



COURSE SPECIFICATION 3rd SEMESTER

Course Name : Postharvest Physiology
Code : KU 341
Credit : (3-1)

Course Description:

This course is aimed at developing an understanding of the factors that affect the quality of fruit and vegetables and understanding how to maintain the quality of fruits and vegetables during the post-harvest period. These factors include physiological, biochemical, physical and composition changes during the ripening period. Understand the procedures for harvesting, preparing, packaging, transporting and storing with biological principles and commodity requirements.

References:

Yahia, Elhadi. 2017. Postharvest Physiology and Biochemistry of Fruits and Vegetables. Woodhead Publishing. Mexico.

Topics:

1. Impact of pre harvest on post harvest
2. Post harvest damage
3. Respiration process
4. Physiological changes