

## **Training program on ‘Entrepreneur development in pork processing and value addition’ organized in collaboration with Meghalaya Institute of Entrepreneurship**

A three day’s training program on “Entrepreneur development in pork processing and value addition” was organized successfully from 27<sup>th</sup> to 29<sup>th</sup> September, 2016. The programme was sponsored by Meghalaya institute of Entrepreneurship (MIE), Shillong. This programme was the fourth in the series of six training programmes to be funded by MIE during the year 2016. Nine participants from Shillong, Meghalaya viz. Beril Bynnud, Sunshine Rynghlem, Sandor Max Rynjah, Diangly Rynghlem, Billybones Syiem, Sanphira Dohtdong, Sangelson Lyngdoh Rngaid, Shermborlang Hoojon and Worldstar Nngdhar were participated in the program. The trainees were promising entrepreneurs and the training has provided exposure to participants on basics of ante & postmortem inspection, hands-on-training on scientific pig slaughter process, fabrication & packaging of pork, facilities required for hygienic slaughter, common diseases encountered during the slaughter operations and the importance of personnel hygiene. Training has also imparted information on value addition and further processing of pork and the avenues available in the utilization of different by-products arising out of pig slaughter operations. Trainees were also sensitized to basics of selection of breed/varieties/strain and breeding strategies for profitable pig farming, feeding of different categories of pigs, care and management of different categories of pigs, semen collection, processing and evaluation of boar semen for Artificial Insemination, housing requirement for scientific pig farming, common diseases of pigs and their management including vaccination schedule, farm cleaning, disinfection and routine farm operation practices. Exposure visit was made to the pork processing unit of M/s Arohan Foods Pvt. Ltd, Sonapur, Assam. Valedictory ceremony of the training was held on 29<sup>th</sup> September, 2016 at the Committee room of the institute. A manual for the benefit of the participants was released on the occasion. Trainees expressed happiness over the content and organization of the program. They expressed eagerness to adopt improved methods learnt in the training in their day-to-day operations.

