

# Training Completion Report

Training Course

On

## Food Processing and Preservation Techniques



**31 July- 04 August 2022**



National Agriculture Training Academy  
Gazipur-1701



Food processing and preservation techniques

# Food Processing and Preservation Techniques

## Course Management

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National Agriculture Training Academy  
Gazipur-1701  
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# Training Course

On

## Food Processing and Preservation Techniques

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# **Course at a glance**

## **Introduction**

Food processing and preservation is a set of physical, chemical and biological processes that are performed to prolong the shelf life of foods and at the same time retain the features that determine their quality like color, texture, flavor and especially nutritional value. Food preservation is achieved by destroying enzymes and microorganisms using heat (blanching, pasteurization), or preventing their action by: removal of water, or increasing acidity or using low temperatures.

## **Course objectives**

1. To improve participant's skills in designing and implementing food processing operations in their own jurisdiction.
2. To develop advanced knowledge and idea of participants to investigate various parameters involved in food processing and preservation with respect to their influence on final product quality and safety.
3. To develop knowledge of personnel working in agriculture about processing steps involved in a range of contemporary and novel manufacturing operations.

## Training schedule on Food Processing and Preservation Techniques

Duration: 31 July- 04 August, 2022

### Ist Day: 31/07/2022

Time	Topics	Method	Resource Person
08:30-09.00	Registration	-	Sadikun Nahar
09.00-09.20	Pre evaluation	-	CC/ ACC
09:20-10:00	Inaugural session	-	DG/Directors/Faculties
10:00-11:00	Food Adulteration and Safety	L & D	Dr. Md. Monirul Islam Director (Nutrition), BARC, Dhaka
11:00-11.30	Tea Break		Aharjo Cafeteria
11.30-12.30	Causes of Food Spoilage and Remedies	L & D	Do
12.30-1.30	Use of Food Additives and Preservatives	L & D	Do
1.30-2.30	Prayer and Lunch Break		Aharjo Cafeteria
2.30-3.30	Principles and Methods of Packaging, Extracting and Industrial Food Processing	L & D	Md. Aslam Ali, PhD Associate Professor, Dept. of Agro-processing, BSMRAU, Gazipur
3.30-4.30	Food Re-engineering in Manufacturing Practices	L & D	Do
4.30-5:00	Evening Tea		Aharjo Cafeteria

### 2nd Day: 01/08/2022

Time	Topics	Method	Resource Person
9.00-9.10	Review of the day	-	CC & ACC
9.10- 10.10	Good Agriculture Practice (GAP) and Standard Operating Procedure (SOP) for Preservation & Processing of Agricultural Products	L & D	Prof. Abu Noman Faruq Ahmmed, Chairman, Dept. of Plant Pathology, Sher-e Bangla Agricultural University, Dhaka
10.10-11.10	Packaging of Fresh and Processed Foods with Value Addition	L & D	Do
11.10-11.40	Tea Break	-	Aharjo Cafeteria
11.40-12.40	Overview of Value Addition in Food Business	L & D	Dr. Md. Nahidul Islam Assistant Professor, Dept. of Agro-processing, BSMRAU, Gazipur

12.40-1.40	An Overview on Food Processing and Preservation Techniques	L & D	Do
1.40-2.40	Prayer and Lunch Break	-	Aharjo Cafeteria
2.40-3.40	Traditional vs New Food Processing and Preservation Techniques: Possibilities and Limitations, Challenges, Future Plans	L & D	Dr. Md. Ahiduzzaman, Professor & Head Dept. of Agro-processing, BSMRAU, Gazipur
3.40-4.40	Food Processing and Preservation by Heat Treatment, Hot Water Treatment, Frying	L & D	Do
4.40-5.10	Evening Tea	-	Aharjo Cafeteria

