

sector. This training programme allows the entrepreneur to learn from professionals involved in the food sector to improve their businesses in the following areas:

Packaging for the food products
Productivity Improvement (through the 5-S concept)
Marketing Training
Financial Management for a small food processing business

Training of Trainers (TOT) Programmes

Duration: 5-7 days

For Whom

Business development Officers/Training Officers/Field Officers, involved in the food processing sector (nationally and internationally)

Benefits of attending

These courses are specially designed to train trainers in the food processing sector on new technologies and management concepts available, so that they are able to convey this knowledge clearly and effectively to those that they teach. By the completion of this programme, trainers will be able to apply practical food technology, business development, marketing, food packaging and HACCP skills and principles to the small scale food processors they teach.

Training of Trainers Courses Offered in:

Food Technology, Business Development, Skill Development, food Packaging Marketing, HACCP

Programme for University Students

This programme is designed to help university students understand the practical approach to the food processing theories they learnt, with the emphasis on appropriate technology for small-scale food processors

For Whom

Undergraduates following courses in food science

Resource and Research and Development

Lack of information on appropriate technologies, products and services impedes the expansion of small-scale entrepreneurship in the food-

information and developed processes and products that suit the conditions of resource poor small-scale food processors.

As a resource centre the Cathy Rich Centre offers technical assistance, space and equipment for:

Potential entrepreneurs to try out their new products
Small-scale entrepreneurs to improve their products
Medium-scale entrepreneurs to enhance their skills

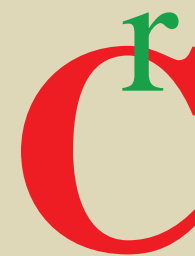
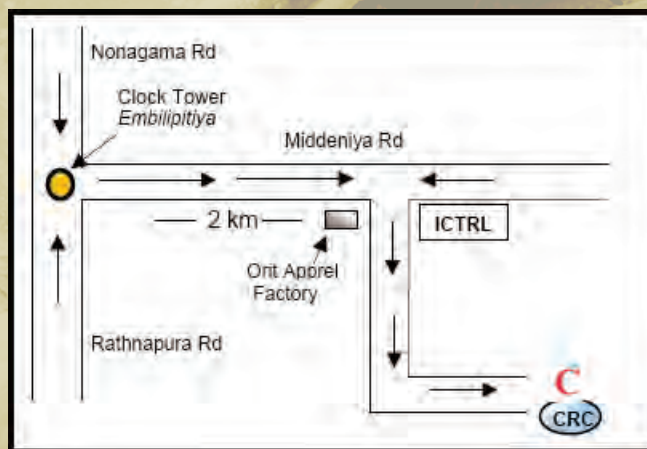
Our product development activities include:

Ingredient selection, Regulations, Formulation, Food safety, Processing methods, Product costing and pricing

The centre is presently engaged in research and development work in:

Rice flour products
Drying of fruits and vegetables
Oil extraction from seeds
Preservation of products using appropriate techniques

Directions to the CRC



Cathy Rich Memorial Food Processing Training Centre

Total Food Solutions



Your Preferred Centre for Food Processing, Training, Research and Product Development



Contact Information

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Food Processing Innovation to Maximise the Value of Your Food Product