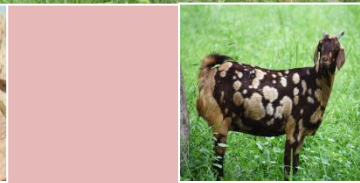


Applications invited for Training Course
प्रशिक्षण पाठ्यक्रम के लिए आवेदन आमंत्रित

Hygienic Goat Slaughter and Processing of value added Goat Meat Products

स्वच्छ बकरी वध एवं
मूल्यसंवर्धित बकरी मांस उत्पाद
प्रसंस्करण

December 10-14, 2018



भा.कृ.अ.प.-केंद्रीय बकरी अनुसंधान संस्थान
मखदूम, फराह, मथुरा - 281122 उ.प्र.
ICAR-Central Institute for Research on Goats
Makhdoom, Farah, Mathura - 281122, U.P.



The Course

The Training Course on 'Hygienic Goat Slaughter and Processing of value added Goat Meat Products' is meant to sensitize our stakeholders involved in meat business about significance of hygiene in their routine slaughter and dressing process and to offer hands on training on processing of various convenient, ready-to-eat goat meat products.

Course contents

- Hygiene in goat slaughter and processing
- Humane slaughter procedure
- Meat composition and its nutritive value
- Value addition of goat meat
- Zoonotic disease associated with goat rearing
- Economics of establishing goat meat processing unit

Application procedure

Number of participants: 15

The interested 12th standard pass participants willing to or already engaged in meat and products processing business should send their applications in the prescribed format to the Course Director **latest by 29th November, 2018**. Applicants are advised not to bring any companion with them. Shortlisted candidate will be informed through Institute website, email or telephone on **30th November, 2018**.

Financial implications

Course fee: ₹ 10000.00 (Rs. Ten thousand only) + 18% GST per candidate

- The accommodation and food charge have **to be paid by the candidates**
- All participants may avail the lodging & boarding at Institute Guest House or Farmers' hostel on rental basis as per tariff decided by ICAR or they may stay at Agra or Mathura as per their convenience
- **No TA and DA will be given** to any participants
- The registration fee should be submitted along with application in the form of Demand Draft in favour of '**ICAR Unit CIRG**' payable at Mathura. Demand draft of non-selected candidate will be refunded on 30th November, 2018

Institute location

ICAR-CIRG is located at equal distance from Mathura (22 km) and Agra (32 km). Both the places are well connected to all the major cities of the country by rail as well as road. One has to get down at Farah while taking bus journey. The distance between Farah town to Institute campus is 2 km.

For further details contact:

Dr. V. Rajkumar

Senior Scientist & Course Coordinator

Goat Products Technology Lab, NPTE Section

ICAR-CIRG, Makhdoom, Farah, Mathura 281122, U.P.

Mob: 09997606133; E-mail: vrvet@rediffmail.com; Fax- 0565-2763246

Application format

Programme Director
Dr. M. S. Chauhan
Director,
ICAR-CIRG

Course Director
Dr. V. Rajkumar
Senior Scientist
GPT Laboratory
NPTE Section

Course Coordinators
Dr. A.K. Verma
Scientist
GPT Laboratory
NPTE Section

Dr. M.Suman Kumar
Scientist
GPT Laboratory
NPTE Section

For further details

Dr. V. Rajkumar
Senior Scientist
NPTE Section
ICAR-CIRG,
Makhdoom, Farah,
Mathura 281122 U.P.
Email:
vrvets@gmail.com
Mob: 09997606133,
Ph: 0565-2763844

•Title of course: *Hygienic Goat Slaughter and Processing of value added Goat Meat Products (10th-14th Dec., 2018)*

•Full name (in block letters):

•Designation/occupation:

•Present employer address:

•Complete address

for correspondence:

Email:

Telephone:

•Qualification:

Passport size
photo

Signature of applicant

Date:

Place:

Signature of recommending authority (if applicable)

Important Dates

Last date to reach application form: 29th November, 2018

Information to the shortlisted candidates: 30th November, 2018

Training date: 10th-14th December, 2018