### 3rd Day: 02/08/2022

Time	Topics	Methods	Resource Person
9.00-9.10	Review of the day	-	CC & ACC
9.10- 10.10	National Food Safety and Nutrition Security Policy, Rules & Regulations	L&D	Md. Anisur Rahman Mazumder Professor, Dept. of Food tech. & Rural Ind, BAU
10.10-11.10	Food Processing & Preservation: Implications for Assuring Food Security	L&D	Do
11.10-11.40	Tea Break	-	Aharjo Cafeteria
11.40-12.40	Concept on Safe and Nutritious Foods	L & D	Prof. Dr. Mohammad Gulzarul Aziz, Dept. of Food tech. & Rural Ind, BAU
12.40-1.40	Do	L & D	Do
1.40-2.40	Prayer and Lunch Break		Aharjo Cafeteria
2.40-3.40	Principles and Methods of Modern Food Preservation	L & D	Do
3.40-4.40	Overview on Minimal Processing of Fruits and Vegetables	L & D	Dr. Mohammad Mainuddin Molla SSO, PHTD, BARI, Gazipur

### 4th Day: 03/08/2022

Time	Topics	Method	Resource Person
9.00-9.10	Review of the day	-	CC & ACC
9.10-10.10	Principles and Methods of Osmotic dehydration, Chilling, Vacuum, Acidification	L & D	Dr. Golam Ferdous Ahmed Chowdhury SSO, Post-Harvest Technology Division, BARI, Gazipur

10.10 –11.10	Food Preservation by Increasing Solids: Salting, Sugaring (Preparation of Jam/ Jelly/ Marmalade)	Practical	Do
11.10-11.40	Tea Break		
11.40-12.40	Overview on Minimal Processing of Fruits and Vegetables	Practical	Dr. Mohammad Mainuddin Molla SSO, PHTD, BARI, Gazipur
12.40-1.40	Food Processing by Drying, Washing, Cooling (Preparation of Fried Products)	Practical	Do
1.40-2.40	Prayer and Lunch Break		
2.40-3.40	Food Processing by Chemical Preservation, Desiccation	L & D	Md. Hafizul Haque Khan CSO, Post-Harvest Technology Division, BARI, Gazipur
3.40-4.30	Evening Tea		Aharjo Cafeteria

**5th Day: 04/08/2022**

Time	Topics	Method	Resource Person
9.00-9.10	Review of the day	-	CC & ACC
9.10-10.10	Fermentation as the Methods of Food Processing and Preservation	L & D	Dr. Md. Shahjahan Professor & Head, Dept. of Food Science & Engineering, Zarman University, Gazipur
10.10-11.10	Pickling (Practical)	Practical	Do
11.10-11.40	Tea Break		Aharjo Cafeteria
11.40-12.40	Pickling (Practical)	Practical	Do
12.40-1.40	Introduction of 4IR	L & D	Dr. M. Shahadat Hossain Siddiquee Senior Assistant Director NATA, Gazipur
1.40-2.40	Prayer and Lunch Break		Aharjoo Cafeteria
2.40-3.30	Post Evaluation & Course Evaluation		CC/ACC/Participants
3.30-4.30	Awarding of Certificate & Closing Session		DG/Directors/Faculties/CC

\*This Schedule is subject to change

Mohammad Alam Shorif Khan  
Deputy Director (Genetics & Plant Breeding)  
&  
Course Coordinator  
NATA

