



International Produce Training

Course Curriculum

Introduction to Inspection: *A brief overview of the inspection terminology. Review the definitions and examples of quality defects and condition defects affecting fresh produce. Review the process of creating and developing U.S. Grade Standards, and understanding their meaning. (90 minutes)*

Introduction to U.S. Grade Standards: *A practical lesson designed to fully understand the complexity of the U.S. Grades, using a step by step process, complete with hands-on demonstration. (90 minutes)*

Inspection Process: *A brief overview of the inspection process. Topics covered, include; sampling procedures, inspecting, cutting methods and reporting results. Optional- Overview of USDA Inspection Note sheets and Certificate. (60 minutes)*

Commodity Reviews: *An in depth class covering the U.S. Grade Standards, and tolerances for each commodity. This class will cover the identification of defects, and their allowances within the U.S. Grades. Visual aids, inspection procedures specific to the commodity and demonstrations of the various inspection tools will be included. (approximately 30-60 minutes per commodity)*

Inspection Demonstrations and Hands-On Inspection: *Designed for participants to inspect fresh fruit and vegetables, following the inspection instructions issued by the USDA. Defect identification and defect guidelines will be discussed. Active participation is encouraged as participants learn by doing. (approximately 30-60 minutes per commodity)*

Introduction to Food Safety: *The fresh fruit and vegetable industry's hottest topic is food safety. This lesson will provide a brief overview of the process involved with creating a food safety plan, pertaining to Good Agricultural Practices and Good Handling Practices. Also included; the preparation for a food safety audit and the audit criteria used by the USDA. (60 minutes)*

Commodities:

Apples	Kiwi
Apricots	Lemons
Artichokes	Lettuce (Iceberg and Leaf)
Asparagus	Limes
Avocados	Mangos
Bananas	Mushrooms
Beans	Nectarines
Blueberries	Okra
Broccoli	Onions
Cabbage	Oranges
Cantaloups	Papayas
Carrots	Peaches
Cauliflower	Pears
Celery	Peppers
Cherries	Plums
Corn	Potatoes
Cucumbers	Radishes
Eggplant	Romaine
Fresh Cut	Spinach
Garlic	Squash (Winter/Summer)
Grapefruit	Strawberries
Grapes	Tangerines
Green Onions	Tomatoes
Honeydews	Watermelons