

HOS 5330 - Spring 2024

Journal and Technical Report Topics

1) Journal. All students will maintain a written log of pertinent information and observations of each invited speaker or virtual tour to include: an overall description of the operation, crops handled, handling procedures, and impacts on postharvest quality. Teams will be chosen and the team will prepare a written journal (Word or pdf format) that collates team members' observations in a neatly organized manner. (30% of grade) **(Email to Drs. Sargent and Ritenour by Thursday April 4)**

2) Technical Report. Each team will develop and write a technical report on their topic based on examples and details gleaned from the guest speakers. The goal of the technical report is to describe how fresh produce quality is maintained (or lost) by the appropriate use (or misuse) of the topic selected by the team. See format in Lectures & Assignments handout. (40% of grade) **(Outline due February 29; Final Report due April 18th)**

Technical Report Topic Areas (examples only – other topics can be requested for approval):

a) Preharvest factors and effects on postharvest quality

b) Comparison/contrast one of the following:

- Harvest methods
- Harvest/shipping containers
- Handling and packing methods
- Cooling methods
- Postharvest treatments
- Sanitation methods
- Meeting food safety requirements of different buyers
- Targeted customers and markets for different producers and/or shippers

c) Optimization of a postharvest operation for a crop destined for a particular market

Team	Team Members	Technical Report Topic
1		
2		
3		