**Food processing and preservation techniques**

### ▣ List of all trainee's

Sl. No	Name (Capital Letter)	Designation	Posting place
1.	KISHORE KUMAR MOJUMDER	Deputy Director	Horticulture Center, Khejurbagan, Khagrachari
2.	AFRIN HOSSAIN	Assistant Director (Training)	RTC, Department of Agricultural Marketing, Rajshahi
3.	MD. MOHIMENUL ISLAM	Scientific Officer	BINA, HQ; Mymensingh
4.	MD. SOHEL RANA	Agriculture Extension Officer	DAE, Alamdanga, Chuadanga
5.	ABDUR RAKIB	Scientific Officer	BINA, Sunamganj
6.	MD. ROFEKUZZAMAN	Additional Agriculture Officer	DAE, Sadar, Dinajpur
7.	SHAMSUN NAHAR	Senior Assistant Director	NATA, Gazipur
8.	Dr. MOHAMMAD ZAHIR ULLAH	Senior Scientific Officer	BIRTAN, Noakhali
9.	Dr. MD. SADEQUL ISLAM	Senior Scientific Officer	BIRTAN, Rangpur
10.	Dr. MD. JAHIRUL ISLAM	Senior Scientific Officer	BSRI, Ishurdi, Pabna
11.	FARID AHMED	Senior Scientific Officer	BINA Regional Research Center, Gazipur
12.	AYESHA AKTER	Senior Instructor	ATI, Shimultoli, Gazipur
13.	MAHMUDA KHATUN	Senior Instructor	ATI, Gazipur
14.	MD. FIROZUL ISLAM	Agriculture Extension Officer	DAE, Naogaon Sadar, Naogaon
15.	MD. SUNAIN BIN JAMAN	Agriculture Extension Officer	DAE, Shibganj, Chapainawabganj
16.	TOPU AHMED	Instructor	ATI, Araihasar, Narayanganj
17.	NOUSHIN CHOWDHURY	Scientific Officer	Regional Sugarcrop Research Station, Madarganj, Thakurgaon
18.	TANJINA ALAM	Scientific Officer	BSRI, Ishurdi, Pabna

Sl. No	Name (Capital Letter)	Designation	Posting place
19.	SYEDA ZINAT REHENA	Instructor	ATI, Sherpur
20.	ROJINA AKTER	Senior Instructor	ATI, Araihasar
21.	MD. SAIFUL ISLAM	Assistant Director	BADC Cold Storage, Kashimpur, Gazipur
22.	MEHJABIN KHANUM	Instructor	ATI, Dhaka
23.	MD. HELAL UDDIN	Instructor	Agriculture Training Institute, Khadimnagar, Sylhet
24.	MD. SHAHANUR ISLAM	Agriculture Extension Officer	DAE, Monohargonj, Cumilla
25.	SHARIF MUHAMMAD TITUMEER	Upazila Agricultural Officer	DAE, Debhata, Satkhira
26.	Dr. MD. NAZMUL ISLAM	Joint Director	Research Cell, BADC
27.	MOMENA AKTER SWEETY	Assistant Director (Horticulture)	BADC, Kashimpur, Gazipur
28.	MD. SANOWAR HOSSAIN	Assistant Director (Training)	DAM, Khamarbari, Dhaka- 1215
29.	MD. SADRUL ALAM SARKAR	Agricultural Engineer	DAE, Rangpur

## ▣ List of resource persons

SL No.	Name Designation	Organization	Mobile No. and e-mail
1	Dr. Md. Gulzarul Aziz Professor	Dept. of Food tech. & Rural Ind, BAU	01631-748866 aziz_ftri@bau.edu.bd
2	Prof. Abu Noman faruq Ahmmmed Chairman	Dept. Of plant pathology, Sher-e Bangla Agricultural University, Dhaka	01819823030 nomanfarook@yahoo.com
3	Dr. Md. Ahiduzzaman Professor & Head	Dept. Of Agro-processing, BSMRAU, Gazipur	01552495532 ahid72@yahoo.com
4	Md. Anisur Rahman Mazumder Professor	Dept. of Food tech. & Rural Ind, BAU	01754146914 anis_engg@bau.edu.bd
5	Md. Aslam Ali, PhD Associate Professor	Dept. of Agro-processing, BSMRAU, Gazipur	01829255851 aslam_bau74@yahoo.com
6	Dr. Md. Nahidul Islam Assistant Professor	Dept. of Agro-processing, BSMRAU	<u>01312270754</u> <u>nahidul.islam@bsmrau.edu.bd</u>
7	Dr. Md. Monirul Islam Director (Nutrition)	BARC, Dhaka	01777-686866 dmmislam@yahoo.com
8	Md. Hafizul Haque Khan CSO	Post-Harvest Technology Division, BARI, Gazipur	01556-631691 hafiz_hkhan@yahoo.com
9	Dr. Golam Ferdous Ahmed Chowdhury SSO	Post-Harvest Technology Division, BARI, Gazipur	01712271163 ferdous613@gmail.com
10	Dr. Mohammad Mainuddin Molla SSO	PHTD, BARI, Gazipur	01712-231121 mainuddinmolla@yahoo.com
11	Dr. Shahjahan Ali Professor & Head	Dept. of Food Science & Engineering German University, Gazipur	01716-174288 shah_phd@yahoo.com
12	Dr. M. Shahadat Hossain Siddiquee Senior Assistant Director	NATA, Gazipur	01753896598 muhammadsiddiquee@gmail.com

