

# **UNIVERSITY OF DAR ES SALAAM**

## GRADUATE SHORT COURSE TRAINING ON POSTHARVEST, FOOD PROCESSING AND

### **PACKAGING TECHNOLOGIES**

The University of Dar es Salaam in collaboration with the Tanzania Education Authority (TEA) is organizing a graduates' short course training on postharvest, food processing and packaging technologies.

#### **Target group**

The program will be delivered to graduating students specialized in agricultural areas; agricultural engineering, crop science and beekeeping technology, aquatic sciences and fisheries technology, chemical and process engineering, mechanical engineering, food science and technology and agribusiness and other related disciplines.

#### Learning outcomes and competences:

- Ability to apply knowledge
- Ability to create new ideas (creativity)
- Skilled at utilizing and processing information

#### **Specific competences:**

- Application skills of professional knowledge
- Knowledge about agricultural products
- Knowledge of processing of chosen food
- Knowledge of food packaging materials and technology

#### **Key topics**

#### 1. Post-Harvest and Preservation Technology

- Postharvest technologies in cereals and horticultural products
- Emerging postharvest technologies
- 2. Food Processing and Preservation
- Food processing and value addition
- Product development and marketing
- Food preservation
- Emerging technologies in food processing and preservation

#### 3. Food Packaging Technology

- Principles of food packaging technology
- Food packaging technologies
- Emerging technologies in the food packaging industry
- Packaging design and branding for market-oriented packaging
- Packaging sustainability

#### **Registration and Training Fee**

Interested participants MUST fill registration form, which can be downloaded from https://www.udsm.ac.tz

Registration is considered complete after paying a training fee of TZS 150,000 (one hundred fifty thousand shillings only) to the account number stated in the registration form. The fee will cover training and training materials which include laboratory chemicals and consumables.

**Training dates** From 26<sup>th</sup> to 30<sup>th</sup> July 2021

#### **Contact Information**

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