

Online Training for Master Trainers
on
Meat & Poultry Processing
04.01.2021-08.01.2021

Organized by
ICAR-National Research Centre on Meat (NRC)
In association with
Indian Institute of Food Processing Technology (IIFPT)

Inaugural Session Details

04.01.2021 (Monday)

Session

Time: 09.40 am -10.30 am

The Training of Master Trainer's Program in the domain of Meat & Poultry Processing under PM FME scheme was inaugurated by Shri Manoj Joshi, Hon'ble Additional Secretary, MOFPI, Govt. of India. Dr. C. Anandharamakrishnan, Director, IIFPT, Thanjavur, Dr. Praveen Malik, Commissioner, DAHD, Govt. of India and Dr. S. B. Barbuddhe, Director, ICAR –National Research Centre on Meat, Hyderabad were also present at the inaugural programme. The participation in training program was from 14 states having 23 participants.



Session Details

Time: 10.30 am -11.30 am

Session Topic: Overview on PMFME scheme, guidelines, objectives, capacity building framework and its implementation.

Speaker Detail: Dr. C. Anandharamakrishnan, Director, IIFPT.

Session Highlights:

The session was about holistic inputs on food processing sub segments and India's position in those sub segments. The next part of the session provided overview about the PMFME scheme, various guidelines related to capacity building and introducing the concept of ODOP. Various queries were answered related to scheme assistance and ODOP.



Day 1: 04.01.2021 (Monday)

Session Details:

11.30 am -12.30 pm	Status, market size and Scope of meat & poultry processing industry in India	Dr. P.S. Mahesh, Joint Commissioner, GoI & Director, Central Poultry Development Organization and Training Institute, Hesaraghatta, Bangalore.
12.30 pm -01.30 pm	Selection, procurement & supply chain management of meat & poultry for processing industry.	Shri. Rajesh K Head - Food Safety& Quality Delightful Gourmet Pvt Ltd., Bangalore.
02.00 pm -03.00 pm	Plant layout and maintenance Introduction to meat production and processing plant, design - plant location – location factors, site selection - layout - objectives, classical and practical layout – Modern Abattoirs	Dr. S.P. Fonglan General Manager, AOV Exports, Noida

03.00 pm -04.00 pm	Preparation of process chart and machinery layout – product layout and process layout	Dr. Sidhishwar N. Rindhe Plant QA Head Pan India Vista Processed Foods, Mumbai
04.00 pm -06.00 pm	Self-learning on plant layout and maintenance	Dr. M. Muthukumar Principal Scientist, NRCM Dr. Yogesh Gadekar Scientist, NRCM Dr. Aashitosh Inamdar, Principal Scientist, FMBCT Dept., CFTRI

The session involved detailed discussion on over view of market size and scope of meat & poultry processing industry in India. Information was given on the selection criteria of live stocks, their feeding and farm practices, regulations applicable for meat & poultry industries, quality maintaining practices and the challenges faced by meat & poultry industries throughout their supply chain. Further knowledge was imparted on plant design and layout and on modern abattoirs. Insights were given on preparation of process chart and layout preparation of product and process. The sessions were ended with the self-learning on plant and layout.

Day 2: 05.01.2021 (Tuesday)

Session Details:

09.30 am -10.30 am	Value addition of meat and poultry	Dr. B.M. Naveena Principal Scientist, NRCM
10.30 am -11.30 am	Functional meat products – Emerging market	Dr. A. R. Sen Principal Scientist, NRCM
11.30 am -12.30 pm	Equipments and specifications of hygienic meat production (Abattoir), meat processing and value addition	Mr. Haroon Project Director Meatek, Lucknow
12.30 pm -01.30 pm	Recent packaging techniques to extend the shelf life of the Product, Aseptic packaging, convenient and smart packaging	Dr. Jayadeep A, Head & Senior Principal Scientist, Grain Science Technology Department, CSIR-CFTRI
02.00 pm-06.00 pm	Demo and self-learning: Value addition of meat	Dr. Girish Patil, S. Principal Scientist, NRCM Dr. Rituparna Banerjee Scientist, NRCM

The sessions during the day involved discussion and imparting knowledge about various technologies available for complete value chain of meat and poultry processing. Further the discussion covered various meat based functional food emerging in the market, what specifications should be followed to achieve hygienic practices during

production. Insights were given on the availability of various packaging technologies available for extending the shelf life of meat and poultry products. The sessions were ended with the demo and self-learning on value addition of meat.



Day 3: 06.01.2021 (Wednesday)

09.30 am -10.30 am	Regulations and standards for maintaining food safety and quality of meat products	Dr. V.V. Kulkarni Former Director, NRCM
10.30 am -11.30 am	Packaging of meat and meat products (packaging materials, methods and packaging machineries)	Dr. Tanveer Alam Director, Indian Institute of Packaging, Mumbai
11.30 am -12.30 pm	Cleaning & sanitization of processing equipment's: objectives, frequency, procedures, mechanical cleaning aspects, CIP system & program.	Dr. Krishna Chaitanya Proprietor, Reena Sterilz Pvt Ltd., Hyderabad

12.30 pm -01.30 pm	Need and various aspects of food testing & notified NABL, Referral and Reference Labs in India	Dr. Anoop A Krishnan Asst. Director, Export Inspection Agency Kochi
2.00 pm – 4.00 pm	GMP, GHP, GLP practices relevant to meat processing. HACCP and its implementation	Dr. Suresh K. Devatkal Dr. B.M. Naveena Principal Scientists, NRCM
4.00 pm – 6.00 pm	Self-learning on Food Safety and Standards & food safety and quality	Dr. D.B. Rawool Senior Scientist, NRCM Dr. Vishnuraj, M.R. Scientist, NRCM

The sessions during the day involved discussion and imparting knowledge on various standards and regulations for maintaining food safety and quality of meat products. Further insights were given on method, technologies and packaging material available for packaging of meat based products and how it will affect the shelf life of the products. Further details were given on the need and what are the challenges occur during testing and what is the need of accreditation. A detailed session was given on HACCP Plan covering all the critical control points. The session ended up with the self-learning session on Food Safety and Standards & food safety and quality.



