



**38<sup>th</sup> ANNUAL POSTHARVEST TECHNOLOGY  
OF HORTICULTURAL CROPS SHORT COURSE  
AGENDA**

University of California, Davis, CA  
June 13-17, 2016

Location: UC Davis Activity & Recreation Center (ARC) Ballroom

| Start  | End      | Chapter * | Topic  | Instructor(s)                |
|--|----------|-----------|--|------------------------------|
| <b>MONDAY, JUNE 13 (Program Moderator: Beth Mitcham)</b> |          |           |  |                              |
| 7:30 AM  | 8:00 AM  |           | Registration   |                              |
| 8:00 AM  | 8:10 AM  |           | Welcome, Organizational Matters  | Beth Mitcham                 |
| 8:10 AM  | 9:05 AM  | 4         | Postharvest Biology: An Overview<br>Why are we here?   | Marita Cantwell              |
| 9:05 AM  | 9:35 AM  | 1         | Introduction: Sources of Information<br>Related to Postharvest Biology and<br>Technology; Internet Resources | Marita Cantwell<br>Mary Reed |
| 9:35 AM  | 10:20 AM |           | Introduction of Participants   | Beth Mitcham                 |
| 10:20 AM   | 10:50 AM |           | <i>Coffee Break</i>  |                              |
| 10:50 AM   | 11:30 AM | 22        | Quality Factors for Horticultural Crops  | Beth Mitcham                 |
| 11:30 AM   | 12:15 PM | 22        | Nondestructive Quality Measurement   | David Slaughter              |
| 12:15 PM   | 1:00 PM  |           | <i>Lunch Break</i>   |                              |
| 1:00 PM  | 1:45 PM  | 6         | Maturation and Maturity Indices  | Marita Cantwell              |
| 1:45 PM  | 2:30 PM  | 16        | Preharvest Factors Affecting<br>Postharvest Quality and Safety   | Trevor Suslow                |
| 2:30 PM  | 3:15 PM  | 22        | Flavor and Aroma Biology   | Florence Zakharov            |
| 3:15 PM  | 3:40 PM  |           | <i>Coffee Break</i>  |                              |
| 3:40 PM  | 4:20 PM  |           | Effect of Storage Temperature on Taste<br>and Aroma  | Ernst Woltering              |
| 4:20 PM  | 5:00 PM  |           | Water Loss   | Marita Cantwell              |

\*Chapter in Postharvest Technology of Horticultural Crops. 2002. Editor A.A. Kader

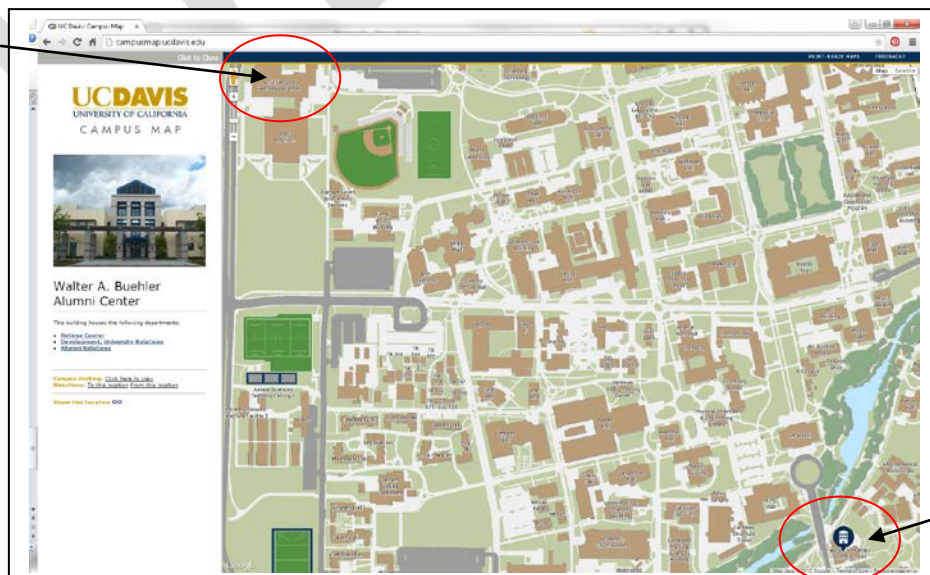
| Start   | End      | Chapter * | Topic  | Instructor(s)   |
|---|----------|-----------|--|---|
| <b>TUESDAY, JUNE 14 (Program Moderator: Mary Lu Arpaia)</b> |          |           |  |   |
| 8:00 AM   | 8:45 AM  | 7         | Harvest Systems  | Jim Thompson  |
| 8:45 AM   | 9:15AM   | 4         | Importance of Temperature Management   | Michael Reid  |
| 9:15 AM   | 10:00 AM | 11        | Cooling Systems  | Jim Thompson  |
| 10:00 AM  | 10:45 AM |           | <i>Coffee Break: A <b>group photo</b> will be taken during this time</i>   |   |
| 10:45 AM  | 11:30 AM | 24        | Food Safety: General Principles  | Linda Harris  |
| 11:30 AM  | 12:15 PM | 5         | Ethylene in Postharvest Technology   | Michael Reid  |
| 12:15 PM  | 1:15 PM  |           | <i>Lunch Break (Onsite Postharvest Publication sales)</i>  | <i>Postharvest Technology Center Staff</i>                                  |
| 1:15 PM   | 2:00 PM  |           | Fruit Ripening: Biology & Technology   | Kentaro Inoue   |
| 2:00 PM   | 2:45 PM  | 10        | Packaging  | Jim Thompson  |
| 2:45 PM   | 3:00 PM  |           | Class Discussion   | All Available Faculty   |
| 3:00 PM   | 3:30 PM  |           | <i>Coffee Break</i>  | <i>Postharvest Technology Center Staff</i>                                  |
| 3:30 PM   | 5:00 PM  | 11,13, 15 | <b>Demonstrations: (Participants in 2 groups):</b> A. Demonstration of Cooling Methods and Instruments for Monitoring temperature, RH, air velocity and pressure; ethylene and other gas measurements (Ballroom) | Jim Thompson, Michael Reid  |
| 3:30 PM   | 5:00 PM  | 22, 23    | B. Methods of Quality and Sensory Evaluation. (Wickson Hall - Postharvest Lab); Standards & Coordination; color; Composition; Sensory; Texture)  | Mary Lu Arpaia, David Obenland, Bill Biasi, Beth Mitcham, Florence Zakharov |
| 6:00 PM   | 8:30 PM  |           | BBQ/Potluck at Putah Creek Lodge   | ALL   |

