



Skill Development Short Course Training Series #7 Processing and Value Addition of Vegetables



PATRON
Dr. Balraj Singh
Hon'ble Vice Chancellor
SKNAU, Jobner



ORGANIZER
Dr. A.K. Gupta
Dean and Faculty
Chairman SKNAU, Jobner



TRAINING-COORDINATOR
Dr. L. N. Bairwa
Prof. & Head, Dept of Horticulture,
SKNCOA, Jobner

S. No.	Topic	Date	Expert
1.	Inauguration	26.12.2022	Prof. Balraj Singh, Hon'ble VC, SKNAU Dr. A.K. Gupta, Dean & FC and PI, NAHEP, SKNAU, Jobner
2.	Vegetable preservation - introduction - principles - methods - importance - scope of vegetable processing; Spoilage - causes and preventive measures for vegetable products.	26.12.2022	Dr. L. N. Bairwa
3.	Preparation of tomato puree and paste - sauce, ketchup etc. Equipment's and tools used in vegetable processing industry.	27.12.2022	Dr. S. K. Bairwa
4.	Canning of vegetables - tomato, pea, carrot, palak and beans; Refrigeration - cold storage unit - quality of refrigerated foods - Storage of vegetables under Refrigeration condition.	30.12.2022	Dr. A. K. Soni Professor (Retd.), Horticulture SKNCOA, Jobner
5.	Floor plan layout for vegetable processing industry Hygenic practices in vegetable processing industry, preservation by chemicals and causes of spoilage & their management.	31.12.2022	Dr. Udal Singh / Dr. S. P. Singh
6.	Storage of vegetables under Freezing; refrigeration process - quality analysis of the vegetables; Drying and dehydration of vegetables - solar drying -Mechanical dehydration - pretreatments.	02.01.2023	Dr. Upendra Singh

CO-ORGANIZERS

Mr. Vinod Kr Kudi
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Organized by :

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