



Experiential Learning Programme

Report

on

Post Harvest Management and Value Addition of Horticultural Crops

ELM HORT 4816

B. Sc. Agriculture

Academic year 2020-21

Compiled and Edited

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Contributed by Students of the ELP

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Sulcorna, Quepem, Goa. 403 705**

Introduction

Student's READY (Rural Entrepreneurship Awareness Development Yojana) programme was launched by Honourable Prime Minister on 25 July 2015. This programme involves the following five major components to provide knowledge, skill, ability and experiences to agriculture graduates. (https://education.icar.gov.in/student_ready.aspx).

- a) Experiential Learning on Business Model /Hands on Training
- b) Experiential Learning on Skill Development
- c) Rural Awareness Works Experience (RAWE)
- d) Internship / In-Plant Training / Industrial attachment
- e) Students Projects

Experiential Learning Programme (ELP) was sanctioned by ICAR during XII plan with the major aims to develop competence, capability, capacity building, acquiring skills, expertise and confidence amongst the graduates of agriculture. The ELP is offered during final year of the agriculture degree program. This offers the phenomenon of "*Learning by doing*" and "*Seeing by Believing*". This could potentially build up the self confidence amongst the youth to train them to become "*Job givers rather than Job seekers*". The main objectives of EL are:

1. To promote professional skills and knowledge through hands on experience.
2. To build confidence and ability to work in project mode.
3. To acquire enterprise management capabilities.

Experiential Learning (EL) with business mode could help students to gain the practical knowledge and understandings of the business. After gaining the knowledge of different agriculture subjects (theory and practical) during their initial 3 years, students have opportunity to have command on its utility for understanding the business models and "*Earn while Learn*" concept.

ELM HORT-4811 Post Harvest Management and Value Addition of Horticultural Crops

The term Horticulture is derived from the Latin words "*hortus*" meaning **garden** and "*cultura*" meaning **cultivation**. It involves study of fruits, vegetables, flowers,

ornamental plants, landscaping, plantation, aromatic, medicinal plants, spices, condiments, beverages, PHT and plant propagation. It is an important branch of agriculture that deals with garden crops. Any component of the horticulture could be undertaken for sustainability. To acquaint students with scientific product preparations and business knowledge, module *Post Harvest Management and Value Addition of Horticultural Crops* was introduced with the following objectives:

1. To promote professional skills through hand on trainings on PHT
2. To build up confidence with the professional experience in processing and marketing
3. To encourage entrepreneurship amongst the students towards processing
4. To gain scientific knowledge of products preparation

Details of module:

No. of students enrolled: 10 nos.

Names of students: Miss. Kavita Pujari, Miss. Janice Fernandes, Miss. Kruti Prabhu, Mast. M Sri Sai Krishna, Miss. Nelabhotla Divya Sree, Miss. Aishwarya Ravi, Mast. Joyd Simoes, Mast. Kaiser Colaco, Mast. Sai Krishna K and Miss Estella Pires

Planning and Implementation

1. **Guidance:** The lectures were formulated to provide the basic knowledge of the module. This allowed good planning with ideas for implementation. Lectures on different PHT products of horticultural crops found in Goa were explained. Also the current situation of the present scenario of agriculture in Goa was discussed. The marketing was given main focus to predict some of the problems and measures to overcome them in future. The Covid-19 pandemic situation and SOPs to be followed during this period was also explained.

2. **Surveys and understanding:** Students studied the demand for horticultural produce and supply in the locality. This concluded the survey with discussion with course coordinators.

3. **Implementation:** Different products were targeted viz. Star fruit, squash, juice, wine, pickle, watermelon juice, lime juice, grape wine, coconut burfi, bounty chocolates and mango pickle.

4. **Report submissions:** the daily diaries were maintained by students. All observation were recorded and added in the reports.

Profit sharing

Sr. no.	Students Name	Amount received
1.	Miss Kavita Pujari	1300
2.	Miss Janice Fernandes	1300
3.	Miss Kruti Prabhu	1300
4.	Miss M Sri Sai Krishna	1300
5.	Miss Nelabhotla Divya Sree	1300
6.	Miss Aishwarya Ravi	3321
7.	Mast. Joyd Simoes	15260
8.	Mast. Kaiser Colaco	2454
9.	Mast. Sai Krishna K	8873
10.	Miss Estella Pires	5950

Details of the field cultivations

Group	Target products	Quantity	Gross Return(Rs)	Total Cost (Rs.)	Net Profit (Rs.)	BC Ratio
Kavita P Kruti P Janice F Sai Krishna Divyashree	Mango pickle	4.8 kg	1440	1291.95	148.05	1:11
	Starfruit pickle	4.5 kg	1800	1490.91	309.09	1:20
	Watermelon juice	130 cups	2600	1937.6	662.4	1:34
	Star fruit juice	180 cups	2700	2098.84	601.16	1:28
	Star fruit Squash	25 litre	3750	2326.3	1423.7	1:61
	Black grape wine	8 litre	3200	1655.8	1544.2	1:93
	Star fruit wine	5 litre	2000	1078	922	1:85
	Bounty Chocolates	520 pieces	2600	1983.8	616.2	1:31
	lemon soda	35 cups	700	627	73	1:11
	Coconut Barfi	130 pieces	1040	839.6	200.4	1:24
Total			2183	15329.8	6500.2	
Aishwarya	Lemon pickle	42 kg	5895	4368	1527	1.34
	Mango pickle	39 kg	5850	4056	1794	1.44
	Total		11745	8424	3321	
Kaiser Colaco	Watermelon juice	3.35L	2680	1698	982	1.6
	Lime pickle	3Kg	1800	963	837	1.86
	Pineapple jam	3Kg	1200	565	635	2.12
Total			5680	3226	2454	
Estella	Bilimbi Pickle	3kg	510	210	300	2.42
	Tindle pickle	1kg	150	115	35	1.3
	Brinjal Pickle	6kg	1800	313	1487	5.74
	Banana Sandwich	140 nos.	1400	356	1044	3.93
	Coconut kappa	6 kg	3600	516	3085	6.97
Total			7460	1510	5950	
Joyd S	Vinegar	24 Bottles.	3600	2250	1350	0.6
	Coconut Oil	36 Bottles	6120	3300	2820	0.85
	Wine	41 Bottles	14350	3260	11090	3.4
Total			24070	8810	15260	
Saikrishna	Tomato pickle	20kg	6151	3471	2680	1.7
	Roselle pickle	32kg	5340	2895	2445	1.8
	Red chilli pickle	18kg	4213	2745	1468	1.5
	Coconut laddu	32kg	5626	3346	2280	1.6
Total			21330	12457	8873	