## ▣ Course evaluation

- ❖ The course contents are sufficient.
- ❖ Duration of the course is satisfactory.
- ❖ Course Management team was very cordial and helpful.
- ❖ Dormitory & Cafeteria Management of the training course is satisfactory.
- ❖ Selection of the resource speaker is very good.
- ❖ Time management was very good.

## ▣ Topics they liked most...

- ❖ Concept on Safe and Nutritious Foods.
- ❖ Principles and Methods of Modern Food Preservation.
- ❖ Food Adulteration and Safety.
- ❖ Causes of Food Spoilage and Remedies.
- ❖ Use of Food Additives and Preservatives.
- ❖ Good Agriculture Practice (GAP) and Standard Operating Procedure (SOP) for Preservation & Processing of Agricultural Products.
- ❖ Packaging of Fresh and Processed Foods with Value Addition.
- ❖ Overview on Minimal Processing of Fruits and Vegetables.
- ❖ Principles and Methods of Osmotic dehydration, Chilling, Vacuum, Acidification Food Preservation by Increasing Solids: Salting, Sugaring (Preparation of Jam/ Jelly/ Marmalade).

## ▣ Topics can be discarded...

- ❖ Overview of Value Addition in Food Business
- ❖ An Overview on Food Processing and Preservation Techniques
- ❖ Traditional vs New Food Processing and Preservation Techniques: Possibilities and Limitations, Challenges, Future Plans

## ▣ Topics can be added...

- ❖ How to preserve nutrition in food packaging, storage and transportation system.
- ❖ Nutrient and anti-oxidant analysis of fruits and vegetables.
- ❖ Post-harvest processing techniques of fruits and vegetables (Tomato, Mango, Banana, Potato, Jackfruit, Alu Bokhara).
- ❖ Preservation of foods for daily use by keeping the nutritional quality (Practical)

## ▣ They disliked ...

- ❖ Budget Insufficiency.

## ▣ Suggestion need to be added...

- ❖ Food processing company like Pran, BD, Square should be visited.
- ❖ Group exercise may be included and provide more time for practical exercise.
- ❖ Generator facilities should be more.
- ❖ NATA should introduce their own laboratory for Food processing and preservation.