PM Formalisation of Micro Food Processing Enterprises (PM-FME) Scheme

Day 4: 07.01.2021 (Thursday)

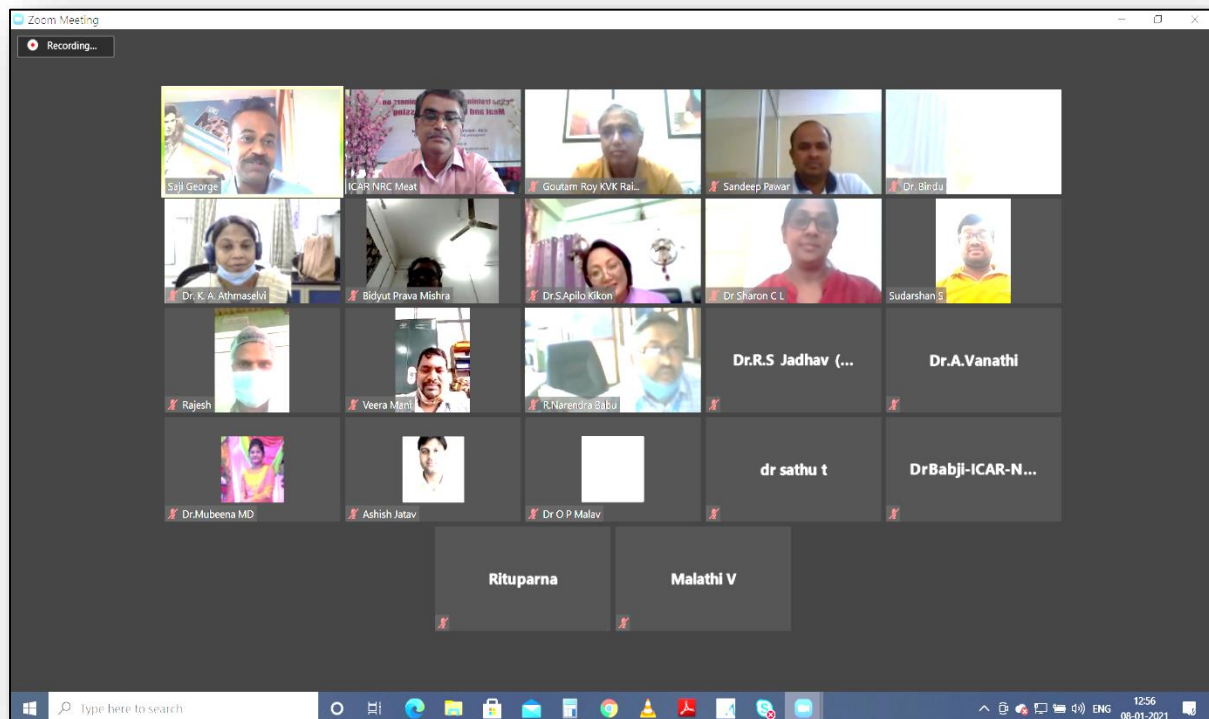
09.30 am -11.00 am	Global and Indian scenario of food safety, quality and regulations for fresh and processed meat and meat products	Dr. Revathi, S. Shanmugasundaram, DVM, USDA
11.00 am -12.30 pm	Microbial safety of meat and meat products and meat borne zoonoses	Dr. S.B. Barbuddhe Director, NRCM
12.30 pm -01.30 pm	Storage of meat and meat products for better quality and shelf life & Shelf stable meat products	Dr. R. Kumar Scientist F, Defence Food Research Lab, Mysuru
02.00 pm -05.00 pm	Emotional self-management, leadership and teaming skills. Entrepreneurial, networking and problem management competencies Confidence building and stress management	Shri. S. George Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
05.00 pm -06.00 pm	Self-learning on food packaging	Dr. Kandeepan, G. Senior Scientist, NRCM

The sessions covering various aspects of Global and Indian Food safety aspects for fresh and processed meat and meat products in detail. Further insights were given on how the storage conditions affect the shelf life of the products. Further knowledge was imparted on various microbes affecting the quality of meat based products.

Day 5: 08.01.2021 (Friday)

09.30 am -12.30 pm	Developing creativity, innovative thinking & risk taking ability Effective communications skills Goal setting for performance	Shri. S. George Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
12.30 pm -01.30 pm	Traditional meat products – Untapped potential	Dr. M. Muthukumar Principal Scientist & PI – Agribusiness Incubator, NRCM

The session involved the discussion on how development of organized meat sector is essential for sustainable livestock farming, quality and safe meat to consumer, improved economics to processor, employment generation, efficient utilization of by-products and disposal of waste and clean and green environment. Several entrepreneurship opportunities were discussed which are existing in the meat value chain starting from the meat animal production to waste disposal.



State wise participant details for Meat & Poultry Training Program:

State	Number of Participants
Meghalaya	1
Chhattisgarh	2
Delhi	1
Karnataka	2
Kerala	2
Maharashtra	2
Nagaland	1
Odisha	2
Punjab	2
Rajasthan	2
Sikkim	1
Tamil Nadu	3
Telangana	1
Uttar Pradesh	1
Total	23
