

Language in which the training is delivered: Croatian

Content:

- Fruit and vegetables (F&V) characteristics
- F&V chemical composition and nutritive value
- F&V harvesting
- Postharvest physiology of F&V
- Storage conditions for consumption and processing
- Ripeness determination
- Preparations of F&V for sale (consumption)
- Preparations of F&V for storage
- Selection of F&V processing methods
- Legislation regarding F&V

Methodology:

- PPT presentations
- Discussions
- Practical activities (individual and group activities)

Training duration: 3 days