

COURSE MANAGERS

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Universidad Politécnica de Cartagena (UPCT). SPAIN
<http://www.upct.es/gpostref/>



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PRACTICAL INFORMATION

The Course is addressed to Postharvest professionals and pre and post graduate students related to quality and safety assurance, research and extension on production, handling, transport and marketing of whole and fresh-cut fruit and vegetables.

- ✓ The course consists of **50 recorded videos** (≈30 min each) organized in **5 Units**. Total Course duration is 25 h
- ✓ The videos are available at any time on the **e-platform** and can be **watched** at the student's **convenience**
- ✓ **Tutoring** of each class will be attended by the instructor
- ✓ A simple **evaluation test** consisting of multichoice questions must be passed after each Unit
- ✓ **Supplementary material** for each unit will be also available on the e-platform
- ✓ An official **certificate** will be awarded by UPCT
- ✓ **25 free scholarships are available** for students from developing and 'in transition' countries
- ✓ The 'making of' and a sample could be found at https://youtu.be/hlxnkOWdt_o

COURSE ENROLLMENT AND FEES

Registration at any time before and during the Course:
www.upct.es/gpostref/ More info: postharvest@upct.es
iTake the time you need to complete the Course!
From **1st February 2020 to 30th September 2020**.

Registration fees: Professionals: 1,200–600€; Students: 600–300 €; UPCT & participant Universities students: 300–150 €.

41 INSTRUCTORS FROM:

5 Continents
21 Countries
30 Universities/Research Centers

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Universidad Politécnica
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5th Edition

**INTERNATIONAL
ON-LINE COURSE
ON POSTHARVEST
AND FRESH-CUT
TECHNOLOGIES**

New & updated topics

Enrollments open

Ongoing up to 30th September 2020

UNIT 1. INTRODUCTION AND FUNDAMENTALS (2.5 h)

1. Introduction. Postharvest losses. The Food Preservation Revolution.

Charles Wilson (World Food Preservation Center® LLC, USA)

2. Environmental factors affecting postharvest quality and safety.

Francisco Artés-Hernández (UPCT, Spain)

3. Composition of fruit and vegetables. Nutritional quality.

Luis Cisneros-Zevallos (Texas A&M University, USA)

4. Physiology and biochemistry of fruit and vegetables.

Ariel Vicente (Universidad Nacional de La Plata, Argentina)

5. Preharvest factors affecting postharvest quality and safety.

Perla Gómez (Institute of Plant Biotechnology -UPCT), Spain)

UNIT 1 multichoice questions Test

UNIT 2. HORTICULTURAL QUALITY AND MATURATION (5 h)

6. Ethylene and maturation.

Daniel Valero (Universidad Miguel Hernández, Spain)

7. Maturity Indices and quality attributes determination.

Giancarlo Colelli (Università degli Studi di Foggia, Italy)

8. Nondestructive quality measurement.

María Luisa Amodio (Università degli Studi di Foggia, Italy)

9. Strategies to inhibit synthesis and action of ethylene during postharvest.

Chris Watkins (Cornell University, USA)

10. Strategies to remove ethylene during postharvest.

Francisco Artés-Hernández (UPCT, Spain)

11. Postharvest pathology.

Lluís Palou (Instituto Valenciano de investigaciones Agrarias, Spain)

12. Postharvest physiological disorders.

Juan Pablo Fernández-Trujillo (UPCT, Spain)

13. Postharvest biotechnology.

Jean Claude Pech (University of Toulouse, France)

14. Biological control of postharvest diseases.

Samir Droby (ARO, The Volcani Center, Israel)

15. Modelling postharvest quality.

Bart Nicolaï (Katholieke Universiteit Leuven, Belgium)

UNIT 2 multichoice questions Test

UNIT 3. COLD STORAGE ENGINEERING & TECHNOLOGY (5 h)

16. Cooling techniques.

Antonio López-Gómez (UPCT, Spain)

17. Pre-cooling systems.

María Teresa Sánchez-Pineda (Universidad de Córdoba, Spain)

18. Postharvest ethylene application techniques.

Francisco Artés (UPCT, Spain)

19. Controlled atmosphere storage.

Mustafa Erkan (Akdeniz University, Turkey)

