

HANDS-ON CURRICULUM · JUICE, NECTAR & PURÉE · WITH BOTTLING TECHNOLOGY · FULL-TIME

FRUIT JUICE PRODUCTION

A complete, practice-based training programme spanning the entire juice production process.

From fresh fruit to the bottled, market-ready product.



THE PROGRAMME

Good juice is no accident. This programme builds the skills for it, from fresh fruit to the bottled product.



Fruit Juice Production is a practice-based, full-time programme for the production of juice, nectar and purée in a stationary stainless-steel workshop.

Across sixteen specialist modules, trainees progress from the intake and preparation of fresh tropical fruit through juicing, preservation and filling to quality, sensory evaluation and marketing.

The focus is on practice throughout. Work takes place at real process stations, with around 1.500 hours of practical learning and over 80 assessed exercises, consistently in line with hygiene and HACCP.

Each module concludes with a graded assessment, so that competence is demonstrated through real work. An elective module on fruit wines and fermentation can be added as required.

The programme is offered as a curriculum, as a matching equipment specification, or as a turnkey package for the site.

16

SPECIALIST MODULES · CORE

1.500_h

PRACTICAL LEARNING

470₊

PRACTICAL EXERCISES

250₊

EQUIPMENT ITEMS

2_{Years}

FULL-TIME

PRACTICAL CURRICULUM

Sixteen modules.

From raw material through juicing and preservation to filling, quality and marketing, concluding with your own final project.

MODULE

01 TO 16 · IN PHASES

01 Fruit Knowledge & Tropical Raw Materials

FUNDAMENTALS

07 Clarification, Filtration & Enzymes

JUICE EXTRACTION

13 Sensory Evaluation & Product Assessment

PRESERVATION & FILLING

02 Hygiene, HACCP & Occupational Safety

FUNDAMENTALS

08 Blending, Recipe & Standardisation

JUICE EXTRACTION

14 Plant Technology, CIP & Maintenance

OPERATIONS & COMPLETION

03 Goods Receipt & Incoming Inspection

FUNDAMENTALS

09 Pasteurisation & Preservation

PRESERVATION & FILLING

15 Business Management & Marketing

OPERATIONS & COMPLETION

04 Cleaning, Crushing & Destoning

FUNDAMENTALS

10 Homogenisation & Concentrate

PRESERVATION & FILLING

16 Final Project: Your Own Juice Batch

COMPLETION

05 Juicing & Pressing Methods

JUICE EXTRACTION

11 Filling & Packaging Technology

PRESERVATION & FILLING

06 Pulping & Purée Production

JUICE EXTRACTION

12 Quality, Laboratory & Analysis

PRESERVATION & FILLING

EQUIPMENT

Trained on real plant technology.



01

Intake & Preparation

Washing, crushing, destoning and incoming inspection of the raw material.

02

Juicing & Pulping

Pressing, purée, enzymatic treatment, clarification and filtration.

03

Pasteurisation & Homogenisation

Heat treatment, blending, concentrate and reconstitution.

04

Filling & Packaging Technology

Bag-in-Box, bottle, Tetra Pak and can.

05

Laboratory, Quality & Sensory

Brix, pH, acidity, microbiology and sensory evaluation.

06

Cleaning, CIP & Consumables

Cleaning and disinfection technology, auxiliary materials, consumables.

~470 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.



AVAILABLE AS • **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)