# A Report on Value added Course outcome

The course outcome of 95 value added courses offered during the last five year has been encouraging and quite impressive as more than 301 students have been selected for jobs in different sectors (private, government and semi-government) and remaining have preferred higher education. Students completing these courses have been benefitted a lot through knowledge and skill emprovement.

Nodal Officer C.S. Azad Univ. of Agril & Tech.



# Certificate Course On Post-harvest Management and Technology in

**Horticultural Crops** 

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Professor and Head

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# Full Time | Regular | 1 Semester

India is the 2<sup>nd</sup> largest producer of fruits and vegetables in the world. Several studies suggest that around 30-40 per cent of produced fruits and vegetables are lost before they reach final consumer. These losses occur during different stages of harvesting, handling, packaging, transportation, in wholesale and retail markets. Moreover, only 2.5 per cent of the produce is processed, to minimize the losses of fruits, vegetables, flowers, plantation and spice crops and to increase the farmers income there by guaranteeing the national food and nutritional security. Postharvest losses vary greatly among commodities and production areas and seasons. There is a need for man power with specialization in postharvest management to meet and tackle the above demands and to develop an action plan for establishing an effective post-harvest research unit. The post-harvest management of perishable commodities like horticultural crops, which are primarily physiological in nature, is distinctly different than the PHT of the food grains, fish, dairy and meat. It was therefore suggested that an independent discipline of Postharvest Management should be considered in horticulture discipline. Considering the above mentioned points, it is hereby proposed to initiate a certificate courses on post-harvest management of horticultural crops.

Due importance has been given while designing the course contents towards the national priorities and policies viz., skill development and employment generation, doubling farmers income, nutritional security and above all minimizing the post-harvest losses of horticultural crops.

Duration	6 Months
Minimum Qualification	10th and above
Medium of Instruction	Hindi and English
Application & Registration Charges:	Rs 500.00
Course fees	Rs. 10,000.00
No. of Candidate	25
Restrictions	For resident of Uttar Pradesh only
Implementing Agency	Department of Vegetable Science, Chandra Shekhar Azad University of Agriculture & Technology, Kanpur - 208 002
Course Objectives	<ul> <li>To impart comprehensive knowledge on post-harvest management technology in horticultural crops.</li> <li>To improve the quality of horticultural produce and to reduce post-harvest losses through strengthening productive capacities in terms of production techniques, management and value addition.</li> <li>To generate understanding about food safety and quality standards.</li> <li>To expose the participants for advanced processing and packaging methods, marketing strategies and export systems.</li> <li>To encourage the participants for establishment of entrepreneurship units.</li> <li>To enhance the income of horticultural crops growers through entrepreneurship unit and employment generation.</li> </ul>

### Total credit hours

### 72

## Eligible Candidates

The course is designed for students, extension functionaries, person from development agencies, progressive farmers, young entrepreneurs, enthusiasts and other interested people who have interest in acquiring basic knowledge about post-harvest management and technology in horticultural crops.

# Course Approach

- Class lectures through course instructor(s) in off-line mode
- Brainstorming video
- Reading materials
- Supplementary material: video clippings etc.
- Practical classes and physical activity
- Quiz-based assessments
- Study tour and exposure visit

**Course Director** 

Dr. P.K. Singh, Professor & Head, Deptt. of Vegetable Science, CSAUAT, Kanpur

**Course Coordinator** 

Dr. Rajiv, Vegetable Agronomist, Deptt. of Vegetable Science, CSAUAT, Kanpur

### **COPURSE LEARNING OUTCOMES**

After successful completion of this course, the students are expected to be able to:

- Understand Principles and different methods of preservation
- Principal spoilage organisms, food poisoning and their control measures
- Canning of fruits and vegetables
- Processing equipments and layout of processing industry

### Dr. P. K. Singh

Professor and Head

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