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Final Report
Training of Iraqi Trainers in fruit and vegetable in dairy and fruit and vegetable processing

Summary:

- A. Program
 - B. Specialists participating in the training
 - C. Implementation
 - D. Evaluation by the Trainees
 - E. Evaluation by the Trainers
 - F. Recommendation
-

A. Program:

- The training course was in the fields of:
 1. Fruit and vegetable processing
 2. Dairy processing.
- The training course was held at Faculty of agriculture, department of food science at University of Jordan in Amman-Jordan.
- The training Course was held on 17/9/2006 until 24/9/2006 for 7 consecutive days.
- The number of trainees twelve Iraqi nationals

Development of technical skills in:**1. Dairy processing**

Dairy products:
1. Yoghurt (fresh)
2. Dried Yoghurt
3. Labaneh
4. White cheese
5. Butter
6. Ghee (Samn Baladi)
7. Milk soft candy
8. Ice cream

2: Fruit and vegetable processing

Fruit and vegetables
1. Tomato dried Paste
2. Tomato Juice
3. Peach or apricot nectar
4. Eggplant in vegetable oil
5. Italian style tomato sauce
6. Bell pepper in oil
7. Peach in syrup
8. Aromatic Vinegar for pickled vegetables
9. Garlic in vinegar
10. Mixed pickles vegetables
11. Marmalade of orange or strawberry

B. Specialists participating in the training:

Five specialists have been involved in the training (see table below), instructors are from the educational and methodological sector. All of them are experienced and has more than 10 years of experience.

The specialists were supported by technicians working at laboratories and pilot plants of the university.

1. Dr. Ali Kamil Alsaed	Head, Professor of Food Science
2. Dr. Mohammad Isam Yamani	Professor of Food Microbiology and Hygiene
3. Dr. Ayed Amr	Professor of Food Science
4. Dr. Basem Abdullah	Associate Professor of Meat Technology
5. Dr. Malik Haddadin	Assistant Professor of Dairy Technology--

C. Implementation:

1. The communication between the trainers and trainees was interactive, participative, based on learning-by-doing, and away from being theoretical and academic, but as much practical and to-the-point as possible.
2. The training course was addressing the needs, questions, problems and practices as the Iraqi trainees are expected to encounter in their daily working environment.
3. The teaching devices used are handouts, practical work in the pilot plants and laboratories and there was a general and open discussion that ends the every instructional session. The training consisted both theoretical and practical (hands-on) training elements. The ratio between practice and theory is about 90 to 10.
4. Trainees made the following products for Dairy Processing:
 - Standard Fresh Yoghurt
 - Dried Yoghurt (Jameed)
 - Labaneh (Concentrated Yoghurt)
 - White Cheese (Damietta)
 - Butter
 - Samen Baladi (Ghee)
 - Sweet Candy Milk
 - Ice cream

Trainees made the following products for Fruit and Vegetable Processing:

- Tomato dried
- Tomato Juice
- Peach or Apricot nectar
- Eggplant in vegetable oil
- Italian style tomato sauce (optional)
- Bell pepper in oil
- Peach in syrup
- Preparation of aromatic vinegar for pickled vegetables

- Garlic in vinegar
- Mixed pickles vegetables
- Marmalade of orange or strawberry.

Duration and Timing

The training was conducted from 17-24 September 2006. The tentative breakdown of the training program is as follows:

Dairy processing technology

Day	Morning	Afternoon
1	Yoghurt (fresh)	Dried Yoghurt
2	Labaneh	White cheese
3	White cheese cont.	Butter
4	Butter cont.	Ghee (Samn Baladi)
5	Milk soft candy	Ice cream

Fruit and vegetable technology

Day	Morning	Afternoon
1	Tomato dried Paste	Tomato Juice
2	Peach or apricot nectar	Eggplant in vegetable oil
3	Italian style tomato sauce & Bell pepper in oil & Peach in syrup	
4	Aromatic Vinegar for pickled vegetables	Garlic in vinegar
5	Mixed pickles vegetables	Marmalade of orange or strawberry

D. Evaluation by the trainees:

	Excellent	very good	Good Satisfactory	
1- Method of training during the session	10%	80%	10%	
2- Trainers motivate the trainees and encourage them to give their opinion	40%	50%	10%	
3- The content of the session is easy to understand and apply	25%	60%	15%	
4- The session has improved the personal knowledge	60%	30%	10%	
5- The session did achieve its goal	50%	50%		

Detailed budget:

Item	quantity	unit cost(\$)	total cost(\$)
lecturers	10 days	250	2500
technicians	10 days	75	750
Raw material for practical training		LS	2000
Coordination		LS	1500
Local transport		750	500
reagents chemicals and other utilities		LS	300
stationary		LS	300
Support staff		LS	1000
Administration/ Consultation		LS	3000
Refreshments			300
Printed Materials			300
Total			\$ 12450

Recommendations:

1. The university recommends a training of two weeks for the training since the qualifications of the trainees is different from each other. Some are more experienced I the filed for others are less experienced
2. The University also recommends that the selection of the candidates fro the training to be more uniform (similar level of education and experience) on the subject of the training

Conclusion:

The training was very successful and the trainees were very much satisfied. They have recommended a follow-up training in the same subject in the future.

Signature:A handwritten signature in black ink, appearing to read 'M.A. Kasrawi'. The signature is written in a cursive style with a large, looping initial 'M'.

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