

Entrepreneurial Training Program on ‘Hygienic Pork Production for Retailing’ Successfully Organized

Three days entrepreneurial training program on, “Hygienic pig slaughter and handling of pork for retailing” was organized on 03rd & 10th April and 02nd May, 2014. Three prospective pork retailers from M/s Sayuri Farms, Mirza, Guwahati participated in the program. The training has provided exposure to participants on basics of ante & postmortem inspection, scientific pig slaughter process, fabrication & packaging of pork, facilities required for hygienic slaughter and personnel hygiene.

Valedictory ceremony of the training was held on 02nd May, 2014 at the seminar hall of the Institute. Dr. Dilip Kumar Sarma, Director distributed certificates to participants. Entrepreneurs expressed happiness over the content and organization of the program. They also are eager to start their own pork and pork products retail outlet at the earliest in the Guwahati city.

