

PRACITAL CURRICULUM · FOOD PROCESSING · FULL-TIME

FOOD PROCESSING

A complete, practice-based training programme for processing, hygiene and product quality.

Real raw materials, real equipment, market-ready products.



THE PROGRAMME

Safe, market-ready food does not happen by chance. This programme builds the skills for it, from raw material to packaged



Food Processing is a two-year, practice-based full-time programme for artisanal and semi-industrial food processing. Across twenty-two technical modules, trainees progress from food science, hygiene and microbiology through the thermal and mechanical core processes to the product areas, quality assurance, packaging and their own small enterprise.

The focus is on practice throughout. Training takes place on real raw materials, on real equipment and in the pilot plant, with around 1,500 hours of technical learning and more than 120 assessed exercises.

Every module concludes with an assessed work sample, so competence is shown through real work and not on paper. HACCP, GHP and the cold chain are embedded throughout, not as an appendix.

The programme is offered as a curriculum, as a matching equipment specification, or as a turnkey package for the site.

22

TECHNICAL MODULES · M1-M22

1,500_h

TECHNICAL LEARNING

120₊

PRACTICAL EXERCISES

12-16

TRAINEES PER COHORT

2_{years}

FULL-TIME · CBET

PRACTICAL CURRICULUM

Twenty-two modules, in five phases.

From the fundamentals of food science through the core processing methods and the product areas to quality, packaging and operations, concluding with the final project.

MODUL

M1 – M22 · FIVE PHASES

M1 Career entry & personal hygiene
FUNDAMENTALS

M2 Food science: aw, pH, spoilage
FUNDAMENTALS

M3 Food microbiology
FUNDAMENTALS

M4 Goods intake & cold chain
FUNDAMENTALS

M5 Measuring, weighing & testing
FUNDAMENTALS

M6 Pre-treatment: peeling, size reduction, blanching
CORE PROCESSES

M7 Mechanical methods: mixing, pressing, filtration
CORE PROCESSES

M9 Thermal II: cooling, freezing, evaporation
CORE PROCESSES

M10 Drying & dehydration (solar/mechanical)
CORE PROCESSES

M11 Preservation: fermenting, curing, smoking
CORE PROCESSES

M12 Fruit & vegetable processing
PRODUCT AREAS

M13 Value-added: jam, pickles, sauces
PRODUCT AREAS

M14 Cereals & tubers: flours, starch, cassava
PRODUCT AREAS

M15 Edible oils & fats: palm oil, groundnut
PRODUCT AREAS

M17 Meat & fish processing (basics)
PRODUCT AREAS

M18 Quality assurance & sensory evaluation
QUALITY & OPERATIONS

M19 Packaging & labelling (FIC, best-before)
QUALITY & OPERATIONS

M20 Storage logistics & traceability
QUALITY & OPERATIONS

M21 Operations & small enterprise
QUALITY & OPERATIONS

M22 Final project: product development
FINAL PROJECT

EQUIPMENT

Trained on equipment and in the pilot plant.



01

Raw material, weighing & testing

Intake, sorting and scales as well as temperature, pH and Brix measurement and sampling.

02

Preparation & mechanical methods

Cleaning, peeling, size reduction, mixing, pressing, sieving and filtration.

03

Thermal: heating, cooling, drying

Pasteurising and sterilising technology, canning, cooling, freezing, evaporation and drying.

04

Packaging & labelling

Filling, sealing and labelling technology for jars, cans, pouches and bottles.

05

Hygiene, cleaning & QA lab

CIP/COP, cleaning and disinfection technology, PPE and in-process quality assurance.

06

Pilot-plant infrastructure

Stainless-steel tables, sinks, cooling and storage areas as well as utilities in the training operation.

~280 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (consulting + equipment + delivery + curriculum + setup)