

National Research Centre on Meat Hyderabad

Course

1. Meat Processing for Value Addition

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The NRC on Meat was established in 1999 to conduct basic and applied research in the frontiner areas of meat science and technology and to develop human resource for the fast growing meat sector. This is one of the premier institutions devoted fully to meat research in the whole of South Asia. Training is one of the major activities of this center. NRCM has initiated this training program to develop skills in meat processing for value addition to persons at various levels in the meat sector. This center is having state of the art facilities for training such as air-conditioned conference room-cum-training halls, audio-visuals aids, well-equipped laboratories, modern slaughter house, pilot meat processing plant.

1. Meat Processing for Value Addition

Meat Processing for Value Addition

The major emphasis would be on the processing of meat and meat products

Training Programme

This training programme covers all the topics mentioned in course contents.

Faculty

A number of experienced faculty members are available on the subject.

Course Director : Dr N Kondaiah

Duration : Six weeks

Course fee : US \$ 2,000

No. of trainees per course : 8-10

Accommodation : To be provided at a very reasonable cost in the centre's Guest House

Eligibility : Bachelor's degree in veterinary science/food technology with adequate knowledge in meat processing techniques

Course Contents

- Processing aspects of meat for better physico-chemical and functional properties
- Processing of meat products including comminuted products, cured and smoked products, restructured products, indigenous meat products, poultry meat products, by-product utilization, packaging and quality control.
- Utilization of meat and by-products from spent animals
- Meat product formulations for economy, yield, acceptability and nutrition
- Major emphasis of the course would be on simple technologies and practical training with a few lectures to explain the application of the processing techniques.