

## **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.,