

**Rural Development Academy  
Bogra.**

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Designation: Assistant  
Director

1. Title of the Course: Training Course on Food Processing Technology
2. Duration: January 15 to March 31, 2016
3. Institution: The Egyptian International Centre for Agriculture ( EICA )
4. Country: Egypt
5. Sponsoring Organization: African Asian Rural Development Organization (AARDO)

6. Course Content:

The theoretical curriculum of the course was divided into three modules;

**Module I:**

1. Principles of food processing.
2. Biochemistry of food
3. Microbiology of Food and Fermentation
4. Composition of food
5. Basics of Nutrition
6. Post-harvest and handling

**Module II:**

1. Technology of processing of fruits and vegetables
2. Transformation of cereals and pulses

3. Production of edible oils
4. Dairy Processing
5. Food preservation
6. Sugar Refining
7. Technology of processing fish
8. Technology of meat processing
9. Production drinks
10. Contaminants Food
11. Food Safety Management System

**Module III:**

1. Sensory Evaluation
2. Food Packaging
3. Food Traceability
4. Labeling and Barcode
5. SWOT Analysis
6. Waste management in food processing plants
7. Marketing of processed products
8. Rural women and food processing
9. Impact of the food processing industry on climate change
10. Food security
11. Presentation of projects

**\*20-hour of Arabic Sessions**

**LABS & PRACTICAL TRAINING**

**1. Centre for Agricultural Research:**

- 1.1. Food Technology Centre.  
(Laboratory of Sensory Evaluation)

**2. Faculty of Agriculture, Cairo University:**

- 2.1. Division of Food Technology:
  - Department of vegetables and fruits
  - Department of Meat Processing
  - Microbiology Laboratory
  - Bakery
  - Department of dairy processing

**2.2. Chemistry Department**

**STUDY TOURS & FIELD VISITS**

**1. Alexandria Governorate:**

- 1.1. The El-Maghraby farms.
- 1.2. "Summer Moon" for the processing of fish.
- 1.3. "Swiza" for the production of chocolate.
- 1.4. Agricultural Society of Alexandria (LAMAR)

**2. Gharbiya Governorate (City of Tanta)**

- 2.1. The Social Fund for Development in Tanta.

## 2.2. Agricultural Directorate

### 3. The Damietta Governorate:

- 3.1. The company "Qatilo" for cheese production.
- 3.2. The company "Misr - Italy" for food processing industries.
- 3.3. Fish Conservation Project.
- 3.4. Production of compost.

### 4. Governorate El-Sharkia:

The city of 10 Ramadan,

- 4.1. Investors Association.
- 4.2. "Halwani Brothers" for meat processing.
- 4.3. The company "Arma" for oil refining.
- 4.4. "Tanaka" for the processing of poultry.

### 5. El-Fayoum Governorate:

- 5.1. Sugar refining company.
- 5.2. Biogas Project

### 6. Governorates of Luxor and Aswan:

- \* Sightseeing in Luxor and Aswan.

### Workshop:

- Trainees were divided into groups according to the materials used in the project.
- Each group was tasked to develop a small-scale project on food processing tied to the practical training during the internship.
- The mentioned project was based on the instructions given by a specialist for a 3-hour conference, besides a case study on that type of project.

### Presentation of Country Reports:

- Each participant must have to submit a country report on Food Processing, present and future prospects. The report had included the constraints that confront production in the countries of participants and the proposed solutions.
- 20 minutes was allowed to present the situation of the food in your country and 10 more minutes was devoted to different questions from other participants.

### Seminar:

- Participants were divided into groups to make a presentation

on climate change from the area where their countries are.

- Each group should address the food processing effect on climate change and how we must straighten and improve the negative impact.

#### 7. Learning Points:

- Become familiar with current methods applied in food processing plants through study tours and field visits as part of the course.
- Know the best food processing technology to improve quality, increase production and reduce waste.
- Application of advanced techniques of food microbiology and biochemistry acquired during the practical training laboratories.
- Developing a small-scale project on food processing that can be applied in their countries.
- Analyze and solve the problems facing the small scale business through the experience of the course.
- Developing linkage between participants of African, Asian and Latin American and the teachers of the course, researchers in research centers, owners of food processing companies and key persons of the course.