

## PROCESSING &amp; MARKETING

Unit 8

**Producing dried fruit**

L 4

**KNOWLEDGE****He/she is able to**

1. describe compounds and nutritive value of fresh and dried fruit (from old varieties)
2. give basic information about the ingredients of dried fruit
3. explain the nutritional and dietary properties of dried fruit
4. explain changes of compounds during processing
5. explain impact of variety and harvesting date on dried fruit
6. describe ways of fruit preparation for drying
7. explain methods of dried fruit production
8. characterize machinery and equipment necessary for the dried fruit production
9. define temperature range for desiccation
10. explain influence of drying on shelf life
11. characterize most important microorganism spoiling dried fruit
12. explain importance of vacuum-packing of dried fruit
13. describe correct labelling of dried fruit

**SKILLS****He/she is able to**

1. choose suitable fruit species and varieties for dried fruit production
2. discard unusable fruits
3. prepare fruits for drying
4. select the appropriate drying method
5. use machines correctly
6. adjust the temperature in the drying machine
7. define the end of drying
8. find further information about machines and equipment (research)

**COMPETENCES**

1. He/she takes responsibility for production of dried fruit.
2. He/she manages the production of dried fruit autonomously with a given or a varied recipe and method.
3. He/she autonomously realizes main hazards in dried fruit production and copes with these hazards.