

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 10th to 12th August, 2015. The programme was sponsored by Meghalaya institute of Entrepreneurship (MIE), Shillong. This programme was the fourth in the series of trainings to be funded by MIE. Seven participants from Shillong, Meghalaya viz. Dr. Heimonmi Niang, Mr. Gondray Sangma, Mr. Stephen Diengdoh, Ms. Andreen Diengdoh, Mr. Wellbok Lyngdoh, Mr. Wanpli Thongni and Mr. Neta Pohthmi 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. Exposure visits were made to the pork processing unit of M/s Arohan Foods Pvt. Ltd, Sonapur, Assam and the retail outlets of M/s Sayuri Farms, Guwahati. Valedictory ceremony of the training was held on 12th August, 2015 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 expressed eagerness to setup startups in meat retailing and further processing and also to adopt improved methods learnt in the training in their day-to-day operations.