| Start   | End      | Chapter * | Topic   | Instructor(s)   |
|---|----------|-----------|---|---|
| <b>WEDNESDAY, JUNE 15, CONCURRENT SESSIONS for POSTHARVEST HANDLING SYSTEMS</b> |          |           |   |   |
| <b>Session A: Ballroom A (Program Moderator A: Beth Mitcham)</b>                |          |           |   |   |
| <b>Session B: Ballroom B (Program Moderator B: Marita Cantwell)</b>             |          |           |   |   |
| 8:00 AM   | 9:00 AM  | 27        | A. Apples and Pears   | Beth Mitcham  |
|   |          | 34        | B. Leafy Vegetables   | Marita Cantwell   |
| 9:00 AM   | 9:45 AM  | 31        | A. Tropical Fruits: Papaya, Mango   | Beth Mitcham  |
|   |          | 30        | B. Avocado  | Mary Lu Arpaia  |
| 9:45 AM   | 10:30 AM | 35        | A. Potatoes, Onions and Related Crops   | Marita Cantwell   |
|   |          | 29        | B. Grapes & Kiwifruit   | Mary Lu Arpaia  |
| 10:30 AM  | 11:00 AM |           | <i>Coffee Break (Onsite Postharvest Bookstore Open)</i>   | <i>Postharvest Technology Center Staff</i>                              |
| 11:00 AM  | 11:30 AM | 31        | A. Tropical Fruits: Banana, Pineapple   | Mary Lu Arpaia  |
|   |          | 33        | B. Melons & Winter Squash   | Marita Cantwell   |
| 11:30 AM  | 12:00 PM | 29        | A. Berries  | Beth Mitcham  |
|   |          | 31        | B. Specialty Fruits   | Marita Cantwell   |
| 12:00 PM  | 1:00 PM  |           | <i>Lunch Break (Onsite Postharvest Bookstore Open)</i>  | <i>Postharvest Technology Center Staff</i>                              |
| 1:00 PM   | 1:45 PM  | 33        | A. Tomato, Peppers  | Marita Cantwell   |
|   |          | 30        | B. Citrus   | Mary Lu Arpaia  |
| 1:45 PM   | 2:30 PM  | 29        | A. Stone Fruits: Peaches, Nectarines, Cherries  | David Obenland  |
|   |          | 25        | B. Ornamentals & Cut Flowers (Biology* & Handling**)  | Cai-Zhong Jiang* and Deirdre Holcroft**                                 |
| 2:30 PM   | 3:00 PM  |           | A. Forced-air Cooler Design   | Jim Thompson  |
|   |          |           | B. Flower and Potted Plant Quality and Reefer Container Transport Protocols   | Ernst Woltering   |
| 3:00 PM   | 3:30 PM  |           | <i>Coffee Break</i>   |   |
| 3:30 PM   | 5:00 PM  | 11,13, 15 | <b>Demonstrations: (Same as Tuesday but alternate sections):</b><br>A. Demonstration of cooling methods and instruments for monitoring temperature, RH, air velocity and pressure; ethylene and other gas measurements (Ballroom) | Jim Thompson, Michael Reid  |
| 3:30 PM   | 5:00 PM  | 22, 23    | B. Methods of Quality and Sensory Evaluation. (Wickson Hall - Postharvest Lab); Standards & Coordination; color; Composition; Sensory; Texture)   | Mary Lu Arpaia, David Obenland, Bill Biasi, Beth Mitcham, Diane Barrett |

