



Online training for Master Trainers on Meat and Poultry Processing



Venue:
**ICAR- NRC on
Meat, Hyderabad**

Mode:
Online

Organized by
ICAR - National Research Centre on Meat
Chengicherla, Boduppall Post, Hyderabad – 500 092

In collaboration with
Indian Institute of Food Processing Technology,
Thanjavur, Tamil Nadu

Duration:
**4.01.2021 to
8.01.2021 (5days)**

Time:
**8 h/day
(40 hrs/5days)**



Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
1

4-01-2021

INAUGURAL FUNCTION



Time	Schedule	Duration (Minutes)	Speaker
9.30 am– 9.40 am	On boarding of participants	10	
9.40 am –9.45 am	Welcome address	05	Dr. S. B. Barbuddhe Director, ICAR- National Research Centre on Meat, Hyderabad
9.45 am –9.55 am	Address by Guest of Honour	10	Dr.C. Anandharamakrishnan Director, Indian Institute of Food Processing Technology Thanjavur, Tamil Nadu
9.55 pm – 10.05 am	Address by Guest of Honour	10	Dr. Praveen Malik Commissioner, Dept. of Animal Husbandry & Dairying Ministry of Fisheries, Animal Husbandry & Dairying, Gol New Delhi
10.05 am – 10.25 pm	Inaugural Address by Chief Guest	20	Shri Manoj Joshi Additional Secretary PM FME Scheme Ministry of Food Processing Industries, Gol New Delhi
10.25 am – 10.30 am	Vote of Thanks	05	Dr. M. Muthukumar Principal Scientist & PI- Agribusiness Incubator ICAR- National Research Centre on Meat, Hyderabad

Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
1

4-01-2021



Time	Topic of the presentation	Duration (hr)		Speaker
		Online	Demo/ self learning	
10.30am –11.30 am	Overview of PMFME scheme, guidelines, objectives, capacity building framework and its implementation.	1.00		Dr. C. Anandharamakrishnan Director, IIFPT, Thanjavur
11.30 am –12.30 pm	Status, market size and scope of meat and poultry processing industry in India	1.00		Dr. P.S. Mahesh Joint Commissioner, GoI & Director, Central Poultry Development Organization and Training Institute, Hesaraghatta, Bangalore e-mail
12.30 pm – 1.30 pm	Selection, procurement and supply chain management of meat and poultry for processing industry.	1.00		Shri. Rajesh K Head - Food Safety & Quality Delightful Gourmet Pvt Ltd., Bangalore
1.30 pm – 2.00 pm	Lunch break			
2.00 pm – 3.00 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	1.00		Dr. S.P. Fonglan General Manager, AOV Exports, Noida
3.00 pm – 4.00 pm	Preparation of process chart and machinery layout – product layout and process layout	1.00		Dr. Sidhishwar N. Rindhe Plant QA Head Pan India Vista Processed Foods, Mumbai
4.00 pm – 6.00 pm	Self-learning on plant layout and maintenance	--	2.00	Dr. M. Muthukumar Principal Scientist, NRCM Dr. Yogesh Gadekar Scientist, NRCM

Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
2

5-01-2021



Time	Topic of the presentation	Duration		Speaker
		Online	Demo/ self learning	
9.30 am– 10.30 am	Value addition of meat and poultry	1.00	--	Dr. B.M. Naveena Principal Scientist, NRCM
10.30 am – 11.30 am	Functional meat products – Emerging market	1.00		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	1.00		Mr. Haroon Project Director Meatek, Lucknow
12.30 pm – 1.30 pm	Recent packaging techniques to extend the shelf life of the Product- Aseptic packaging, convenient and smart packaging	1.00	--	Dr. Kandeepan, G. Senior Scientist, NRCM
1.30 pm – 2.00 pm	Lunch break			
2.00 pm – 6.00 pm	Demo and self learning: Value addition of meat	--	4.00	Dr. Girish Patil, S. Principal Scientist, NRCM Dr. Rituparna Banerjee Scientist, NRCM

Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
3

6-01-2021



Time	Topic of the presentation	Duration		Speaker
		Online	Demo/self learning	
9.30 am – 10.30 am	Regulations and standards for maintaining food safety and quality of meat products	1.00		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)	1.00	--	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.	1.00		Dr. Krishna Chaitanya Proprietor, Reena Sterilz Pvt Ltd., Hyderabad
12.30 pm – 1.30 pm	Need and various aspects of food testing & notified NABL, Referral and Reference Labs in India	1.00		Dr. Anoop A Krishnan Asst. Director, Export Inspection Agency Kochi
1.30 pm – 2.00 pm	Lunch break			
2.00 pm – 4.00 pm	GMP, GHP, GLP practices relevant to meat processing. HACCP and its implementation	2.00		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		2.00	Dr. D.B. Rawool Senior Scientist, NRCM Dr. Vishnuraj, M.R. Scientist, NRCM

Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
4

7-01-2021



Time	Topic of the presentation	Duration		Speaker
		Online	Demo/ self learning	
9.30 am – 11.00 am	Global and Indian scenario of food safety, quality and regulations for fresh and processed meat and meat products	1.30		Dr. Revathi, S. Shanmugasundaram, DVM, USDA
11.00 am – 12.30 pm	Microbial safety of meat and meat products and meatborne zoonoses	1.30		Dr. S.B. Barbuddhe Director, NRCM
12.30 pm – 1.30 pm	Storage of meat and meat products for better quality and shelf life & Shelf stable meat products	1.00		Dr. R. Kumar Scientist F, Defense Food Research Lab, Mysuru
1.30 pm – 2.00 pm	Lunch break			
2.00 pm – 5.00 pm	Emotional self-management, leadership and teaming skills. Entrepreneurial, networking and problem management competencies Confidence building and stress management	2.00	1.00	Shri. S. George Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
5.00 pm – 6.00 pm	Self-learning on food packaging		1.00	Dr. Kandeepan, G. Senior Scientist, NRCM

Venue:
NRC on Meat, Hyderabad

Mode: Online

TRAINING AGENDA

Duration:
4.01.2021 to 8.01.2021 (5days)

Time:
8 h/day (40 hrs/5days)

DAY
5

8-01-2021



Time	Topic of the presentation	Duration		Speaker
		Online	Demo/ self learning	
9.30 am– 12.30 pm	Developing creativity, innovative thinking & risk taking ability Effective communications skills Goal setting for performance	2.00	1.00	Shri. S. George Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
12.30 pm – 1.30 pm	Traditional meat products – Untapped potential	1.00		Dr. M. Muthukumar Principal Scientist & PI – Agribusiness Incubator, NRCM
1.30 pm – 2.00 pm	Lunch break			
2.00 pm – 6.00 pm	Assessment	4.00		FICSI

Course Director: Dr. M. Muthukumar, Principal Scientist, ICAR – NRC on Meat, Hyderabad

Course Coordinators: Dr. B.M. Naveena, Principal Scientist, ICAR – NRC on Meat, Hyderabad
Dr. Rituparna Banerjee, Scientist, ICAR – NRC on Meat, Hyderabad



Organized by

ICAR National Research Centre on Meat

ISO 9001:2015 Certified & ISO/IEC 17025:2017 NABL Accredited Institute

Chengicherla, Hyderabad – 500092, Telangana

nrcmeat.icar.gov.in

