

Agro-Processing & Food Science

Agro processing is a certificate level course that is designed to equip students with the necessary skills and knowledge to process agricultural products. This course covers a wide range of topics, including food preservation techniques, food safety and quality control, packaging and labeling, and value addition. Throughout the duration of this course, students will learn about various processing methods such as drying, canning, freezing, and fermentation. They will also be taught how to identify different types of crops and how to select the best ones for processing.

Expected Learning Outcome:

Upon finishing this course successfully, learners will be able to:

- Learn about the business side of Agro processing, they will be taught how to develop a business plan, market their products effectively, and manage their finances.

Overall, this course is an excellent choice for anyone who is interested in pursuing a career in agro processing or starting their own agro-processing business. With its comprehensive curriculum and practical approach, it provides students with all the tools they need to succeed in this exciting field. So, if you're looking for a challenging but rewarding course that can help you achieve your goals in agriculture or food production industry then Agro Processing Certificate Level is definitely worth considering.

REQUIREMENTS FOR ADMISSION:

- Applicants must be at least 16 years old.
- No specific educational qualifications are necessary.
- Demonstrate a strong desire to acquire new skills.

Please note that certain programs may have individualized admission criteria, which could include some level of literacy. We highly recommend that all prospective applicants seeking information about admissions reach out to the college registry or contact us via phone call/WhatsApp using any of the telephone numbers: +23277437256/+23279320140 or email: info@stjc.edu.sl