Training Programe		Training Programe
On	Chief Patron	6 6
Post Harvest Management & Value	Dr. K.K. Singh	on
Addition of Spice Crops	Hon'ble Vice- Chancellor	Post Harvest
Value Added Course		
22-26 May, 2023	Chairmen	Management & Value
Application Form	Dr. Bijendra Singh	Addition of Spice Crops
1. Name of the participant :	Dean, COH	Addition of spice crops
2. Father's name	-	
3. ID No. :	Course Director	Value Added Course
5. ID NO	Dr. Satya Prakash	
4. Class:	Professor, (Hort.)	Duration 5 Days (30 Credit Hrs)
5. College		Dates: 22-26 May, 2023
6. Category (Gen/OBC/SC/ST):	Course Coordinators	A DECEMBER OF
	Dr. Vipin Kumar	
7. Phone No. :	Associate Professor	Normal Contraction of the Contra
8. Email:	(Hort.)	
9. Mobile Number:	Dr. Manoj Kumar Singh	
9. Mobile Number:	Associate Professor (Hort.)	Organized by
10. Permanent Address :		Department of Vegetable Science
11. Signature of Participant with date:	-	
11. Signature of Farterpant with date.		College of Horticulture
		S.V.P.U. of Agri. & Technology,
		Meerut (UP)

Course Outcomes	Topic to be Covered	Key Differentiators	About the Course
• The course is intended to equip the	• Production Techniques of Turmeric	• Training Programe under	Department of Vegetable Science in
participant with various post	• Major value added products of	Department of Vegetable Science,	the college of Horticulture was started in
harvest and value added techniques	Turmeric	College of Agriculture, SVPUAT	the year 2020 at Sardar Vallabhbhai
of spice crops	• Processing techniques of Different	(UP)	Patel University of Agriculture &
• This course may cater the high	Value-added Products of Turmeric	• Experienced faculty from College	Technology, Meerut.
demand research and diagnostic	• Production Techniques of Coriander,	of Horticulture and SMS	With low processing activity coupled
industry.	Fenugreek	horticulture from different KVKs of	with extreme weather conditions, huge
• The participant can utilize this	• Major value added products of	university jurisdiction area	post harvest losses occur, ranging from
knowledge to new startups.	Coriander, Fenugreek	• Hands-on training using Post-	25 to 40 per cent. There is high quantum
• Knowledge gained by this training	• Processing techniques of Different	harvest laboratory under specialized	of wastage/post harvest losses due to
course will help the students to	Value added Products of Coriander,	scientists.	poor handling and very low quantum
perform their research work with	Fenugreek	• Limited seats for individual	(only 2%) of processing. These factors
ease and plan future prospective	 Production Techniques of Onion 	attention.	affect the farming efficiency adversely
research.	• Major value added products of of	• Demonstration of latest value-added	and may even discourage determined
	Onion	techniques in spices.	investment in agriculture. Infrastructure
	• Processing techniques of Different	• Certificate on successful	development for processing may take
	Value added Products of Onion	completion of training programe	this industry to the new heights in the
	Production Techniques of Garlic	• Course intended to current	years to come with the help of sufficient
	• Major value added products of Garlic	industrial demand.	exports and investments.
	• Processing Techniques of Different		The PG student are generally
	Value added Products of Garlic	Eligibility	specialized in one or only few techniques
	Production Techniques of Chilli	Students pursuing Under Graduate	which were used in their research work.
	• Major value added products of	Degree Program, Postgraduate degree	So many a times, most of the PG
	Chilli	Horticulture, Agriculture or any other	students don't know some of the
	• Processing Techniques of Different	allied sciences.	advanced value addition techniques.
	Value added Products of Chilli,		In light of above facts, we planned to
			conduct a 05 days (30 hours) training
			programe of value added course for UG
			and PG students of the university from
		<u> </u>	22 nd May to 26th May 2023.