

**ASSSIGNMENT #8**

**Postharvest training on Evaporative cooling storage system**

**A Report Submitted to**

Dr. Lisa Kitinoja , The Postharvest Education Foundation

**The**

*Extension of Appropriate Postharvest Technology in  
Sub-Saharan Africa: A Postharvest Training and Services Center"*

**By**

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**Ethiopia**

**January, 2012**

## ASSSIGNMENT #8

1. **Title: Postharvest training on Evaporative cooling storage system**

2. **Agenda**

### **Side Events**

**8:30 a.m. Opening remarks**

Ministry of Agriculture, Dire Dawa

Tibebu Manaye, Head of training and community service, Haramaya University

**8:45 a.m. Preharvest and postharvest factors affecting postharvest quality**

Organized by: Melese Temesgen, head of food science and postharvest technology,  
Haramaya University

**10:15 a.m. Small-Scale Postharvest Handling Practices**

Organized by Tigist Tadesse, head of Horticulture, Haramaya University

**12:00 a.m. Lunch Break**

**1:30 p.m. Evaporative cooling storage system**

Organized by Tigist Tadesse, head of Horticulture, Haramaya University

**2:30 p.m.**

To increase knowledge and skills on appropriate use of evaporative cooling storage system and bring about attitudinal change on proper storage of fruit and vegetable

#### **4. Description of the target audience**

Postharvest training will be given for more than 100 community members and held with emphasis on actively engaging the communities at all levels (farmers, local leaders and policy makers). In collaboration with the Haramaya University office of institutional development and community service as well as district agriculture development agents working at community, conduct postharvest training program at Dire Dawa. Training participants will include: local leader farmers from selected communities, as well as representatives of local traders, fruit and vegetables cooperatives and local market retailers.

#### **5. Resources (number and type of instructors, training materials, tools, equipment, supplies, etc)**

<b>Description</b>	<b>Unit</b>	<b>Quantity</b>
<b>Trainers/Instructors</b>		
Preharvest and postharvest factors affecting postharvest quality	No.	1
Small-Scale Postharvest Handling Practices	No.	1
Evaporative cooling storage system	No.	1

#### **Training materials and equipments**



Availability and quality of fruits and vegetables will improve in the local market  
with reduced price volatility  
Growers will be encouraged for further production