



Central International University-CIU

Diversity Learning Institute-DLI

Twikatane e.V Germany

Skills Curriculum/Syllabus

Course Duration: 3 to 6 months

Course: Agricultural Foods Processing & Packaging

What is Agricultural Foods Processing & Packaging ?

Agricultural Foods Processing & Packaging refers to the set of activities involved in transforming raw agricultural produce into value-added food products and ensuring their safe and efficient packaging for distribution and consumption. It encompasses various processes, techniques, and technologies aimed at enhancing the quality, shelf life, and marketability of agricultural foods.

Food processing involves converting agricultural raw materials, such as fruits, vegetables, grains, meat, and dairy products, into processed forms like canned goods, frozen products, juices, baked goods, and more. This includes activities such as sorting, cleaning, cooking, preserving, drying, and fermenting, among others.

Packaging plays a vital role in preserving the quality and safety of processed agricultural foods. It involves selecting appropriate packaging materials, designing packaging solutions, and labeling products with relevant information. Proper packaging helps extend shelf life, protects against physical and microbial contamination, provides consumer convenience, and promotes branding and marketing of food products.

Agricultural Foods Processing & Packaging is crucial for several reasons. It adds value to agricultural produce, reduces post-harvest losses, improves food safety and quality, increases marketability, and contributes to the overall food supply chain. This field requires knowledge of food science, technology, quality control, marketing, and regulatory compliance to ensure that processed agricultural foods meet consumer expectations and adhere to industry standards and regulations.

Course Objectives

1. Understand the principles of agricultural foods processing: Gain a comprehensive understanding of the concepts, principles, and techniques involved in processing agricultural raw materials into value-added food products.
2. Learn food safety and quality assurance: Acquire knowledge of food safety regulations, hygiene practices, and quality control measures to ensure the production of safe and high-quality processed foods.
3. Develop skills in food processing techniques: Learn various food processing techniques such as cleaning, sorting, cooking, preserving, drying, fermenting, and packaging to transform agricultural produce into processed food products.
4. Understand packaging materials and techniques: Gain knowledge of different packaging materials, their properties, and appropriate packaging techniques to ensure the preservation, safety, and marketability of processed agricultural foods.
5. Learn labeling and regulatory compliance: Understand the labeling requirements, regulatory standards, and consumer information necessary for packaging agricultural food products accurately and in compliance with relevant regulations.
6. Develop marketing and distribution strategies: Acquire skills in developing effective marketing and distribution strategies for processed agricultural foods, including market research, product positioning, pricing, and supply chain management.
7. Gain hands-on experience: Engage in practical exercises, demonstrations, and training sessions to apply the learned concepts and techniques in real-world settings, including food processing facilities and laboratories.

8. Foster sustainability in agricultural food processing: Understand and explore sustainable practices in agricultural food processing, such as waste reduction, energy efficiency, and environmentally friendly packaging solutions.
9. Enhance problem-solving and decision-making skills: Develop the ability to analyze challenges in agricultural food processing and packaging and make informed decisions to overcome them effectively.
10. Foster entrepreneurial skills: Acquire knowledge and skills necessary for entrepreneurship in the agricultural food processing and packaging industry, including business planning, cost management, and market positioning.

(A) Syllabus Outline

Module 1: Introduction to Agricultural Foods Processing

- Duration: 30 hours

Module 2: Principles of Food Safety and Hygiene

- Duration: 40 hours

Module 3: Food Processing Techniques

- Duration: 60 hours

Module 4: Packaging and Labeling of Agricultural Foods

- Duration: 40 hours

Module 5: Quality Control and Assurance in Food Processing

- Duration: 50 hours

Module 6: Marketing and Distribution of Processed Agricultural Foods

- Duration: 30 hours