

AGRI_EMPOWER PROCESSING CURRICULUM

Crop Processing Curriculum

MODULE 2: Processing of Crops (Cereals, Legumes, Roots & Tubers)

Objective: Equip learners with techniques to process common crops into value-added products.

Content:

- Grains & Legumes: Cleaning, drying, milling, fortifying, packaging (e.g., maize flour, soybean powder)
- Cassava & Yam: Peeling, grating, fermenting, drying (e.g., garri, fufu, yam flour)
- Vegetables: Sun-drying, blanching, pickling, tomato paste production

Activities:

- Demo: Drying maize and packaging in branded bags
- Task: Design process flow for cassava to garri