



## ANIMAL PRODUCTS DEVELOPMENT CENTER Bureau of Animal Industry



The APDC facade

The Animal Products Development Center of the Bureau of Animal Industry (APDC-BAI) started as a foreign assisted project between the Government of the Philippines (GOP), the United Nations Development Programme (UNDP) and the Food and Agriculture Organization of the United Nations (FAO). Right from its inauguration in 1992, APDC actively pursued its working mandate to support the growth of the meat and slaughter by-products industry through training, development and extension of appropriate technology, leading to improved methods of handling, processing and utilization of animal products and by-products.

Due to its existing facilities and expertise, APDC was identified to host a Regional Project on, "Meat Commodity Diversification and Upgrading of Meat Processing Technologies in Asia-Pacific" from 2003 to 2006. The project was a joint undertaking of the Common Fund for Commodities (CFC), the Food and Agriculture Organization (FAO), the German Centrum for International Migration and Development (CIM) and the Government of the Philippines (GOP).

The objective of the project was to establish a meat training and development network in the Asia and Pacific region with its main centre at APDC and satellite centres in Bangladesh, Myanmar and Samoa. Under the project, centre facilities were upgraded, small-scale equipment and tools were developed and tested, meat products developed and promoted, training programs initiated and conducted and a pilot integrated waste management scheme developed.

The conduct of training programs was and is one of the core activities of APDC. Through the project, new concepts and ideas came to APDC to fully maximize the teaching and training potential of the centre. Training manuals were updated and the capability of technical staff was strengthened through in-house training courses and study tours. This consequently led to significant improvements of training quality.



Product development using locally fabricated equipment

Four regional FAO-TCP training courses were conducted at APDC for 67 participants from 20 countries and covered all aspects of slaughtering, carcass handling, meat processing and waste minimization. The detailed hand-out on meat processing technology prepared during the FAO-TCP training program on meat processing technologies serves now as an important source of information. The involvement in the TCP program and the exposure to multi-cultural backgrounds strengthened the technical capabilities at APDC. Linkages

with some former participants are maintained and technical assistance is provided on small-scale meat enterprise design, suitable equipment and processing procedures.

Through an aggressive promotion of services, new contacts with private sector clients, government institutions and other training providers were established and APDC is now recognized as a reliable and valuable partner in the meat sector and various training courses on slaughtering, meat handling and hygiene, cutting and further processing are conducted. In 2006, a total of 205 courses were organised.

## **SERVICES OFFERED**

The following are the training courses currently being offered by APDC:

### **Slaughter technology**

#### Awareness Seminar on Slaughter Techniques for Pigs/Cattle

The three-day seminar is designed for participants with no acquired knowledge on slaughter technology.

The topics covered are the following:

- Hygiene and sanitation
- Humane handling of food animals
- Hygienic slaughter of food animals
- Tools and equipment in slaughtering
- Knife sharpening
- Safe work practices
- Waste management

Demonstration sessions on the following:

- Knife sharpening
- Hygienic slaughter of pigs
- Hygienic slaughter of cattle
- Hygiene and sanitation of facilities



Demonstration session on pig slaughtering

Training Fee: ₱1080.00 (US\$ 23) per head



Trainer guiding trainee on splitting a pork carcass

#### Basic Slaughter Techniques for Pigs/Cattle

The ten-day course is designed for those participants who have minimum of six months working experience in slaughterhouse and have undergone the pre-selection procedure being implemented by APDC. The course aims to give participants improved knowledge and skills for slaughtering of pigs and cattle.

Emphasis is given to the practicum session guided by the resource persons and assistant butchers.

