



Training Calender



National Research Centre on Meat, Hyderabad



National Research Centre on Meat has started functioning from its new campus at Chengicherla, Hyderabad, Andhra Pradesh with well established infrastructure from April 2007. Enormous efforts being taken for creating state of the art laboratory, conducting quality research and development of technologies to meet the needs of meat sector in India. The institute is also extending its support to the industry in the form of consultancy services, contract research and commercialization of technology. Training programmes are being conducted on clean meat production, meat processing and quality management area. This centre has signed MoUs with a number of agricultural and veterinary universities and research work of postgraduate students are being carried out at this centre. A couple of success stories have created tremendous impact at farmers level as well as supported many entrepreneurs in business development resulting employment generation and sustained livelihood.

Vision

NRC on Meat is a premier institution of meat committed to ensure availability of quality meat and meat products at affordable cost, to the producer and profitability to the meat industry through adoption of appropriate technologies.

Mission

To provide R&D support towards generation and dissemination of knowledge for development of modern organized meat industry through meat production, processing and utilization technologies leading to social and economic benefits to the meat producers, processors and consumers.

Mandate

- To conduct basic and applied research on all aspects of meat production, processing quality control and marketing.
- To develop appropriate and relevant processing technologies for different meat products, value addition, improved palatability and enhancing product shelf life.
- To provide need based training for scientific, managerial and technical personnel in meat and applied sectors.
- To establish a liaison with industry, trade, regulatory, and developmental organizations operating in the meat sector.
- To serve as a national repository of information in meat and allied sectors.

TRAINING CALENDER (2013-2014)

S. No.	Course	Title Duration	Programme dates	Fee (Rs.)
1	Intensive sheep rearing for quality meat Production	3 days	April and November	1,000
2	Hygienic slaughter practices and fabrication of sheep and goat carcass	3 days	January, March, May, July, September and November	1,000
3	Hygienic slaughter and dressing of poultry	3 days	January, April and August	1,500
4	Entrepreneurship development programme for small and medium scale meat processing	3 days	January, March, May, July, September and November	1,000
5	Retort pouch processing technology for the development of ready to eat (RTE) meat products	6 days	Mar, July, October and December	3,000
6	Packaging of meat and meat products	3 days	January, April and October	2,000
7	Assessment of microbial quality for meat food safety	3 days	March and October	5,000
8	Effective utilization of slaughter house by-products from livestock, poultry and fish	5 days	March and October	3,000
9	Molecular techniques for meat species and sex identification	5 days	April, July and October	5,000
10	Analysis of pesticide residues in animal foods	5 days	February and November	5,000

Note : Programme fee is exclusive of boarding and lodging.



Facilities at NRC on Meat

At the NRCM campus the facilities of Guest house and hostel with dining hall is available on nominal cost basis. All the trainings are hands-on programmes and participants will have opportunity for practical exposure. Other facilities include well equipped laboratories, conference hall, library, pilot plant, modern slaughter house, and indoor games, etc.

Contact details:

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