



# Short Courses for the Fresh Produce Industry

The Natural Resources  
Institute offers short  
courses for continuing  
professional development

[nri.org](http://nri.org)



UNIVERSITY  
of  
GREENWICH

Natural  
Resources  
Institute



## Welcome

Short courses offered by the Natural Resources Institute (NRI) provide excellent training opportunities for people working in the fresh produce supply chain, food production, processing, retail and hospitality sectors.

NRI has an international reputation for its work on quality assurance systems and improving handling of fresh and processed products.

We provide training in many areas of key importance to the fresh produce sector, using trainers and considerable experience working with the commercial sector in the UK and overseas.

The institute can provide course in our own facilities or on-site. Existing courses can be tailored to your specific needs or new courses can be developed.

### Examples of courses:

- Storage, handling and transportation of perishable plant produce
- Technology of fruit ripening
- Plant pathology for the packhouse
- Advances in packaging for fresh horticultural produce
- New technologies for quality assessment of fresh horticultural produce
- Quality assurance for fresh produce from developing countries
- Development of ethical trade systems for the fresh produce sector
- Techniques of sensory evaluation used to assess consumer preferences.

### For further information

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