

Awareness programme on techniques and hygienic practices

Krishi Vigyan Kendra (KVK), West Khasi Hills District had conducted a **“One day training and awareness programme on techniques and hygienic practices”** in slaughtering and handling of meat in meat handlers on the 11th April, 2023 at the office of Krishi Vigyan Kendra, West Khasi Hills, Nongshillong. The programme was organized by the Division of Animal & Fisheries Sciences, ICAR Research Complex for NEH, Umiam and funded by ST Component (previously TSP), ICAR RC NEH Umiam in collaboration with Krishi Vigyan Kendra, Ri-Bhoi & West Khasi Hills. A total of 30 participants consisting of butchers and those that are engaged in meat handling attended the programme. An expert team consisting of Dr. Samir Das, Senior Scientist, Dr. A.A. Prince Milton, Scientist, ICAR RC NEH including Shri. Bankit K. Mukhim SMS (Fisheries), Krishi Vigyan Kendra, Ri-Bhoi were present at the programme where they shared their expertise on proper and hygienic techniques in slaughtering and handling of meat. A welcome address was delivered by Smt. Lakyntiew Warjri, Senior Scientist & Head of KVK, West Khasi Hills and she acknowledged the presence of the speakers from Animal Health Division, ICAR RC NEH, Umiam and their generous contribution in imparting awareness on techniques and hygienic practices, which ultimately leads in safeguarding the health of the butchers, their families and consumers. Dr. Samir Das gave a brief summary about the programme in which a meat handlers kit will be distributed. The kit consists of safety tools and equipments for the meat handlers which approximately cost Rs 10,000. A Technical session was delivered Dr. AAP Milton where he said that Butchers and meat handlers form a significant part and process in the food chain. Daily handling of meat may sometimes result in transfer of zoonotic diseases. Hence, there is a need to maintain safety measures to prevent such cases especially to children and members of the family. In his presentation he highlighted about clean and safe meat production and the basic slaughtering practices involved in modern slaughter houses. Concluding the presentation he gave a brief description of the items in the kit and their individual use and purpose. He also advised the participants to utilize the kit responsibly to achieve better meat quality, marketability, higher cost of their products and set an example for fellow butchers and meat handlers.



