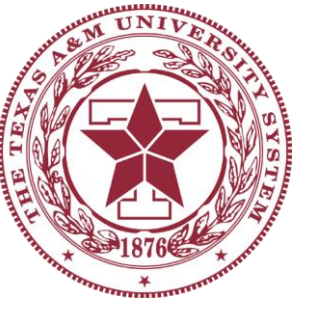


Postharvest Training Materials for Smallholder Producers of Horticultural Crops That Support Transitions to Commercialization



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SUMMARY

This project is about developing and producing narrated PowerPoint presentations with embedded short videos and time-lapse photography covering twelve key postharvest topics.

The time lapse photography and short video clips show the actual practices or changes in product appearance occurring and serve to illustrate the concepts being presented.

The training materials are being developed by the project PIs and other Subject Matter Experts. Three modules per topic target selected audiences.

AUDIENCE

1. Smallholder, subsistence farmers who are interested in beginning to sell portions of their crops
2. Farmers who are already selling part of their crops, but who wish to increase the scale and distance of their sales (e.g., in a large domestic city market)
3. Farmers who are already, or are considering, selling their product for export; this module should also be of use for university students interested in learning postharvest concepts

OBJECTIVES

Objective 1: Identify and recruit Subject Matter Experts who will produce the training materials and oversee the process of producing the materials so that it appropriately addresses different audiences and is of uniformly high quality.

Objective 2: Work with the Subject Matter Experts and Hort CRSP personnel to identify, select and obtain the audiovisual materials needed by the Subject Matter Experts that will be used to illustrate the concepts and practices in the training materials.

Objective 3: Trial the training materials in Guatemala and Honduras, and use the results and feedback to review and revise the materials.

Presentation Topics	Subject Matter Experts
1. Biological factors related to postharvest quality and sources for reliable information related to postharvest handling practices and marketing for fresh horticultural crops	Luis Cisneros <i>Texas A&M University</i>
2. Avoiding injury during harvesting of fresh horticultural crops	Jeff Brecht and Mark Ritenour <i>University of Florida</i> Luis Cisneros <i>Texas A&M University</i>
3. Grading and sorting fresh horticultural crops in the field to meet market requirements	Ivanna Vejarano <i>Escuela Agrícola Panamericana Zamorano</i>
4. Quality measurement procedures for fresh horticultural crops	Ana Silvia Colmenares <i>Universidad del Valle, Guatemala</i>
5. Curing underground storage organs	Lisa Kitinoja <i>Postharvest Education Foundation</i>
6. Water sanitation & food safety practices for fresh horticultural crops	Alejandro Castillo <i>Texas A&M University</i>
7. Washing, grading, sorting, packing etc. operations (practices) for fresh horticultural crops	Marita Cantwell <i>University of California, Davis</i>
8. Types of packaging for fresh horticultural crops – pros & cons	Eleni Pliakoni <i>Kansas State University</i>
9. Cooling and temperature management for fresh horticultural crops	Steve Sargent <i>University of Florida</i>
10. Storage practices for fresh horticultural crops	Lisa Kitinoja <i>Postharvest Education Foundation</i>
11. Transportation of fresh horticultural crops	Jeff Brecht <i>University of Florida</i>
12. Water loss of fresh horticultural crops	Mark Ritenour <i>University of Florida</i>



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