



Course: A Master Class in Pepper Sauce, Green Seasoning, Dry Rubs Manufacturing for small and micro industries.

Contact Hours: 12

Pre-requisite: N/A

Abstract

This course introduces the principles and techniques of preparing flavourful, safe and well preserved West Indian Condiments, such as pepper sauce, green seasoning and dry rubs. Agro- entrepreneurs that are new and currently applying their skills in this specialty will be able to understand the science, technology and best practices within the industry. At the end of this course participants will gain the confidence in their product, equipped the necessary knowledge to take their business to the next step and a reliable network for continuous support.

Target Audience

- Persons interested in preparing Pepper Sauce, Green Seasoning, Dry Rubs Manufacturing for small and micro industries.

Learning Outcomes

On completion of this course, learners will be able to:

1. Identify various types of preservation methods local fruits, vegetables, and herbs used for condiments.
2. Understanding the different types of preservative agents and their functions.
3. Food Safety and Quality Assurance.
4. Apply hygiene and safety standards in food industry.
5. Steps required for certified products and business opportunities.

Course Content

Unit 1: Introduction to Fundamental Basics for Condiment Manufacturing

- Definition and industrial terminology
- Business opportunity in Condiment Production
- Introduction to quality and quality measurement tools.
- Stepped required to establishing a commercial production system with a fixed budget

Unit 2: Ingredients and Equipment

- Common fruits and vegetables for manufacturing
- Herbs, spices, and sweeteners used in local production
- Importance of water
- Equipment: blenders, strainers, shakers, dispensers, and stainless steel
- Storage containers and bottling

Unit 3: Preparation Techniques & Preservation

- Methods of Techniques in condiment production for specialized market and standards
- Blending and mixing techniques
- Preparation of pickling brine
- Batch preparation
- Preservation Science

Unit 5: Practical

- Exploring the preservative agents, techniques for shelf-life duration.
- Measuring quality parameters such as flavour, colour, thickness, aroma and structural integrity.
- Utilization of domestic fillers and additives to enhance quality standards,

Unit 6: Nutrition, Hygiene, and Safety

- Nutritional value and label design
- Food safety and sanitation practices
- Storage, shelf life, and spoilage prevention
- Market opportunity