



# Vocational Certificate Course on Post Harvest Management and Value Addition of Horticultural Crops

21<sup>st</sup> November to 20<sup>th</sup> December, 2023



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**Jointly Organized by**  
**Department of Horticulture and IDP-NAHEP**  
**SKN Agriculture University, Jobner-303 329, Jaipur (Raj.)**



# Vocational Certificate Course on Post Harvest Management and Value Addition of Horticultural Crops

21<sup>st</sup> November to 20<sup>th</sup> December, 2023



## Demand and scope of the course

India is a second largest producer of fruits and vegetables in the world. Total horticultural production accounts to 320.48 million tonnes, out of which total production of fruits and vegetables is 99.07 and 191.77 million tonnes, respectively (2019-20). Out of which, only 2.2 % of produce is processed. Since horticultural produce is of highly perishable nature, the total post harvest losses are high, ranging from 20 to 30 % approximately leading to huge monetary losses. As fruits and vegetables are rich source of phyto-chemicals, essentially derived nutrients and vitamins, with post harvest losses, we are losing major portion of nutrients and value of these nutritionally enriched fruits and vegetables. Post harvest management involves all the necessary steps and succeeding action after harvest taken to reduce deterioration and losses. It involves processing, protection, conservation, value addition of freshly harvested produce, efficient packaging technologies and building of valuable market chain so as to meet the growing food and nutritional requirement of people.

The Vocational Certificate Course programme on “Post Harvest Management and Value Addition of Horticultural Crops” from 21<sup>st</sup> November to 20<sup>th</sup> December 2023 is planned to impart knowledge about cost effective post harvest practices among students practically for development of entrepreneurial skills among them. This course is planned for B. Sc. (Hons) Ag. Pt. IV students with the aim to impart practical training on post harvest management and value addition of horticultural crops under NAHEP Project.

S. No.	Topics/ Practicals
1.	Present scenario of post harvest management of horticultural crops
2.	Identification of important tools/equipment/ machines and chemicals required for PHT laboratory – practical
3.	Causes of postharvest losses in horticulture crops and their control measures for better return
4.	Value addition of aonla for enhancement of income
5.	Post harvest management of ber
6.	Preparation of tomato product ketchup and sauce
7.	Post harvest management of flowers
8.	Pre-cooling: methods and objectives
9.	Recent advances in post harvest management of horticultural crops
10.	Determination of physiological loss in weight, total sugars and total soluble solids in fruits
11.	Importance and scope of fruit preservation in India
12.	High cost / Modern storage methods
13.	Preparation of Zero energy cool chamber/ Low cost storage methods
14.	Preparation of Jelly and marmalades Value addition of guava through Jelly
15.	Post harvest and value addition of Sweet orange
16.	Canning of Mango / Garden Pea / Carrot / Papaya
17.	Physiology and biochemistry of fruit ripening
18.	Jam preparation of different fruit
19.	Various methods of packing, packaging materials and transport of horticultural crops
20.	Calculation for determination of Ascorbic acid, Reducing sugar, Total sugar, TSS and Acidity in fruits & Vegetables
21.	Marketing of value added products of horticultural Crops
22.	Value addition of different fruits by squash and syrup
23.	Principles of preservation by heat, low temperature, chemicals and fermentation
24.	Preservation through canning, bottling, freezing, ultraviolet and ionizing radiations
25.	Value addition of arid fruits
26.	Anardana making
27.	Maturity indices, harvesting and practice in judging the maturity of various fruits
28.	Determination of specific gravity for judging maturity of fruits
29.	Preparation of pickles
30.	Use of food colours and essence
31.	Utilization of processing waste management of Horticultural crops
32.	Preservation by drying and dehydration
33.	Post harvest Diseases of fruits and vegetables
34.	Role of Banks in development of Infrastructure for post harvest management and value addition
35.	Exposure visits at PHT industries

## Contact us:

For any query regarding the course one may contact to the following E-mail address and mobile numbers

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