



University of Nairobi

SHORT COURSE



Postharvest Food Loss and Waste Reduction: Towards Sustainable Food Systems

Capacity Building in Food Security (CaBFoodS-Africa) Project

Dates: 3 – 5 May 2021

Delivery Mode: Virtual (13 Lecture Modules & 2 Practical Sessions)

Sponsored by:



Hosted by:



University of Nairobi

Supported by:

CONSORTIUM
FOR
INNOVATION IN POST-HARVEST LOSS
& FOOD WASTE REDUCTION



COURSE FACILITATORS



Prof. Jane Ambuko,
Course Coordinator,
University of Nairobi



Prof. Linus Opara,
Stellenbosch University



Dr. Rosa Rolle,
UN, Food and Agriculture
Organization



Dr. Dirk Maier,
Iowa State University



Dr. Lise Korsten,
University of Pretoria



Dr. Craig Hanson,
World Resources Institute



Dr. Carola Fabi,
UN, Food and Agriculture
Organization



Dr. George Abong,
University of Nairobi



Dr. Gloria Essilfie,
University of Ghana



Prof. Willis Owino,
Jomo Kenyatta Univ. of
Agric. & Technology



Mr. Cephas Taruvinga,
Postharvest Consultant



Dr. Vijay Yadav,
Postharvest Education
Foundation



Dr. Joseph Akowuah
Kwame Nkrumah Univ. of
Science & Technology

TECHNICAL AND LOGISTICS SUPPORT TEAM



Mr. Kyle Poorman
Consortium for Innovation in
Post-Harvest Loss & Food
Waste Reduction



Mr. Duke Gekonge
University of Nairobi



Mr. Emmanuel Amwoka
University of Nairobi



Mr. Paul Ongaro
University of Nairobi

TRAINING SCHEDULE

DAY ONE (3RD MAY 2021)

TIME	OPENING SESSION
8.30 – 10.00 AM	<p>Opening Remarks</p> <ul style="list-style-type: none"> · Prof. Jane Ambuko – Course Coordinator · Prof. Lindiwe Sibanda – Director, ARUA Center of Excellence for Sustainable Food Systems (ARUA-SFS) · Prof. James Muthomi – Chairman, Dept. of Plant Science & Crop Protection · Prof. Moses Nyangito – Dean, Faculty of Agriculture <p>Official Opening of the Training Prof. Rose Nyikal – Principal, College of Agriculture & Veterinary Sciences</p>

THEORY SESSIONS

THEORY SESSION 1 (3 HOURS)

TIME	TOPIC	FACILITATOR
10.00 – 10.30 AM	Unpacking Food Loss and Waste – Definitions, Description of the Extent, Drivers of Food Loss and Waste in Selected Crop Value Chains	Prof. Jane Ambuko
10.30 – 11.00 AM	Drivers of Food Loss and Waste in Non-Crop Value Chains	Prof. Willis Owino
11.00 – 12.00 NOON	Qualitative Food Losses – Managing Food Safety in Food Supply chains	Prof. Lise Korsten
12.00 – 1.00 PM	Managing Food Loss and Waste in Food Systems: From Increased Production to 'Postharvication'	Prof. Linus Opara

1.00 – 1.30 PM

BREAK

THEORY SESSION 2 (3 HOURS)

1.30 – 2.30 PM	Generating Economic and Social Benefit through Food Loss and Waste Reduction (Food Security Nexus)	Dr. Rosa Rolle
2.30 – 3.30 PM	Food Loss and Waste versus Sustainable Food Systems: Climate Change Nexus	Dr. Craig Hanson
3.30 – 4.30 PM	Measuring Food Loss and Waste – FAO Tools for Food Loss and Waste Measurement	Dr. Carola Fabi
4.30 – 5.00 PM	WRAP UP OF DAY 1	Prof. Jane Ambuko

DAY TWO (4TH MAY 2021)

8.30 – 9.00 AM	RECAP OF DAY 1	Prof. Jane Ambuko
THEORY SESSION 3 (3 HOURS)		
TIME	TOPIC	FACILITATOR
9.00 – 9.45 AM	Applicable Technologies for Postharvest Quality Preservation and FLW Reduction: Storage Technologies for Perishable Crop Commodities	Prof. Jane Ambuko
9.45 – 10.30 AM	Applicable Technologies for Postharvest Quality Preservation and FLW Reduction: Technologies for Shelf-life Extension in Perishable Crop Commodities	Dr. Gloria Ladjeh Essilfie
10.30 – 11.30 AM	Applicable Technologies for Postharvest Quality Preservation: Non-perishable Crop Commodities	Dr. Joseph Akowuah and Dr. Dirk Maier
11.30 – 12.30 PM	Applicable Technologies for Postharvest Quality Preservation and FLW Reduction: Perishable Non-crop Commodities	Dr. George Abong
12.30 – 1.00 PM	BREAK	
THEORY SESSION 4 (3 HOURS)		
1.00 – 1.45 PM	Value Addition in Perishable Crop Commodities to Reduce Food Loss and Waste	Prof. Willis Owino
1.45– 2.30 PM	Value Addition in Perishable Non-Crop Commodities to Reduce Food Loss and Waste	Dr. George Abong'
2.30 – 3.30 PM	Capacity Building Initiatives/Approaches for Various Food Supply Chains Practitioners	Dr. Vijay Yadav
3.30 – 4.30 PM	Strategies for FLW reduction – Designing National/Regional Strategies for FLW Reduction	Mr. Cephas Taruvinga
4.30 – 5.00 PM	WRAP UP OF THE THEORY SESSIONS	Prof. Jane Ambuko

PRACTICAL SESSIONS (VIRTUAL)

DAY THREE (5TH MAY 2021)

TIME	PRACTICAL SESSION FOCUS	FACILITATOR
9.00 – 10.00 AM	Introduction/overview of small scale processing of fruits, vegetables, milk and meat	Dr. George Abong/ Mr. Duke Gekonge
10.00 AM – 12.00 Noon	<p>RECORDED PRACTICAL MODULE ON</p> <ul style="list-style-type: none"> • Small scale processing of fruits • Small scale processing of vegetables • Small scale processing of selected dairy products including pasteurized fresh milk, fermented milk, natural yoghurt, fruit-enriched yoghurt, cheese • Small scale processing of sausages <p>Q & A and Plenary Discussions</p>	Dr. George Abong/ Mr. Duke Gekonge
1.00 – 2.00 PM	LUNCH BREAK	
2.00 – 2.30 PM	Overview of harvest and handling of harvested perishable produce	Prof. Jane Ambuko
2.30 – 4.00 PM	<p>RECORDED PRACTICAL MODULE ON</p> <ul style="list-style-type: none"> • Practical demonstration of sorting, grading, packaging of harvested fruits and vegetables • Practical demonstration of good storage practices • Practical application of selected low-cost cold storage technologies <p>Q & A and Plenary Discussions</p>	Prof. Jane Ambuko/Mr. Emmanuel Amwoka
4.00 – 5.00 PM	<p>CLOSING SESSION</p> <ul style="list-style-type: none"> • General comments • Vote of thanks • Closing Remarks 	ALL

PRACTICAL SESSIONS PICTORIAL