20. Modified atmosphere packaging.

Randy Beaudry (Michigan State University, USA)

21. Dynamic controlled atmosphere storage.

Pieter Verboven (Katholieke Universiteit Leuven, Belgium)

22. Postharvest packaging design.

Bárbara Teruel (Universidad de Campinas, Brazil)

23. Refrigerated air and truck transportation of horticultural produce.

Victor H. Escalona (Universidad de Chile, Chile)

24. Refrigerated maritime transportation of horticultural produce.

Leo Lukase (Wageningen University, The Netherlands)

25. Sensors for postharvest quality assessment.

Belén Diezma (Universidad Politécnica de Madrid, Spain)

UNIT 3 multichoice questions Test

UNIT 4. POSTHARVEST HANDLING SYSTEMS (7 h)

26. Postharvest handling systems: Citrus fruit.

Mark Ritenour (University of Florida, USA)

27. Postharvest handling systems: Table grapes.

Luis Luchsinger (Universidad de Chile, Chile)

28. Postharvest handling systems: Berries.

Victor H. Escalona (Universidad de Chile, Chile)

29. Postharvest handling systems: Pome fruits.

Domingos Almeida (University of Lisbon, Portugal)

30. Postharvest handling systems: Stone fruits.

Peter Toivonen (Agriculture and Agri-Food Canada, Canada)

31. Postharvest handling systems: Pomegranates.

Linus Opara (Stellenbosch University, South Africa)

32. Postharvest handling systems. Fruit vegetables: tomato, pepper, eggplant. **Mostafa Zaki Sultan** (Al-Azhar University, Egypt)

33. Postharvest handling systems. Fruit vegetables: melon, watermelon, cucumber. **Victor Rodov** (ARO The Volcani Center, Israel)

34. Postharvest handling systems: Leafy and stem vegetables. **Perla Gómez** (Institute of Plant Biotechnology -UPCT, Spain)

35. Postharvest handling systems: Bulb and inflorescence vegetables.

María del Carmen Alamar (Cranfield University, United Kingdom)

36. Postharvest handling systems: Pineapple and exotic fruits. **Quingguo Wang** (Shandong Agricultural University, China)

37. Postharvest handling systems: Banana.

Edmundo Mercado (Universidad de Querétaro, Mexico)

38. Postharvest handling systems: Mango and papaya.

Sarana Sommano (Chiang Mai University, Thailand)

39. Postharvest handling systems: Kiwifruit and avocado.

Allan Woolf (Plant Food Research, New Zealand)

UNIT 4 multichoice questions Test

UNIT 5. FRESH-CUT FRUIT AND VEGETABLES (5.5 h)

40. Fresh-cut fruit and vegetables. Definition, physiology and biochemistry.

Jeffrey K. Brecht (University of Florida, USA)

41. Fresh-cut. Unit operations & equipment: vegetables. **Francisco Artés** (UPCT, Spain)

42. Fresh-cut. Unit operations & equipment: fruits.

Giancarlo Colelli (Università degli Studi di Foggia, Italy)

43. Fresh-cut. Safety issues.

Hidemi Izumi (Kindai University, Japan)

44. Fresh-cut. Genomics - volatiles emission.

Antonio Ferrante (Università degli Studi di Milano, Italy)

45. Fresh-cut. Water sanitation: Chlorine and alternatives. **Francisco Artés-Hernández** (UPCT, Spain)

46. Fresh-cut. Alternative treatments: UV-C & gases.

Perla Gómez (Institute of Plant Biotechnology -UPCT, Spain)

47. Fresh-cut plant processing design.

Francisco Artés-Hernández (UPCT, Spain)

48. Byproduct revalorization in the postharvest & fresh-cut industry.

Encarna Aguayo (UPCT, Spain)

49. Minimal processing of plant products: smoothies, purees, etc

Ginés B. Martínez-Hernández (UPCT, Spain)

50. Future research needs in Postharvest and Fresh-cut Technologies. In Memoriam of Adel Kader. **Francisco Artés-Hernández, Giancarlo Colelli & Luis Cisneros-Zevallos**

UNIT 5 multichoice questions Test



*Subjected to small changes if considered