



## **Report on Training Program " Farm to Fork: Safe Harvesting and Storage Practices"**

**(खेत से खादय तक: सुरक्षित कटाई और संग्रहण की अभ्यास विधियाँ)**

The "From Farm to Fork: Safe Harvesting and Storage Practices" training program was conducted at Department of Agriculture, Integral Institute of Agricultural Sciences and Technology from 19<sup>th</sup> October to 21<sup>st</sup> October, 2021. It was aimed to equip farmers, agricultural students, and food supply chain workers with essential knowledge and skills to ensure the safety and quality of produce from harvest to consumption. The initiative focused on reducing post-harvest losses, enhancing food safety, and improving the overall quality of agricultural products.

The three-day program included a mix of theoretical sessions, practical demonstrations, and field visits designed to cover all aspects of safe harvesting and storage practices. First day session began with an inauguration and welcome address, setting the stage for the training by Dr. Satish Yadav that focused on the importance of safe harvesting practices, discussing the timing of harvest, maturity indices, and proper handling techniques to maintain produce quality. This was followed by a session on post-harvest physiology of fruits and vegetables, which covered respiration, ethylene production, and ripening processes. Second day session featured hands-on training and field demonstrations by Dr. Abu Nayyar. Participants were engaged in practical exercises on correct harvesting methods for various crops, which provided them with real-world experience. This was followed by a visit to a local cold storage facility "Sanatan Cold Storage", where they observed storage practices and technologies used to maintain produce quality. The day concluded with an interactive workshop on sorting and grading, where participants practiced sorting, grading, and packaging fruits and vegetables. Third day session focused on advanced storage techniques and ensuring food safety and it was conducted by Dr. P. N. Verma. The sessions covered innovative storage solutions such as cold chain management, controlled atmosphere storage, and the use of preservatives. The importance of hygiene practices, traceability, and compliance with food safety regulations was also emphasized. The program ended with a closing ceremony and certificate distribution, along with a feedback session where participants shared their experiences and suggestions for future training programs.

Participants provided positive feedback, appreciating the combination of theoretical knowledge and practical demonstrations. The field visits and hands-on sessions were particularly highlighted as beneficial for understanding the application of the techniques discussed. The training program successfully increased awareness of the critical role of safe harvesting and storage practices, improved participants' skills in handling and storing agricultural products, and encouraged the adoption of new technologies. Future training programs should include more advanced topics and extended practical sessions to build on the progress made. The Program was observed under



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the guidance of Prof (Dr.) Mohd. Haris Siddiqui, Dean, Faculty of Agricultural Science and Technology, Integral University and Dr. Saba Siddiqui, Head, Department of Agriculture, IIAST, Integral University.

### **Glimpses of training programme:**





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