

BASIC TRAINING CURRICULUM FOR AGRICULTURAL COOPERATIVES AND SME

- Legislation in fruit and vegetable processing.
- Product health safety - from farm to fork.
- R&D of new products - from idea to realization.
- Primary agricultural production - soil preparation, selection of planting material, protection and care of plantations.
- Technology of fruit and vegetables processing.
- Food preservation technology.
- Utilization of waste and by-products - *ZERO WASTE* processing concept.
- Equipment for fruit and vegetables processing.

Depending on the specific needs of each individual cooperative or SME, the basic curriculum will be modified and adapted.