

## Quality Control in Fruits and Vegetables Processing



Fruit and vegetable processing industries produce very large quantities of products which are intended for consumption, often on a daily basis, by the population at large. Such industries therefore have a special responsibility to ensure that their products are wholesome and safe, as well as successful in the marketplace.

### Program Contents:

#### ✂ **Module 1: Introduction**

📖 Introduction about Quality Control System for Fresh Fruits and Vegetables

#### ✂ **Module 2: Establishing Quality Control Systems:**

📖 Production planning.

📖 Allocation of resources to quality control.

📖 Monitoring of the manufacturing process.

📖 GMP (Food Good Manufacturing Practices Audits): Monitoring and how to make daily checklist.

📖 End-product testing.

📖 Incidence of defective product.

📖 Treatment of quality control data

#### ✂ **Module 3: Quality Control Systems for Fruits and Vegetables Processing:**

📖 Raw Materials.

📖 Preparative Treatments.

📖 Filling.

📖 Closing and Sealing Operations.

📖 Preservation Treatments.

📖 Labelling, Packaging, and Warehousing.

📖 Cleaning, sanitation, Hygiene, and waste disposal.

#### ✂ **Module 4: Methods of Analysis and Physical Scope:**

📖 Scope.

📖 Chemical Analysis.

📖 Physical Tests.

#### 📖 **The target Audience:**

Farmer's Workers, Supervisors, and Engineers.

### 🕒 **Course Duration:**

Duration Per Days	Duration Per Hours
6	36

Memberships				Quality System	
					