


Starting one week certificate course in "Value addition Fruits and Vegetables" at Department of Horticulture College of Agriculture, NAU, Bharuch

જાહેરનામું
નંબર. ૯૧૨ /૨૦૨૩

આથી સંબંધકર્તા સર્વેને જાણ કરવામાં આવે છે કે તા.૨૬.૦૯.૨૦૨૩ ના રોજ નવસારી ખાતે મળેલ સંચાલક મંડળની ૫૦ મી બેઠકની કાર્યનોંધના મુદ્દા નંબર ૫૦.૨૩ થી નીચેની વિગતે ઠરાવ કરેલ છે.

It is resolved to start one week certificate course on "Value addition in Fruits and Vegetables" at Horticulture Department, College of Agriculture, NAU, Bharuch, as per ANNEXURE I

જા.નં.એસીએન/ડી-૨/૧૨૬૪૨-૬૪૧ /૨૦૨૩
તા. ૧૯/૧૦/૨૦૨૩


આચાર્ય અને ડીન
ન. મ. કૃષિ મહાવિદ્યાલય
નવસારી

નકલ સવિનય રવાના :-

૧. સંચાલક મંડળના તમામ સભ્યો તરફ.
૨. યુનિવર્સિટીના તમામ અધિકારીઓ તરફ.
૩. તમામ આચાર્યો તરફ.

નકલ રવાના :-

૧. માન.કુલપતિશ્રીના રહસ્ય સચિવશ્રી, નવસારી કૃષિ યુનિવર્સિટી, નવસારી
૨. કુલસચિવશ્રીના રહસ્ય સચિવશ્રી, નવસારી કૃષિ યુનિવર્સિટી, નવસારી
૩. કુલસચિવ વિભાગની બોર્ડ ઓફ મેનેજમેન્ટ શાખા તરફ (પાંચ નકલમાં)
૪. આ કચેરીની તમામ શાખાઓ તરફ.
૫. જાહેરનામા ફાઈલ

ANNEXURE I

PROPOSAL FOR ONE WEEK CERTIFICATE COURSE ON "VALUE ADDITION IN FRUITS AND VEGETABLES" AT DEPARTMENT OF HORTICULTURE, COLLEGE OF AGRICULTURE, NAU, BHARUCH

1. **Name of the University** : Navsari Agricultural University, Navsari
2. **Title of the Project** : Certificate course on "Value addition in Fruits and Vegetables" at Department of Horticulture, College of Agriculture, NAU, Bharuch
3. **Name of the College with address** : College of Agriculture,
Navsari Agricultural University,
Bharuch, Gujarat.

4. Introduction:

Horticulture has emerged as one of the potential agricultural enterprise in accelerating the growth of economy in India. It offers not only a wide range of options to the farmers for crop diversification, but also provides ample scope for sustaining large number of Agro-industries which generate huge employment opportunities. Horticulture has been evolving in form of horticulture industry in our country owing to its significant role in nutritional security, poverty alleviation and employment generation. Bharuch district has a wide variety of climate and soil on which horticultural crops such as, fruits; vegetables, ornamentals, medicinal and aromatic plants; cultivated.

Fruits and vegetables are highly perishable and have very short shelf-life. During different handling and marketing operations there is huge post harvest loss of agriculture produce. Both qualitative and quantitative losses occur in horticultural commodities between harvest and consumption. Qualitative losses like loss in edibility, nutritional quality, calorific value and consumer acceptability of fresh produce are much more difficult to assess than are quantitative losses. Quantitative post-harvest losses in India estimated by different committees ranged between 25-33% depending upon the crop. The major cause of post harvest loss is availability of poor infrastructure for post harvest management (PHM) and processing of commodities. These losses can only be minimized by proper handling, marketing and preparation of different processed products like squash, nectar, dehydrated products etc. The women of this district will gain practical knowledge of the manufacturing process, will acquire skill and have the opportunity for employment in self-employment ventures, food industries, academic institutions etc.

Farmers/rural youth being an integral part of the Indian agricultural workforce and their inbuilt futuristic outlook and creativity can definitely change the way of skilling the workforce around the world. Skilling rural youth is indeed a small but definitely a change-maker towards skilling the Nation.

5. Objectives:

1. Imparting skill to women of different categories (unskilled, semi-skilled and skilled workers, and housewives) to sustain their livelihood by value addition of horticultural crops.
2. Improvement of incomes, standards of living, employment opportunities, working conditions and prospects of advancement in horticulture as a contribution towards remedying the lack of balance between horticulture and other occupations in these respects;

6. Budgetary requirements:

SN	Particulars	Amount (Lakhs)/year	Brief justification
A.	Land		
	Land	--	Available with the University
B.	Works		
	Building	--	Available with the University
C.	Non Recurring (Equipment)	--	Available with the University
D.	Recurring		
I	Contractual man power	-	Technical expertise is available with college
II	Contingent Expenditure	--	The contingent expenditure will be made from the plan schemes and other schemes in the college
	Grand Total	--	

7. Output/Outcome:

1. Generate middle level technicians/ man power for agro-based industry which will provide employment to women which in turn improve their standard of living.
2. Unemployed/ underemployed rural youth will be productive which will help in enhancing nation's prosperity.

Programme Structure

The trainees will be exposed to the various aspects of processing and value addition of horticultural crops

Medium of Instruction: Gujarati, Hindi or English

Eligibility: Anyone having writing and reading skill in Gujarati, Hindi or English

Age limit: Age should be above 18 years (On date of admission)

Programme Duration

The total duration of this programme is **ONE WEEK**

No. of participants/ batch: 20

No of courses/year: 3

Registration:

The admission to the course will be displayed on Navsari Agricultural University, Navsari website: nau.in

Fees: Rs. 2000 per trainee (Excluding Food & Accommodation)

Examination & Certification:

All the participants are obliged to timely submit assignment and appear for examination at the end of the course. After successful completion, the participants will be awarded Certificate.

**Certificate course Schedule On
Value Addition in Fruits and Vegetables**

Sr. No.	Day	Time	Subject
1	First	10.30 to 3.30	Preparation of candy from available seasonal fruits or chyvanprash from aonla in winter season or preparation of gulkand from rose
2	Second	10.30 to 3.30	Preparation of pickles from available seasonal vegetables
3	Third	10.30 to 3.30	Preparation of RTS, nectar and squash from available seasonal fruits
4	Fourth	10.30 to 3.30	Dehydration of different available seasonal fruits and vegetables
5	Fifth	10.30 to 3.30	Preparation of jam and jelly from available seasonal fruits

