Produce Handling Training Workshop

LIVE WELL COMMUNITY MARKET PROGRAM

September 9th, 2017

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Intros

1. Your Name & Market Name

2. Market Location

3. Describe Your Produce Section
   (e.g. big/small, back/front of market, special produce products?)
Agenda Overview

1. Live Well Community Market Program
2. Produce Handling & Storage Techniques
3. --Break--
4. Produce Display Techniques
5. Q & A, Closing
Live Well Community Market Program

Improve & promote access to healthy affordable foods by working with small neighborhood markets.
Produce Handling and Storage

- FIFO
- Checking Quality & Ripening
- Ethylene Exposure
- Dry vs. Wet Storage
- Produce Rotation
FIFO: First In, First Out

- Label/code boxes when they arrive to track freshness & determine what to display
- First produce to arrive should be first to put on display
- What are exceptions to this rule?
Dry
- avocados
- potatoes
- bananas
- apples
- limes
- lemons
- onions
- garlic

Wet
- lettuce
- cilantro
- carrots
- cut herbs
- grapes
- berries
- mango
- broccoli
Checking for Quality & Ripening

Ripeness Scale: Black Mission Figs

- Unripe
- Just right
- Over-ripe (or nice and gooshy)

Still green
Small cracks in skin

texture
appearance
color
Don't Put These Next to These...

*Tip: Check your folder for a full list of ethylene producing and sensitive fruits and vegetables.*

Ethylene Exposure
Produce Rotation

Step 1
Remove damaged or spoiled produce
This means produce you wouldn't buy yourself.

Step 2
Keep produce display full and organized
Avoid stacking delicate produce too high!

Step 3
Restock throughout the day as needed
Remember, nobody wants the last lonely banana...
But wait, where do I put tomatoes?

Pop Quiz & Ask an Expert Time
Stretch Break!

10 minutes
Produce Display

- Presentation
- Pricing Display
- Secondary Use
Presentation
Are Your Price Signs Up and Accurate?

Tip: We have more price signs and clips for you today!

Price
Product Variety
Price Per Unit (ea or lb)
Special Features
Activity: Give it a try!
Arrange a Display

Practice & Ask an Expert Time
Secondary Use
QUESTIONS?

Thank You!

Stay in Touch!
Elle Mari  emari@ucsd.edu  619-681-0655

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