

Training Information and Participant Requirements

Food Commodity Processing Training Based on Mango and Banana Products

For Countries in the Caribbean Region



I. INTRODUCTION

Tropical regions have abundant natural resources, particularly fruits such as mangoes and bananas. The Caribbean, with its rich agricultural potential, has the opportunity to leverage these resources to drive economic growth and community development. One effective way to maximize the value of these fruits is through simple yet innovative food processing techniques that add value to raw produce.

This training program aims to equip participants with the essential knowledge and skills to process mangoes and bananas into higher-quality food products using accessible and cost-effective methods. Drawing from Indonesia's expertise in tropical fruit processing—where mangoes are transformed into dried mangoes and mango jelly and bananas into smoked bananas and banana chips—this training will introduce participants to various techniques that can be adopted in the Caribbean region.

Participants will learn the complete food product development process, including raw material selection, processing techniques, quality control, packaging, and waste management strategies for mango and banana waste. Additionally, the program will cover fundamental business planning aspects to ensure the sustainability and profitability of these ventures.

This training will be conducted online, providing a flexible and comprehensive learning experience that empowers individuals and communities to harness their local resources and create economic opportunities.

II. OBJECTIVES

- Provide knowledge transfer and basic skills training to Caribbean communities on food processing, specifically in the production of dried mangoes, mango jelly, banana chips and smoked bananas.
- Train participants on eco-friendly food processing practices that minimize waste and optimize raw material usage.

III. UNITS IN CHARGE

Politeknik ATI Padang
Ministry of Industry, Republic of Indonesia
Email: info.training@poltekatipdg.ac.id
Contact Person: Lisa Nesti
Phone: +62 812-6681-2876



IV. PARTICIPANTS

The program is designed for 14 (fourteen) countries in the Caribbean Region, namely Bahamas, Barbados, Belize, Cuba, Grenada, Guyana, Haiti, Jamaica, Dominican Republic, Saint Kitts & Nevis, Saint Lucia, Saint Vincent & The Grenadines, Suriname, Trinidad & Tobago.

V. QUALIFICATIONS

General Requirements:

1. Citizen of one of the countries in the Caribbean;
2. Aged 17 – 50 years;
3. Physically and mentally healthy;
4. Not color blind;
5. Has good verbal communication skills in English;
6. Having communication devices and stable internet connection suitable for “Zoom Meetings”;
7. Willing to comply with all rules and regulations of the Indonesian state and the organizer while in the program.

Specific Requirements:

1. Farmers and fruit suppliers looking to diversify their income by processing raw materials into marketable products
2. Entrepreneurs and business owners in the Caribbean who are interested in developing value-added food products from mangoes and bananas.
3. Government and Non-Governmental Organizations (NGOs) and other Institutions focused on community development, food security, and economic empowerment.

II. HOW TO APPLY

1. Select the training program you would like to participate in. Four options of training are available, each training conducted 2 (two) online sessions of 90 minutes:
 - Training on Dried Mango Production
 - Training on Mango Jelly Production
 - Training on Smoked Banana Production
 - Training on Banana Chips Production
2. Completing Registration Form:
<https://linktr.ee/mangobanana.training>.



III. TRAINING SCHEDULE

<i>Training Topic</i>	<i>Date</i>
Dried Mango Production	May 5 th and May 6 th , 2025
Mango Jelly Production	May 7 th and May 8 th , 2025
Smoked Banana Production	May 12 th and May 13 th , 2025
Banana Chips Production	May 14 th and May 15 th , 2025

IV. THE COVERAGE

Participants will receive:

- Training materials and videos on the production process
- Certificate of completion
- Post-training consultation

V. TRAINING CONTENT

Day 1 (90 minutes):

- Production processes
- Product packaging

Day 2 (90 minutes):

- Waste Management
- Bussines Plan