| Start   | End      | Chapter * | Topic   | Instructor(s)                              |
|---|----------|-----------|---|--|
| <b>THURSDAY, JUNE 16 (Program Moderator: Trevor Suslow)</b> |          |           |   |  |
| 8:00 AM   | 9:00 AM  | 12        | Storage Systems   | Jim Thompson                               |
| 9:00 AM   | 9:50 AM  | 14, 15    | Modified/Controlled Atmospheres during Transit and Storage; Modified Atmosphere Packaging | Beth Mitcham                               |
| 9:50 AM   | 10:35 AM |           | Energy Issues and Sustainability  | Jim Thompson                               |
| 10:35 AM  | 11:10 AM |           | <i>Coffee Break (Onsite Postharvest Bookstore Open)</i>                                   | <i>Postharvest Technology Center Staff</i> |
| 11:10 AM  | 12:10 PM | 20, 21    | Transportation, Distribution & Logistics  | Jeff Leshuk                                |
| 12:10 PM  | 1:00 PM  |           | <i>Lunch Break (Last Opportunity to Visit Postharvest Bookstore)</i>                      | <i>Postharvest Technology Center Staff</i> |
| 1:00 PM   | 1:45 PM  | 24        | Good Agricultural Practices: A Systems Approach   | Trevor Suslow                              |
| 1:45 PM   | 2:30 PM  | 24        | Postharvest Water Use and Sanitation  | Trevor Suslow                              |
| 2:30 PM   | 3:30 PM  | 17, 18    | Postharvest Disease Management Principles and Protective Treatments                       | Jim Adaskaveg                              |
| 3:30 PM   | 4:00 PM  |           | <i>Coffee Break, Walk to Wickson Hall</i>   |  |
| 4:00 PM   | 5:30 PM  |           | <b>Demonstration/Discussion</b>   |  |
|   |          | 17, 18    | A. Postharvest Disease Display (Wickson Postharvest Lab, 1 <sup>st</sup> Floor)           | Veronique Bikoba, Beth Mitcham             |
|   |          | 17, 18    | B1. Disease Control Tools (Wickson Conference Room 2124)                                  | Jim Adaskaveg                              |
|   |          | 17, 18    | B2. Disease Controls Tools (Wickson Conference Room 2120J)                                | Helga Forster                              |
|   |          | 17, 18    | C. Water Sanitation (Wickson Conference Room 1017)  | Trevor Suslow's Lab Team                   |

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|---|----------|-----------|--|---|
| <b>FRIDAY, JUNE 17: Moderator: Michael Reid</b> |          |           |  |   |
| 8:00 AM   | 8:30 AM  | 38        | Appropriate Postharvest Technology<br><i>Meet at Wyatt Theatre*</i>          | Angelos Deltsidis,<br>Michael Reid  |
| 8:30 AM   | 10:00 AM |           | Demonstrations: Horticulture<br>Innovation Lab Technology Center             | Britta Hansen, Michael<br>Reid, Jim Thompson,<br>Angelos Deltsidis, Beth<br>Mitcham |
| 10:00 AM  | 10:30 AM |           | <i>Coffee Break</i>  |   |
| 10:30 AM  | 11:15 AM |           | Postharvest Handling Systems:<br>Organic Produce                             | Trevor Suslow   |
| 11:15 AM  | 12:00 PM | 2         | The U.S. Fresh Produce Industry: An<br>Industry in Transition                | Roberta Cook  |
| 12:00 PM  | 1:00 PM  |           | <i>Lunch Break</i>   |   |
| 1:00 PM   | 1:45 PM  | 2, 3      | The U.S. Fresh Produce Industry:<br>Consumer Issues in Quality and<br>Safety | Roberta Cook  |
| 1:45 PM   | 2:30 PM  | 36        | Fresh-Cut Fruits & Vegetables  | Marita Cantwell   |
| 2:30 PM   | 3:00 PM  |           | Biotechnology and Postharvest<br>Quality                                     | Diane Beckles   |
| 3:00 PM   | 3:30 PM  |           | <i>Coffee Break</i>  |   |
| 3:30 PM   | 4:00 PM  |           | Problem Diagnosis & Discussion   | Marita Cantwell   |
| 4:00 PM   | 4:45 PM  |           | Research Directions in Postharvest<br>Biology and Technology                 | Michael Reid &<br>Jim Thompson  |
| 4:45 PM   | 5:00 PM  |           | Concluding Remarks, Evaluation<br>Forms, Certificates of Completion          | All Available Instructors   |

ARC Ballroom



Meet at Alumni  
Center AGR  
Room Friday  
morning.