



INC ACADEMIA
EXECUTIVE EDUCATION
FOR THE NUT & DRIED FRUIT INDUSTRY

Executive Program on Nuts and Dried Fruits



Alumni of the 1st Edition received the program completion certificate in Seville, May 2018.

2nd
Edition
February to
May 2019



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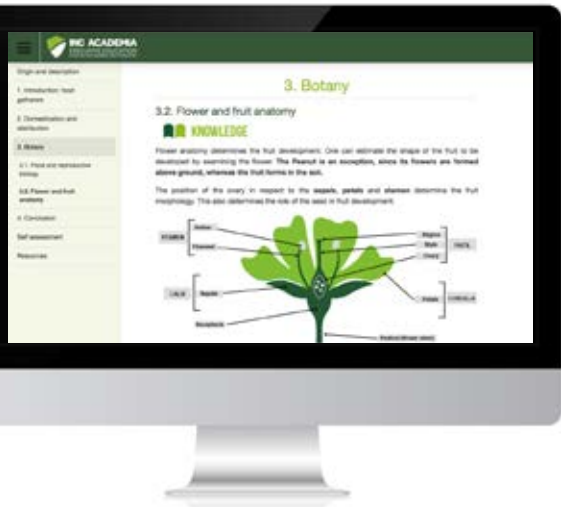


*Where Industry
Leaders Are Shaped*
nutfruitacademia.org



Executive Program on Nuts and Dried Fruits

The best training for Nut and Dried Fruit Industry professionals to learn about the basics of the business



Description

The Executive Program on Nuts and Dried Fruits is an educative course about the basics of the nut and dried fruit industry, its main characteristics, applications and information resources.

This program combines online lessons with reading materials, videos and self-assessment tests, plus a 4-day intensive on-site course (+10 hours of preparatory tasks & readings) to visit orchards and factories, network and learn through case studies. The course is presented as a full package; however, it is possible to undertake only the online part. To attend the on-site course, students must do the online course first.

ONLINE COURSE

10-unit course (50 hours). Includes reading materials, videos and self-assessment tests.

ON-SITE COURSE

4 days (+10 hours of preparatory tasks & readings) with networking sessions, case studies and visits to orchards and factories.



ON-SITE COURSE

The full course includes a face-to-face experience of 4 days (+10 hours of preparatory tasks & readings). The location will change every year. This year, the on-site course will take place in May 2019 in California, USA, just before the INC World Congress. If you participate in the on-site course, why not attend the Congress!

The case studies of the course are developed by professors from prestigious business schools.



PRELIMINARY PROGRAM

	Saturday, May 18	Sunday, May 19	Monday, May 20	Tuesday, May 21	May 22	May 23-25
Morning	Registration San Francisco Bus transfer Visit to orchards (pistachios) Strain Ranches, Arbuckle Bus transfer	Bus transfer Visit to orchards (walnuts) and processing plant Carriere Family Farms, Glenn	Bus transfer Visit to processing plant (dried fruit) Mariani Packing Company, Vacaville Bus transfer	Bus transfer UC Davis, Foundation Plant Services (FPS) Case studies (Strategic Management) Prof. Rachael Goodhue	Free day	INC Congress Boca Raton, FL, USA Presentation of certificates Thursday, May 23, at 4:00 pm, Estate I Boardroom
Afternoon	Visit to orchards (almonds) Blue Diamond Growers, Chamisal Creek Ranch Bus transfer	Bus transfer Visit to orchards (almonds) and processing plant Vann Family Orchards, Williams Bus transfer	Visit to processing plant (almonds) Blue Diamond Growers, Sacramento Bus transfer	Case studies (Negotiation) Prof. Dr. Kandarp Mehta Closing cocktail Bus transfer		
Evening	Dinner Overnight in Sacramento	Dinner Overnight in Sacramento	Dinner Overnight in Sacramento			



ONLINE UNITS

01 Origin and description: Introduction to the long history of nuts and dried fruits, their description and physiology.

AUTHOR: Prof. Dr. Uygun Aksoy, Consultant, Turkey

02 Soil and climate: Which climates nuts and dried fruits are adapted to, soils, water demand and how climate conditions may affect the crops.

