module 3: Cold Storage Management**

- Principles and operation of cold storage facilities
- Temperature and humidity control
- Best practices for stacking and loading in cold storage
- Monitoring and maintaining cold storage conditions

## **Module 4: Controlled Atmosphere Storage**

- Fundamentals of controlled atmosphere (CA) storage
- Techniques to adjust oxygen, carbon dioxide, and nitrogen levels
- Equipment used in CA storage and their operation
- Benefits and limitations of CA storage for different produce types

## **Module 5: Spoilage Prevention Techniques**

- Methods to prevent microbial spoilage in stored produce
- Use of preservatives and chemicals in storage
- Techniques to manage ethylene production and ripening
- Best practices for reducing post-harvest losses

## **Module 6: Packaging for Storage**

- Importance of packaging in extending shelf life
- Materials and methods used in packaging for storage
- Innovations in packaging technologies
- Packaging requirements for different storage systems

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## **Module 7: Hygiene and Quality Control**

- Hygienic practices in storage facilities to prevent contamination
- Regular quality control checks during storage
- Methods for testing and ensuring product quality
- Record-keeping for quality assurance

## **Module 8: Regulatory Compliance for Storage Facilities**

- Overview of food safety regulations related to storage
- Documentation and records required for compliance
- Preparing for regulatory inspections
- Implementing HACCP in storage facilities

## **Module 9: Monitoring and Managing Storage Conditions**

- Use of sensors and IoT for monitoring storage conditions
- Data analysis and real-time monitoring systems
- Managing deviations in storage conditions
- Ensuring optimal conditions throughout the storage period

## **Module 10: Practical Training and Project Work**

- Real-time management of storage facilities
- Hands-on experience with cold storage and CA storage systems
- Quality control assessments during storage
- Designing a storage facility tailored to specific produce

## **Module 11: Evaluation and Certification**

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

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### **Practical training:**

- Cold Storage Management: Setting up and managing cold storage units.
- Controlled Atmosphere Storage: Techniques to regulate storage environments.
- Quality Control: Implementing checks to maintain product freshness.
- Hygiene Practices: Maintaining cleanliness to prevent contamination.
- Packaging for Storage: Best practices in packaging to extend shelf life.
- Storage Facility Design: Planning and designing efficient storage systems.
- Monitoring Systems: Using technology to monitor storage conditions.
- Compliance: Ensuring storage practices meet regulatory standards.

### **Career scope:**

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

- Cold Storage Manager
- Post-Harvest Specialist
- Supply Chain Manager
- Storage Facility Designer
- Quality Assurance Supervisor
- Packaging and Storage Consultant
- Regulatory Compliance Officer
- Food Safety Auditor
- Inventory Control Specialist
- Warehouse Manager