### Resource Speaker Evaluation by the Participants

SL. No.	Date: 31/07/2022				
	Dr. Md. Monirul Islam			Md. Aslam Ali	
	Food Adulteration and safety	Course of food spoiling and damage	Use of food additive and preservatives	Packaging, Extracting and Industrial food programe	Food reengineering
1	6	6	6	6	6
2	5.83	5.83	5.66	4	4.33
3	5.33	5	5	3.17	3.17
4	6	5.5	5.5	3.83	4.33
5	6	6	6	6	6
6	6	6	6	5	5
7	5	5	5	4	4
8	5.33	5.5	5.5	5	5
9	6	6	6	5	5
10	5.33	5.33	5.33	4.33	4.83
11	5.83	5.83	5.83	5.66	5.66
12	5	5	5	4.66	4.66
13	5.5	5.66	5.5	5.5	5.5
14	5.83	5.83	5.83	5.83	5.33
15	6	6	6	5.66	5.5
16	3.83	3.83	3.83	3.5	4.17
17	3.83	3.83	3.83	4.33	3.66
18	3.5	4.5	4.83	4.33	4.66
19	4.33	3.83	4.66	4.83	4.66
20	5.66	5.33	5.5	5.5	5.5
21	4.17	4.17	4.66	5.5	5.5
22	5	4.83	4.83	4.5	4.5
23	4	3.83	4.33	3.33	3.5
24	4.5	4.5	4.5	4.83	4.83
25	5.17	5.17	5.5	5.33	5.33
26	4.33	4.33	4.33	5.17	5
27	5	5.5	5.5	5	5
28	5.5	6	6	5	5
29	5.83	5.33	5.33	4.33	4.83
Sum	149.63	149.46	151.78	139.12	140.45
Av	5.15	5.15	5.23	4.79	4.84

SL. No.	1/8/2022					
	Prof. Abu Noman Faruq		Dr. Md Nahidul Islam		Dr. Md. Ahiduzzaman	
	Good Agriculture Practice (GAP)	Packaging of Fresh and Processed Foods with Value Addition	Overview of Value Addition in Food Business	An Overview on Food Processing and Preservation Techniques	Traditional vs New Food Processing and Preservation Techniques: Possibilities and Limitations, Challenges, Future Plans	Food Processing and Preservation by Heat Treatment, Hot Water Treatment, Frying
1	5	4.83	3.66	3.66	4	3.83
2	5.83	5.83	3.5	3.5	3.66	3.66
3	5.17	5.33	2.33	2.33	4.83	5
4	6	6	4	4	4.83	5
5	5.66	5.66	4.5	4.66	4.5	4.66
6	5.33	5.33	5.17	5.17	5.5	5.33
7	5.33	5.33	3.66	3.66	5.5	5.5
8	5.5	5.5	4.17	4.17	5.17	5.17
9	5.5	5.5	2.17	2.17	3	3
10	5	5	3	3	3.33	4
11	5.66	5.66	4.33	4.33	4.66	4.5
12	5.17	5.17	5.17	5.17	5.17	2.66
13	4.66	4.5	2.83	2.83	3	3
14	5.33	5.66	4.5	4.5	5.17	5.33
15	6	6	1.5	2.66	3.83	3.83
16	3.66	4	5.5	5.5	4	4
17	6	6	4.33	4.83	5	5
18	5.83	4.66	5.5	5.5	4.83	4.83
19	5.83	5.66	5	5	5.33	5.83
20	5	5	3	3	5	5
21	3.83	3.83	4	4	4	4.5
22	6	6	4	4	4.5	4.5
23	4.17	4.17	3.66	3.66	4.33	4
24	5.17	5.17	4.17	4.17	4.83	4.83
25	5.66	5.66	5	5	5	5
26	4.66	4.66	4.66	4.66	4	4
27	5.83	5.66	5	5	5.33	5.83
28	5.66	5.66	4.33	4.33	4.66	4.5
29	6	6	1.5	2.66	3.83	3.83
Sum	154.44	153.43	114.14	117.12	130.79	130.12
Av	5.32	5.32	3.93	4.03	4.51	4.48

