Training Course on Food Processing and Value Addition Technologies for Farm Produce

Professional Development Training Course Outline

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

Course Introduction

The agricultural sector is undergoing rapid transformation, driven by the growing demand for processed foods, value-added farm products, and innovative food technology. Training Course on Food Processing and Value Addition Technologies for Farm Produce equips participants with practical and technical skills essential for improving post-harvest handling, reducing food losses, and enhancing the marketability of agricultural produce. With a special focus on processing techniques, value chain optimization, packaging innovations, and quality control, this course is tailored for professionals aiming to elevate agribusiness outcomes sustainably and profitably.

Through a combination of hands-on experience, expert-led sessions, and real-world case studies, trainees will master cutting-edge food processing techniques, such as dehydration, fermentation, extrusion, fortification, and eco-friendly packaging. The course emphasizes market-oriented approaches and entrepreneurship development for farmers, agripreneurs, food technologists, and agricultural extension agents. The content is aligned with current global trends in agribusiness innovation, food security, climate resilience, and sustainable development goals (SDGs).

Programme Curriculum

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Course Objectives

1. Understand fundamental principles of food processing and post-harvest technology.
2. Explore trending value addition techniques for different types of farm produce.
3. Learn best practices in agro-processing equipment selection and maintenance.
4. Identify cost-effective preservation and storage technologies.
5. Enhance knowledge of nutritional fortification and food safety standards.
6. Examine regulatory requirements and certification processes for processed foods.
7. Acquire skills in branding, packaging, and labeling of value-added products.
8. Promote agripreneurship and rural employment through food processing enterprises.
9. Investigate climate-smart and eco-friendly processing practices.
10. Develop insights into digital marketing and e-commerce for food products.
11. Implement supply chain management and distribution strategies.
12. Design business plans and feasibility studies for agro-processing ventures.
13. Analyze success stories and case studies of innovative value addition models.

Target Audiences

1. Smallholder farmers
2. Agripreneurs and start-up founders
3. Agricultural extension officers
4. Food technologists
5. Agribusiness consultants
6. Cooperative society leaders
7. Youth and women in agribusiness
8. NGOs and development practitioners

Course Duration: 10 days

Course Modules

Module 1: Introduction to Food Processing and Value Addition

- Basics of food processing
- Importance of value addition
- Current global and local trends
- Challenges in farm-level processing
- Policy framework and regulations
- *Case Study: Kenya’s mango value chain transformation*

Module 2: Post-Harvest Handling and Loss Reduction

- Best practices in harvesting
- Sorting and grading techniques
- Cold chain systems
- Transportation and logistics
- Packaging for freshness
- *Case Study: Tomato supply chain in Nigeria*

Module 3: Food Preservation Techniques

- Drying and dehydration
- Freezing and cold storage
- Use of natural preservatives
- Pasteurization
- Canning processes
- *Case Study: Cassava shelf-life extension in Ghana*

Module 4: Agro-Processing Equipment and Technology

- Overview of processing equipment
- Maintenance and operation
- Energy-efficient tools
- Mobile processing units
- Cost-benefit analysis
- *Case Study: Solar dryers for horticultural produce*

Module 5: Nutrition and Food Fortification

- Nutrient retention in processing
- Micronutrient fortification
- Dietary diversification
- Product formulation for health
- Consumer education
- *Case Study: Fortified maize flour in Uganda*

Module 6: Packaging and Labeling for Market Access

- Importance of good packaging
- Types of packaging materials
- Branding essentials
- Compliance labeling
- Storage and shelf appeal
- *Case Study: Branded honey products in Tanzania*

Module 7: Quality Control and Food Safety

- Good Manufacturing Practices (GMP)
- HACCP principles
- Food safety regulations
- Quality assurance tools
- Certification process
- *Case Study: Dairy product safety in Rwanda*

Module 8: Fruits and Vegetable Processing

- Juice extraction and bottling
- Jam and jelly production
- Pickling methods
- Pulp preservation
- Fruit leathers and snacks
- *Case Study: Pineapple processing in the Philippines*

Module 9: Cereal and Grain Value Addition

- Milling technologies

- Cereal snacks and flour
- Porridge and breakfast products
- Fortification with vitamins
- Shelf-life improvement
- *Case Study: Millet processing enterprises in India*

Module 10: Legumes and Oilseeds Processing

- Pulse flour production
- Peanut butter and oils
- Soybean transformation
- Roasting and packaging
- Nutritional profiling
- *Case Study: Groundnut value chains in Malawi*

Module 11: Livestock Product Processing

- Meat curing and drying
- Dairy product innovations
- Poultry product processing
- Food safety for animal products
- Value addition opportunities
- *Case Study: Goat meat processing in Ethiopia*

Module 12: Fish and Aquaculture Processing

- Smoking and drying
- Canning and freezing
- Value-added fish snacks
- Waste utilization
- Packaging and hygiene
- *Case Study: Tilapia processing in Uganda*

Module 13: Sustainable and Climate-Smart Processing

- Eco-friendly packaging
- Renewable energy use
- Water-efficient practices
- Climate resilience in food tech
- Carbon footprint reduction
- *Case Study: Solar-powered food hubs in Kenya*

Module 14: Marketing and Digital Platforms

- Agriproduct e-commerce
- Digital branding tools
- Social media strategies
- Export market readiness
- Logistics and delivery
- *Case Study: Online avocado marketing in Kenya*

Module 15: Business Planning and Access to Finance

- Business model development
- Proposal writing and pitching
- Financial planning tools

- Microloans and agrifinance
- Risk management
- *Case Study: Youth agro-enterprise in Zambia*

Training Methodology

- Interactive lectures with multimedia presentations
- Practical demonstrations and hands-on sessions
- Group discussions and brainstorming
- Field visits to processing centers
- Expert guest lectures
- Real-world case study analysis

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

Start Date	End Date	Location	Price
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

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

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