



AGRICULTURE AND AGRIBUSINESS

Post Harvest Handling and Storage Loss Reduction

3 day course

Classroom, online or in-house

Course overview

A substantial share of what is grown in this region never reaches a consumer, and the losses accumulate in ordinary places: a delayed collection, a store that was not dry, a bag stacked against a wall. This course targets those places. Delegates work through the physiology of harvested crops and why respiration, transpiration and ethylene determine how long a product lasts. Harvest timing and handling damage are covered, since bruising invisible on the day becomes rot in the store. Drying is addressed in detail for grains and legumes, including moisture targets, drying methods and the equilibrium that decides whether a store is safe. Storage structures, stacking, ventilation and monitoring follow. Pest and rodent control are covered, including fumigation and its safe use. Cooling and controlled atmosphere are addressed for perishables. Loss measurement is treated properly. The course closes on aggregation, on aflatoxin risk and on interventions worth their cost.

What you will learn

- Explain how respiration, transpiration and ethylene limit shelf life
- Time harvest and handle produce to avoid latent damage
- Dry grain and legumes to a safe moisture target
- Design storage structures, stacking and ventilation
- Control insect and rodent pests, including safe fumigation
- Apply cooling and controlled atmosphere to perishables
- Measure losses honestly and prioritise interventions worth their cost

Who should attend

- Post harvest and storage managers
- Agricultural extension and value chain officers
- Warehouse and silo supervisors handling produce
- Agro processing intake staff
- Programme staff working on food loss reduction

Course outline

- 01 Losses in ordinary places
- 02 Physiology of harvested crops
- 03 Harvest timing and handling damage
- 04 Drying, moisture targets and equilibrium
- 05 Storage structures, stacking and ventilation
- 06 Insect and rodent control
- 07 Fumigation and its safe use
- 08 Cooling, aflatoxin risk, loss measurement and priorities

Upcoming dates

Dates	Venue	Format	Fee per delegate
28 to 30 September 2026	Accra, Ghana	Classroom	USD 995
2 to 4 November 2026	Online	Online	R6,500
14 to 16 December 2026	Nairobi, Kenya	Classroom	USD 995



Fees and how to register

This 3 day course is **R6,500** per delegate online, **R14,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 995** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriscience.co.za, or WhatsApp us on **+27 63 479 1136**.

AfriScience Group | +27 61 536 6531 | info@afriscience.co.za | Pretoria, Gauteng, South Africa