SL. No.	02/08/2022				
	Md. Anisur Rahman Mazumder		Prof. Dr. Mohammad Gulzarul Aziz		Dr. M. Shahadat Hossain Siddiquee
	National Food Safety and Nutrition Security Policy, Rules & Regulation	Food Processing & Preservation: Implications for Assuring Food Security	Concept on Safe and Nutritious Foods	Principles and Methods of Modern Food Preservation	Introduction of 4IR
1	5.83	5.66	5.83	5.83	5.33
2	5.5	6	6	6	6
3	4.83	4.83	5.66	5.66	5.66
4	4.17	4.17	5.66	5.66	5
5	3.66	3.83	5.83	5.66	4.17
6	6	6	6	6	6
7	6	6	6	5.5	5
8	5.33	5.33	5.5	5.33	5.33
9	6	6	5	5	5
10	6	6	5	4	4
11	3.5	3.66	4.83	4.83	5
12	5.5	5.83	5.83	5.66	5.66
13	5	5	6	6	6
14	5	5	6	6	6
15	6	6	6	6	6
16	4.5	4.83	5.5	5.33	5.17
17	5.83	5.83	6	6	5.83
18	5	5	6	6	5
19	2.66	3	5.17	5.17	5.66
20	4.5	6	6	6	6
21	6	6	5.83	5.83	6
22	5.83	5.66	5.66	5.66	5.66
23	5	5	5	5	4.5
24	5.83	5.83	5.83	5.83	5.83
25	5.66	5.5	5.33	6	6
26	6	6	5	5	5
27	6	6	5.83	5.83	6
28	6	6	5	4	4
29	4.5	6	6	6	6
Su m	151.63	155.96	163.29	160.78	156.8
Av	5.22	5.37	5.63	5.54	5.40

SL. No	03/08/2022					04/08/2022	
	Dr. Mohammad Mainuddin Molla		Dr. Golam Ferdous Ahmed Chowdhury		Md. Hafizul Haque Khan	Dr. Md. Shahjahan	
	Overview on Minimal Processing of Fruits and Vegetables	Food Processing by Drying, Washing, Cooling (Preparation of Fried Products)	Principles and Methods of Osmotic dehydration, Chilling, Vacuum, Acidification	Food Preservation by Increasing Solids: Salting, Sugaring	Food Processing by Chemical Preservation, Desiccation	Fermentation as the Methods of Food Processing and Preservation	Pickling (Practical)
1	5.66	5.66	5.33	5.66	4.33	5.83	6
2	4.5	4.5	4.33	5.33	4.33	5.83	6
3	4	3.5	4	5	5	5	5
4	6	5.83	5	6	5.83	6	6
5	6	6	5.83	5.83	5.83	5	5
6	5.83	4.5	5.66	5.83	5.83	5.17	5.17
7	3.66	3.66	3.66	3.66	3.66	5.17	5.17
8	4.66	4.66	4.66	4.66	4.66	6	6
9	4.5	4.83	4.83	5	5.17	4.16	4.16
10	6	6	6	6	6	5	5
11	5.66	5.5	5.33	5	4.66	5.17	5.17
12	4.5	4.33	4.17	4.66	4.5	6	6
13	5.33	5.66	4.17	4.17	4.5	6	6
14	3.83	3.66	5	5	4.5	5.33	5.33
15	6	6	6	6	6	6	5.83
16	5.17	5.17	5	5	5	5	5
17	5.5	5.5	5.17	5.83	5.83	5	6
18	6	5.5	4.66	6	6	3.66	4.33
19	5.16	5.16	5	5	5	5.83	5.66
20	5.17	4.5	4.83	4.83	4.83	6	6
21	4.83	4.17	5	5	5	5.83	5.83
22	3.83	3.66	5	5	4.9	5.33	6
23	5.83	4.5	5.66	5.83	5.83	5.66	5.83
24	5.17	5.17	5	5	5	6	6
25	6	5.83	5	6	5.83	5.8	5.9
26	4.5	4.83	4.83	5	5.17	4.16	4.16
27	4.83	4.17	5	5	5	5.83	5.83
28	6	6	6	6	6	5	5
29	5.17	4.5	4.83	4.83	4.83	6	6
Sum	149.29	142.95	144.95	152.12	149.02	156.76	159.37
Av	5.14	4.93	4.99	5.24	5.13	5.40	5.49

