

**Objective:** To update and broaden knowledge on fruit and vegetables (F&V) postharvest manipulation through theory and practical examples

**Key Competences:** Training program provides summary of basic knowledge on characteristics and quality of fruits and vegetables, causes of spoilage, postharvest physiology and actions to keep quality of fruits and vegetables until their sale and/or processing.

**Terms of enrolment:** None for lower mentioned target groups

**Target Group:** Fruit and vegetables producers, leaders in F&V provision and storage chain, persons employed in raw materials (F&V) quality control, persons employed in F&V distribution and processing

**Outcomes:** Understanding of demands given by legislation for F&V placed on market and/or to food industry for processing

**Indicative Content:**

- Training overview
- Fruit and vegetables (F&V) characteristics
- F&V chemical composition
- F&V nutritive value
- F&V classification
- F&V harvesting
- Postharvest physiology of F&V
- Storage conditions for consumption and processing
- Ripeness determination
- Determination of organoleptic characteristics of F&V
- Preparations of F&V for sale (consumption)

- Preparations of F&V for storage
- F&V Storage
- Selection of F&V processing methods
- Legislation regarding F&V

**Duration:** 21 hour (lectures and evaluation included)

**Language:** Croatian

**Keywords:** Fruit and vegetables, Quality, Storage, Processing

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