

**Five day executive training**  
**Processing and preservation of fruit and vegetables**  
**22.07.2024 – 26.07.2024**

**The technical sessions of the training will focus on:**

- Overall scenario of fruit and vegetable processing industry
- Unit operations in fruit and vegetable processing
- Minimal processing of fruits and vegetables
- Food safety, regulations and FSSAI certification standards
- Packaging of fruits and vegetable products

**The hands on sessions of the training will cover:**

- Demonstration of drying and dehydration techniques in fruit and vegetable preservation
- Hands on session on preparation of crush, cordial and syrups from fruits and vegetable
- Demonstration on preparation of ready to serve beverages.
- Hands on session on brining and pickling of vegetables.
- Hands on session on preparation of pastes – onion, ginger garlic, tamarind paste
- Minimally processing of fruits and vegetables.
- Demonstration of fruit leather
- Demonstration of tomato ketchup processing
- Demonstration of osmo dehydration of fruits and vegetables -
- Processing of fruit jams, jellies and jujubes