

Who are Eligible?

All aspiring entrepreneurs are eligible including professionals working in food industry, students in disciplines of Agriculture/ Horticulture / Food sciences & Nutrition, entrepreneurs interested in start-up in food business, teachers from colleges/Universities, FPOs & Govt. Dept

Prospects of training

Dehydration of vegetables seems to be a very simple process. Hands on training will cover the quality of vegetables, pre-treatments and post drying operations such as

Scope

The training programme has been designed to impart required skills and knowledge starting from principles of vegetable preservation by dehydration, raw material, significance of pre-treatments, quality control, packaging and its food safety requirements for commercial production and marketing of products.

Prospects

Consumer preference, changing lifestyle as well as increasing health consciousness is main driving force for an ever-increasing demand for processed and convenience food which is encouraging food producers to innovate in terms of diversified product range to provide healthy, ready-to-consume food products with a longer shelf life. Consumers with busy lifestyles are looking for dehydrated vegetables as nutritious snack food. India is the world's 2nd largest producer of vegetables in the world next only to China. Dried and preserved vegetables market of India is expected to grow at a CAGR of 16% by the year 2020. The supportive agro-climatic conditions, potential domestic market, cost competitiveness, and government support are some of the key factors which will drive the growth of this industry. Vegetables are dried to enhance storage stability, minimize packaging requirement and reduce transport weight. Food Manufacturers, Food service and the retail segment are using dehydrated vegetables.

Overview of training programme.

Consuming vegetables is very important for health. Dried vegetables contain less water because of the less water content vegetable size will reduce. The dehydrator will remove all the moisture from the food properly, and your food will actually be able to be stored about one year longer than if you used an oven instead, if kept in proper conditions. It includes many health benefits, it improves digestion, blood circulation and balancing the body fluids etc.

Objective of the training

1. To update the participants about demands of important vegetables and provided necessary training for making dehydrated vegetables products
2. To provide required information for setting up small scale vegetable dehydration units and marketing of these products.
3. To train the participants in the process of making vegetable snack food which will be done using combined processing technique for vegetables such as carrot, pumpkin, beetroot and also muskmelon.

Course content (Theory and practical)

Day 1

Fundamental principles in preservation of vegetables by dehydration, raw material suitability, blanching, significance of pre-treatments and relative advantages and disadvantages of different drying methods followed by practical training.

Day 2

Practical training on dehydration of vegetables: carrot, pumpkin, mushroom, okra, onion, French beans, leafy vegetables. Practical training in combined processing techniques for vegetables such as carrot, pumpkin, beetroot and also muskmelon.

Day 3

Calculation of dehydrated product yield, drying ratio packaging labelling. Quality testing, rehydration, vegetable powder making, model project, Government schemes.

