

**Training program for meat handlers on ‘Hygienic Pig Slaughter & Value Addition of Pork’  
organized in collaboration with Meghalaya Institute of Entrepreneurship**

A five day’s training program on “Hygienic pig slaughter and value addition of pork” was organized successfully from 18<sup>th</sup> to 22<sup>nd</sup> August, 2014. The programme was sponsored by Meghalaya institute of Entrepreneurship (MIE), Shillong. This programme was second in the series of training to be funded by MIE. Five participants from Khasi Hills, Meghalaya viz. Mr. Shibun Lyngdig, Mr. Heavy Paul Lyngkhoi, Mr. Kynsai John Kharlukhi, Mr. Herman Massar and Mr. Dapbor Khongdup were participated in the program. All the trainees were meat handlers and the training has provided exposure to participants on basics of ante & postmortem inspection, hands-on-training on scientific pig slaughter process, preparation, fabrication & packaging of pork, facilities required for hygienic slaughter, common diseases encountered during the slaughter operations and the importance of personnel hygiene. An 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 22<sup>nd</sup> August, 2014 at the Committee room of the institute. Dr. Dilip Kumar Sarma, Director distributed the certificates to the participants. 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 also expressed eagerness to adopt improved methods learnt in the training in the day-to-day operations of meat production and marketing.

