Fruit and Vegetable Processing and Preservation Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Fruit and vegetable processing and preservation is a vital component of the agribusiness sector, offering sustainable solutions for reducing post-harvest losses, increasing food security, and enhancing profitability. Fruit and Vegetable Processing and Preservation Training Course provides participants with practical skills, technical knowledge, and innovative approaches to value addition. By focusing on modern preservation techniques, hygienic handling, and food safety compliance, learners will gain the competence to establish viable processing enterprises. The course emphasizes quality assurance, product innovation, and market-driven strategies to empower entrepreneurs, farmers, and agribusiness professionals.

The program integrates hands-on training, case studies, and market insights to bridge the gap between traditional food preservation practices and modern processing technologies. By applying trending food technology, cold chain logistics, and packaging solutions, learners will acquire the ability to compete in local and global markets. With increasing demand for healthy, safe, and preserved foods, this course builds the foundation for sustainable agribusiness ventures while contributing to national food security and employment generation.

Programme Curriculum

Fruit and Vegetable Processing and Preservation Training Course

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Course Objectives

1. Equip participants with technical skills in fruit and vegetable processing.
2. Demonstrate innovative preservation techniques for extended shelf life.
3. Provide knowledge on hygienic handling and food safety standards.
4. Explore value addition opportunities in agribusiness.
5. Build entrepreneurial capacity in food processing ventures.
6. Introduce modern packaging and labeling techniques.
7. Address cold chain management in fresh produce supply.
8. Enhance understanding of quality assurance systems.
9. Train participants on market-driven product development.
10. Encourage compliance with national and international food regulations.
11. Integrate sustainable practices in food preservation.
12. Foster research and innovation in agri-food processing.
13. Develop skills in digital marketing of processed foods.

Organizational Benefits

- Reduction of post-harvest losses
- Enhanced food safety and compliance
- Increased agribusiness profitability
- Stronger supply chain management
- Improved product innovation capacity
- Sustainable practices in processing units
- Capacity building of staff and farmers
- Improved competitiveness in domestic and global markets
- Higher consumer satisfaction and trust
- Long-term organizational growth and resilience

Target Audiences

- Farmers and producer groups
- Agribusiness entrepreneurs
- Food technologists
- Cooperative societies
- NGOs in food security programs
- Small and medium enterprises in food processing
- Government extension officers
- Students and researchers in agriculture and food science

Course Duration: 10 days

Course Modules

Module 1: Introduction to Fruit and Vegetable Processing

- Importance of processing in food security
- Overview of global and local food processing industry
- Nutritional value of fruits and vegetables
- Post-harvest physiology and losses
- Preservation needs and opportunities
- Case Study: Post-harvest losses in Kenyan mangoes

Module 2: Food Safety and Hygiene in Processing

- Personal hygiene standards
- Sanitation in processing plants
- Hazard Analysis Critical Control Points (HACCP)
- Common foodborne pathogens
- Regulatory requirements for food safety
- Case Study: Foodborne illness outbreak prevention

Module 3: Preservation Techniques for Fruits

- Heat treatment methods
- Freezing and chilling techniques
- Sugar-based preservation
- Vacuum packing technologies
- Minimal processing innovations
- Case Study: Pineapple preservation in Ghana

Module 4: Preservation Techniques for Vegetables

- Blanching methods
- Fermentation techniques
- Dehydration processes
- Cold storage applications
- Advanced canning techniques
- Case Study: Cabbage sauerkraut production in Europe

Module 5: Value Addition Opportunities

- Fruit juices and concentrates
- Vegetable pickles and chutneys
- Dried fruits and vegetables
- Jam and jelly processing
- Novel product innovations
- Case Study: Tomato paste value chain in Nigeria

Module 6: Packaging and Labeling

- Role of packaging in preservation

- Eco-friendly packaging solutions
- Labeling regulations and requirements
- Shelf-life extension through packaging
- Branding and marketing considerations
- Case Study: Eco-packaging adoption in Europe

Module 7: Cold Chain Management

- Importance of cold storage systems
- Refrigerated transportation logistics
- Monitoring and control systems
- Energy-efficient cold chain technologies
- Challenges in developing countries
- Case Study: Cold chain development in India

Module 8: Drying and Dehydration Technologies

- Traditional sun drying methods
- Solar drying innovations
- Industrial dehydration processes
- Quality control in drying
- Cost-effective drying solutions
- Case Study: Solar drying of bananas in Uganda

Module 9: Canning and Bottling

- Principles of canning technology
- Sterilization and sealing processes
- Glass and plastic bottling options
- Shelf life and storage considerations
- Common challenges in canning industry
- Case Study: Tomato canning industry in Italy

Module 10: Fermentation and Pickling

- Principles of fermentation science
- Microorganisms in pickling
- Traditional versus modern methods
- Health benefits of fermented foods
- Scaling up pickling operations
- Case Study: Kimchi processing in South Korea

Module 11: Quality Assurance and Standards

- Good Manufacturing Practices (GMP)
- ISO and Codex standards in food processing
- Product testing and certification
- Traceability systems in food supply chain
- Risk management approaches
- Case Study: Quality certification in Ethiopia?ÇÖs coffee industry

Module 12: Food Processing Equipment and Tools

- Basic equipment for small-scale units
- Large-scale industrial machinery
- Maintenance and calibration of equipment
- Cost estimation and budgeting
- Equipment sourcing and procurement
- Case Study: SME food processors in Tanzania

Module 13: Waste Management in Food Processing

- Types of waste in processing plants
- Reuse and recycling opportunities
- Waste-to-energy initiatives
- Water management strategies
- Environmental regulations compliance
- Case Study: Banana waste utilization in Uganda

Module 14: Marketing of Processed Products

- Market analysis and research
- Branding and promotion strategies
- Digital marketing of food products
- Export opportunities and challenges
- Pricing strategies for profitability
- Case Study: Kenyan avocado exports to EU

Module 15: Entrepreneurship in Food Processing

- Business plan development
- Access to finance and credit facilities
- Managing agribusiness risks
- Scaling up operations
- Partnerships and networking
- Case Study: Youth agripreneurship in Rwanda

Training Methodology

- Interactive lectures and discussions
- Hands-on practical sessions in processing
- Group work and problem-solving exercises
- Case study analysis and presentations
- Field visits to processing facilities
- Expert guest lectures from industry professionals

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	04 Dec 2026	Online	$2,000
23 Nov 2026	04 Dec 2026	Physical	$3,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$9,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$12,000

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