

HORT 381 POST HARVEST MANAGEMENT AND VALUE ADDITION OF FRUITS AND VEGETABLES 2(1+1)

POST HARVEST MANAGEMENT

Course Overview:

This course deals with overall post harvest management of fruits and vegetables from farm to fork.

Learning objective:

The students are expected to gain knowledge on various management technologies on pre- harvest and post harvest of fruits and vegetables. Students are also expected to gain knowledge on conventional and modern packaging methods.

Outcome of the course

Students will acquire knowledge on post harvest management tools and novel packaging techniques.

Lecture schedule:

The Post Harvest Management portion is divided into following headings:

- (i) The Importance of post harvest technology of horticultural crops
- (ii) Maturity indices, harvesting and post harvest handling of fruits and vegetables
- (iii) Maturity and ripening process – factors affecting ripening of fruits and vegetables- chemicals used for hastening and delaying ripening of fruits and vegetables.
- (iv) Pre harvest factors affecting quality on post harvest life of fruits and vegetables – factors responsible for deterioration of harvested fruits and vegetables.
- (v) Methods of storage-precooling, pre storage treatments, low temperature storage, controlled atmosphere storage, hypobaric storage, irradiation and low cost storage structures.
- (vi) Various methods of packaging-packaging materials and transport – packaging technology for export. Fabrication of type of containers, cushioning material, vacuum packaging, poly shrink packaging, specific packaging for export of mango, banana, grapes, etc.,