## Training Course Evaluation Report for Trainees

Full Marks: 50

Sl.	Name	Designation & Posting Place	Pre-Evaluation	Post Evaluation
1.	KISHORE KUMAR MOJUMDER Deputy Director	Horticulture Center, Khejurbagan, Khagrachari	27	40
2.	AFRIN HOSSAIN Assistant Director (Training)	RTC, Department of Agricultural Marketing, Rajshahi	22	35
3.	MD. MOHIMENUL ISLAM Scientific Officer	BINA, HQ; Mymensingh	28	42
4.	MD. SOHEL RANA Agriculture Extension Officer	DAE, Alamdanga, Chuadanga	18	30
5.	ABDUR RAKIB Scientific Officer	BINA, Sunamganj	15	33
6.	MD. ROFEKUZZAMAN Additional Agriculture Officer	DAE, Sadar, Dinajpur	21	33
7.	SHAMSUN NAHAR Senior Assistant Director	NATA, Gazipur	14	29
8.	Dr. MOHAMMAD ZAHIR ULLAH Senior Scientific Officer	BIRTAN, Noakhali	25	37
9.	Dr. MD. SADEQUL ISLAM Senior Scientific Officer	BIRTAN, Rangpur	22	33
10.	Dr. MD. JAHIRUL ISLAM Senior Scientific Officer	BSRI, Ishurdi, Pabna	20	40
11.	FARID AHMED Senior Scientific Officer	BINA Regional Research Center, Gazipur	23	46
12.	AYESHA AKTER Senior Instructor	ATI, Shimultoli, Gazipur	13	33
13.	MAHMUDA KHATUN Senior Instructor	ATI, Gazipur	09	32
14.	MD. FIROZUL ISLAM Agriculture Extension Officer	DAE, Naogaon Sadar, Naogaon	20	36
15.	MD. SUNAIN BIN JAMAN Agriculture Extension Officer	DAE, Shibganj, Chapainawabganj	14	37
16.	TOPU AHMED Instructor	ATI, Araihasar, Narayanganj	25	40

Sl.	Name	Designation & Posting Place	Pre-Evaluation	Post Evaluation
17.	NOUSHIN CHOWDHURY Scientific Officer	Regional Sugarcrop Research Station, Madarganj, Thakurgaon	26	36
18.	TANJINA ALAM Scientific Officer	BSRI, Ishurdi, Pabna	18	42
19.	SYEDA ZINAT REHENA Instructor	ATI, Sherpur	30	32
20.	ROJINA AKTER Senior Instructor	ATI, Araihasar	18	31
21.	MD. SAIFUL ISLAM Assistant Director	BADC Cold Storage, Kashimpur, Gazipur	20	37
22.	MEHJABIN KHANUM Instructor	ATI, Dhaka	22	34
23.	MD. HELAL UDDIN Instructor	Agriculture Training Institute, Khadimnagar, Sylhet	16	36
24.	MD. SHAHANUR ISLAM Agriculture Extension Officer	DAE, Monohargonj, Cumilla	12	42
25.	SHARIF MUHAMMAD TITUMEER Upazila Agricultural Officer	DAE, Debhata, Satkhira	20	34
26.	Dr. MD. NAZMUL ISLAM Joint Director	Research Cell, BADC	20	28
27.	MOMENA AKTER SWEETY Assistant Director (Horticulture)	BADC, Kashimpur, Gazipur	18	42
28.	MD. SANOWAR HOSSAIN Assistant Director (Training)	DAM, Khamarbari, Dhaka- 1215	16	34
29.	MD. SADRUL ALAM SARKAR Agricultural Engineer	DAE, Rangpur	12	26

## Pictorial view of the training



**Inaugural Ceremony of Food Processing and Preservation Techniques Training**



**Respected speakers are delivering their sessions in the classroom**



**Preparing Jelly of Guava at BARI**



**Visiting Food processing machinaries at BARI**



**Preparation of Pickling by participants**



**Closing ceremony**