AUTHOR: INC with the cooperation of Dr. Louise Ferguson, University of California, Davis, USA

03 Varieties and uses: An overview of the main varieties and geographical distribution of species, as well as traditional and recent products and uses.

AUTHOR: Prof. Dr. Uygun Aksoy, Consultant, Turkey

04 Nutrition facts: A review of the nutritional value and evidence-based health benefits of nut and dried fruit consumption.

AUTHORS:

- Prof. Jordi Salas-Salvadó, Rovira i Virgili University, Spain
- Assoc. Prof. Cesaretin Alasalvar, TÜBITAK Marmara Research Center, Turkey

05 Processing: Main processing operations that can take place during and after harvest, including shelling, drying, sorting and allergen management. This unit includes 16 subunits.

COORDINATOR:

Mr. Vincent Rieckmann, August Töpfer & Co., Germany

5.1 Harvest

AUTHOR: INC

5.2 Storage

AUTHOR: INC

5.3 Fumigation with phosphine

AUTHOR: Mr. Klaus Ihrig, Detia Degesch, Germany

5.4 Shelling

AUTHOR: Mr. José Roig Borrell, Borrell®, Spain-USA

5.5 Blanching

AUTHOR: Mr. José Roig Borrell, Borrell®, Spain-USA

5.6 Drying

AUTHOR: Mr. Thomas Barber Bühler Aeroglide, USA

5.7 Sorting Technologies

AUTHOR: Mr. Steven Hiel, Former Sales Manager of TOMRA Sorting Solutions, Belgium

5.8 Vacuum Packing

AUTHOR: Mr. Stefano Massari, Oltremare, Italy

5.9 Pasteurization

AUTHOR: Dr. Cameon Ivarsson, Napsol, Switzerland

5.10 Frying and dry roasting

AUTHOR: Dr.-Ing. Malte Ahrens, Bühler Aeroglide, USA

5.11 Flavoring

AUTHOR: Mr. David Woollard, tna Solutions Pty Ltd, Australia

5.12 Multihead weighing and bag forming

AUTHOR: Mr. Rudolf Ernst, August Töpfer & Co., Germany

5.13 Modified Atmosphere Packaging

AUTHOR: Mr. Rudolf Ernst, August Töpfer & Co., Germany

5.14 Packaging

AUTHOR: Mr. Wilfried Thobe, Mondi Consumer Goods Packaging, Austria

5.15 Contaminant detection and removal

AUTHOR: Mr. Marco Azzaretti, Key Technology, USA

5.16 Allergen management

AUTHOR: Mr. Carlos de Pablos, Silliker Ibérica SAU, Spain

06 Food safety and quality standards: Review of the essential aspects of food safety, quality standards and best practices.

AUTHOR: INC

07 Production, trade and consumption: Global review of industry statistics, including production, trade and consumption volumes.

AUTHOR: INC

08 Consumption trends: Understanding purchase behavior and capturing opportunities from emerging trends.

AUTHOR: Ms. Myla Tadulan-Santos, Nielsen Australia

09 Arbitration rules: Overview of arbitration rules, procedures and tribunals, as well as defaults and contract related issues.

AUTHOR: Ms. Claudia Toussaint, Waren-Verein der Hamburger Börse e.V., Germany

10 Negotiation: Essential strategies and skills for successful negotiations.

AUTHOR: Prof. Dr. Kandarp Mehta, IESE Business School, Spain

AUTHORS



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INC ACADEMIA

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Learn at your own pace



Authors from the world's most prestigious institutions



Get to know the basics of the nut and dried fruit industry



Face-to-face sessions, a great chance for networking!



Whenever and wherever you want



Get certified by the INC at the end of the course



ENROLL NOW

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