



- promote collaboration, communication and foster a professional network among participants.

## VI. Course Content

### Course Outline

#### 6.1 Lecture (36 hours) Topics are as follow;

- Overview on postharvest losses
- Postharvest management of fruit, vegetable and ornamental crops
- Postharvest management of cereals and legumes
- Postharvest management of tea, and coffee
- Application of packaging technology for agricultural produces
- Improving the health-promoting properties of fruit and vegetable products
- Quality measurement of raw materials and food products including chemical, physical, microbiological and consumer preference
- Food processing and preservation techniques
- Assuring food safety and quality
- Agricultural waste utilization such as peel, seed, skin, bone and entrails
- Logistics and Supply Chain for Agricultural Produces

#### 6.2 Practices (24 hours): Topics are as followings;

- Practicing and demonstration of how to measure specific qualities of raw materials and food products
- Practicing in postharvest technology of selected vegetables and tropical fruits
- Practicing in processing of selected agricultural raw materials such as vegetables, tropical fruits, and rice

#### 6.3 Study Trips/ Field Trips

Field trips will be organized in order to support understanding on the knowledge learnt from lectures. Participants will be offered visits to research institute, private business farms and companies, the Royal project in the Northern region of Thailand.

#### 6.4 Group work

Group discussion will be organized to provide an opportunity for participants to discuss and exchange ideas on knowledge and experiences gained from lecture and field trips.

#### 6.5 Assignments

**Country Report:** Participants are required to submit a country report pertaining to the postharvest and processing technology in their respective countries. The report should contain historical background on the subject related to the training course, existing problem

and laws and regulations concerning to the subject and possible application of the knowledge and experiences gained upon returning to their respective countries. The report should be approximately 10 pages of A4 size paper. Suggested templates of the country report will be circulated to successful candidates.

#### **Reading Assignment**

Participants from each country is requested to prepare information related to postharvest losses, postharvest management of agricultural products, food processing and preservation techniques, and agricultural waste utilization, etc. These will be used for the session of group work.

#### **Project Assignment;**

- Group assignment presentation
- Individual country report presentation

**VII. Number of Participants** 20 persons (Priority for FEALAC Member Countries)

#### **VIII. Qualifications**

Candidates must possess qualifications as specified in “Guideline for Thailand’s Annual International Training Course Programme” No. 2 “Qualifications.” Moreover, preference is given to candidates with educational background equivalent to a bachelor degree of University/Technical College, preferably with B.Sc. level degree on food science, food engineering, agro-industry, agricultural science, biotechnology, agricultural processing, agricultural product development, as well as candidates with at least 5 years of related work experience.

Apart from the AITC eligible countries/territories, nomination of candidates from the following FEALAC member countries is welcomed;

- Australia
- Brunei
- Japan
- New Zealand
- Republic of Korea
- Singapore

Successful candidates from the AITC eligible countries/territories will be offered Economy air ticket and domestic cost, while successful candidates from the above-mentioned countries will be offered an award which covers domestic cost (accommodation, allowance, social program, insurance and airport meeting service) during the period of training in Thailand.

### VIII. Application

- Nomination must be made by central government agencies in charge of nomination of national candidates (such as Ministry of Foreign Affairs) or by relevant central government agencies for which the nominated candidates currently work. Nomination must be in line with relevant rules and regulations of the nominating countries/territories.
- Each eligible countries/territories are invited to nominate up to two (2) candidates per course.
- The application must be submitted to TICA through the Royal Thai Embassy/ Permanent Mission of Thailand to the United Nations/ Royal Thai Consulate-General accredited to eligible countries/territories. (See “List of Eligible Countries/Territories”)

For more information on qualifications, application forms, and application procedures, please visit our website at <http://www.tica.thaigov.net/main/en/information/73803-Annual-International-Training-Course.html>

### IX. Venue and Training Institution:

School of Agro-Industry,  
Mae Fah Luang University,  
Chiang Rai, Thailand

### X. Contact

For more information, please contact;

Bureau of International Cooperation on Human Resource Development

Thailand International Cooperation Agency (TICA)

Government Complex, Building B, 8<sup>th</sup> Floor, Chaengwattana Rd. Laksi District,  
Bangkok 10210 THAILAND

Website: [www.tica.thaigov.net](http://www.tica.thaigov.net)

Email: [aitc@mfa.go.th](mailto:aitc@mfa.go.th)

\*\*\*\*\*