

AGRICULTURAL RESEARCH COUNCIL



<i>TITLE</i>	<i>FRUIT PROCESSING</i>
SCHEDULED DATES	On request
INSTITUTE	ARC-Infruitec-Nietvoorbij, Helshoogte Road, Stellenbosch, South Africa
COURSE COORDINATOR	Chris Hanmann
BRIEF DESCRIPTION	To introduce prospective farmers to Deciduous Fruit Production
LEARNING OUTCOMES	<ol style="list-style-type: none"> 1. Basic skills in fruit sorting, choosing suitable varieties for juice making 2. Extraction and juicing methods for a cottage industry 3. Extraction for industrial purposes 4. Packaging and preservation of fruit juice to extend shelf life 5. Business skills to manage juicing plant/ business
OUTLINE OF COURSE CONTENT	<ol style="list-style-type: none"> 1. Fruit Juice Extraction 2. Clarification and preservation 3. Jam making 4. Packaging
WHO SHOULD ATTEND	Fruit Farmers, Extension Officers, Entrepreneurs
ENTRY REQUIREMENTS	Basic literacy
DELIVERY MODE	Presentation, Practical and Demonstrations
DURATION	5 Days
MEDIUM OF INSTRUCTION	English
COURSE FEE	R8400 pp
BOOKS/MANUALS	Forms part of the stationery pack

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