

FARM PRODUCTS PROCESSING

UNIT CODE: AGR/CU/EXT/CR/04/6/A

Relationship to Occupational Standards

This unit addresses the Unit of Competency: process farm products

Duration of Unit: 210 hours

Unit Description

This unit specifies competencies required to process farm products (Agro-processing) / (value addition). It involves identification of products for value addition, determine technology/machines and equipment to use, process products to flour and flour products, process vegetables into juice and vegetable products, process fruit into juice, wine and products, process herbal products, process animal products (milk, pork, beef, chicken, fish, rabbit and bee products), process animal products (milk, pork, beef, chicken, fish, rabbit and bee products) and Package processed products.

Summary of Learning Outcomes

1. Identify products for value addition
2. Determine technology/machines and equipment to use
3. Process products to flour and flour products
4. Process vegetables into juice and vegetable products
5. Process fruit into juice, wine and products
6. Process Herbal products
7. Process animal products (milk, pork, beef, chicken, fish, rabbit and bee products)
8. Package processed products

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Identify products for value addition	<ul style="list-style-type: none">• Types of value addition products• Perishability• Harvest timing• Preservation methods• Packaging methods• Transportation methods• Customer preference• Nutritional / medicinal value	<ul style="list-style-type: none">• Written tests• Observation• Oral questions• Third party report
2. Determine	<ul style="list-style-type: none">• Choice of equipment and machinery	<ul style="list-style-type: none">• Written tests

technology/machines and equipment to use	<ul style="list-style-type: none"> • Type of technology • Equipment and machinery maintenance 	<ul style="list-style-type: none"> • Observation • Oral questions • Third party report •
3. Process products to flour and flour products	<ul style="list-style-type: none"> • Types of milling technologies • Flour products • Packaging of flour and flour products • Occupation safety standards 	<ul style="list-style-type: none"> • Written tests • Observation • Oral questions • Third party report
4. Process vegetables into juice and vegetable products	<ul style="list-style-type: none"> • Types of vegetables for value addition • Types of technologies used in vegetable processing • Packaging of processed vegetable products • Occupation safety standards • Standardization requirement 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Third party report •
5. Process fruit into juice, wine and products	<ul style="list-style-type: none"> • Types of fruits for value addition • Types of technologies used in fruits processing • Packaging of processed fruits products • Occupation safety standards • Standardization requirement 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Third party report •
6. Process Herbal products	<ul style="list-style-type: none"> • Types of herbs for value addition • Types of technologies used in herbs processing • Packaging of processed herbs products • Occupation safety standards 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Third party report
7. Process animal products (milk, pork, beef, chicken, fish, rabbit, bee products hide and skins, wool)	<ul style="list-style-type: none"> • Types of animal for value addition • Types of technologies used in animal product processing • Packaging of processed animal products • Occupation safety standards 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions • Third party report
8. Package processed products	<ul style="list-style-type: none"> • Types of packaging materials • Labeling, branding and trade marks • Storage 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questions

	<ul style="list-style-type: none"> • Transportation • Marketing 	<ul style="list-style-type: none"> • Third party report
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Suggested Methods of instruction

- Project
- Demonstration by trainer
- Practice by the trainee
- Discussions
- Direct instruction
- Simulation
- On job training

Recommended Resources

- Mills
- Cereals
- Milk
- Hides and skins
- Meat
- Fruits and vegetables
- Knives
- Trays
- Solar driers
- Buckets
- Clean water
- Dust coats
- Gloves
- Juicers
- Blenders
- Sieves
- Mixers
- Flip charts
- Text Books and manuals
- Note books
- Felt pens
- Masking tapes
- Deep freezer

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- Cultures
- Thermometers
- Electricity
- Tannery chemicals
- Tannery equipment
- Clip board
- White boards
- Projectors
- Computers

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