

AGRI_EMPOWER PROCESSING CURRICULUM

Vegetable Processing Curriculum

MODULE 3: Vegetable Processing & Preservation

Objective: Teach simple and affordable vegetable processing for off-season supply and reduced waste.

Content:

- Leafy vegetables: solar drying (fluted pumpkin, amaranth)
- Fruiting vegetables: tomato paste, pepper powder, okra drying
- Fermented vegetable sauces (e.g., ogiri, iru)
- Blanching and freezing vegetables

Activities:

- Practical: Set up a home-scale solar dryer
- Project: Make pepper mix, dry it, label and package