

**Five day executive training**  
**Processing and preservation of fruits and vegetables**  
**19.02.2024-23.02.2024**

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

- Overall scenario of fruits and vegetables industry
- Unit operations in fruit and vegetable processing
- Sustainable processing of fruits and vegetables
- Food safety, regulations and FSSAI certification standard and packaging for the fruit & vegetable based products
- PMFME Schemes.

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

- Drying and dehydration of fruits and vegetables
- Demonstration of RTS, Crush, syrups
- Hands on session on preparation of banana cake, carrot cake, cookies and pasta from vegetable peel.
- Demonstration of jam, jelly, marmalade, fruit leather
- Demonstration of culinary pastes (ginger garlic paste, chilli paste), tamarind paste.
- Demonstration brining and pickling of vegetables.