

Programme Schedule of Hands on Training on "Novel Techniques in Value Addition of Fruits and Vegetables" During September 16-18, 2019

Time (Hrs.)	Topics	Resource Persons
Day 1 (16/09/2019)		
9:00 to 9:30 hrs. Tea and Breakfast		
9:30 to 10:40	Registration and Inauguration	
10:40 to 11:00 hrs. Tea Break		
11:00 to 12:15	Fresh Fruits Handling for Shelf Life Extension	Dr. R. R. Sharma Principal Scientist, Dept. of Food Science and PHT, IARI, New Delhi
12:15 to 12:30	Discussion	
12:30 to 13:30 hrs. Lunch break		
13:30 to 4:30	Processing and Value Addition of Temperate Fruit Crops	Dr. P. C. Sharma Dean, College of Horticulture and Forestry, Y S Parmar University of Horticulture and Forestry, Solan, HP
14:30 to 14:45	Discussion	
14:45 to 15:45	Recent Trends for Food Safety and Quality Management	Dr. Satish Sharma, Professor, Dept. of Food Science and Technology GB Pant University of Agriculture and Technology Pantnagar, Uttarakhand
15:45 to 16:00	Discussion	
16:00 to 16:15 hrs. Tea Break		
16:15 to 17:15	Safe Ripening and Waxing Techniques to Maintain Quality of Horticultural Produce	Dr. B V C Mahajan Director, Punjab Horticultural Post Harvest Technology Centre, PAU, Ludhiana
17:15 to 17:30	Discussion	
Day 2 (17/09/2019)		
9:00 to 9:30 hrs. Tea and Breakfast		
10:00 to 12:00 (Practical)	Preparation of Fruit based Beverages	Dr. Dev Raj Co-PI, Unit-01, NAHEP-CAAST, NAU, Navsari
12.00 to 14.00 hrs. Lunch Break		
14:00 to 16:00 (Practical)	Preparation of Extruded Products	Dr. Jilen M. Mayani Co-PI, Unit-01, NAHEP-CAAST, NAU, Navsari
Day 3 (18/09/2019)		
8:00 to 8:30 hrs. Tea and Breakfast		
8:30 to 13:30 (Exposure Visit)	M/s. Nature Food Tech, At.-Shekhpur, Ta. Kamrej, Dist. Surat	Dr. Jilen M. Mayani Co-PI, Unit-01, NAHEP-CAAST, NAU, Navsari
1:30 to 14:00 hrs. Lunch Break		
14:00 to 16:00	Exam & Feedback	
16:00 to 16:15 hrs. Tea Break		
16:15 to 15:00	Valedictory Function	