Topics covered by the ten-day course are:

- Hygiene and Sanitation
- Proper Handling of Food Animals
- Humane Slaughter of Food Animals
- Tools and Equipment in Slaughtering

- Knife Sharpening
- Safe Work Practices
- Slaughtering of Pigs/Cattle
- Waste Management in Slaughterhouse Operations
- Maintenance of Slaughterhouse Equipment

Practical sessions on:

- Slaughtering of pigs/cattle
- Knife Sharpening
- Cleaning/sanitation

Training fee: ₱3600.00 (US\$ 75) per head

## **Meat Processing Technology**

### Meat Processing Course –Selected Meat Products

This two-day training course is for participants with very minimal or no knowledge on meat processing. This course gives the basic knowledge and skills on meat processing, with correct procedures and corresponding quality control measures leading to production of safe and high quality meat products.



Practical session on bacon making

The two-day course covers the following:

- Hygiene and sanitation
- Quality control
- Meat as a raw material
- Non-meat ingredients
- Basic meat processing procedures
- Classification processed meat
- Tools and equipment used in meat processing
- Packaging of meat products
- Product costing
- Practical sessions on:
  - Processing of Tocino, Cured Ham, Bacon, Corned Beef, Longanisa, Embutido
  - Proper cleaning and disinfection of workplace

Training fee ₱1700.00 (US\$ 36) per head

### Sausage Manufacture

This two-day course is an introduction to sausage making and suitable for those who have attended or with basic knowledge on meat processing.

The two-day course covers the following:

- Hygiene and sanitation
- Quality control
- Store and package meat
- Principles of emulsion
- Types of casings



Demonstration session on manual stuffing of sausages

- Basic processing equipment
- Raw materials used in sausage manufacture
- Packaging of meat products
- Product costing
- Practical session on:
  - Processing of Fresh Native Sausage, Longganisang Pinoy, Meat Loaf, Hotdog
  - Proper cleaning and disinfection of the workplace

Training fee: ₱1700.00 (US\$ 36) per head

## **Animal By-products Utilization Technology**

### Utilization of Frog Skins as Alternative Source of Leather



Practical session on frog skin flaying

This four-day training course will not only impart the technology and skills on processing, preserving, and tanning frog skins to the participants but the potentials of frog skin processing as a business venture.

The course covers the following topics:

- Frog skin as a raw material
  - Flaying of frog skin
  - Preservation of frog skin
  - Principle of tanning
  - Major sections in leather production
  - Tools, equipment and chemicals
  - Type of processes
  - Waste disposal
- Costing of frog skins leather manufacture
  - Commercial frog farming
  - Guidelines in acquiring wildlife collectors/farm permit
  - Practical session on flaying and processing frog skins

Training fee ₱2000.00 (US\$ 42) per head

APDC also receives frequent requests for tailor-made courses from private companies, government and non-government organizations. The number of these services increases steadily due to the professional technical support provided by APDC to each client which continues even after the culmination of every training course. Some of these specialized courses are cited below:



Practical session on pork fabrication

### Philippine Meat Industry School

The Cattle Feedlot Association of the Philippines (CFAP) supported by the Meat and Livestock Australia-Livecorp organized a Meat Retailing Certificate Course in pursuit of its vision to realize a professional workforce that will enhance and strengthen the development of a competitive and successful meat industry in the Philippines via a formal training in meat retailing. APDC

provided the training venue and technical staff for the course and contributed to the development of the course outline and learning materials. Reference materials on Meat Retailing were provided by the Regency Institute of TAFE/SA. The program was divided into three levels and designed for supervisors from meat shops. Courses were held once a week from July 2004 to April 2005.

#### The Cutting Edge - Meat Retailing Certificate Course for Meatworld, Inc.

APDC currently conducts a special course for sales personnel and butchers from Meatworld which covers aspects concerning hygiene and sanitation, meat cutting and retailing with value adding. The objective is to enable the company staff to serve their clients better by providing them wholesome and safe meat.

APDC designed the ten-day training program patterned after the "Meat Retailing Certificate Course" organized by CFAP. Six batches of 20 participants each have already undergone training. The first batch started on 23 August 2005 and the program will continue until about 200 staff received training.



Demonstration session on breaking of beef carcass

#### Training on Meat Processing for Selected Agricultural Institutions (GTZ-TESDA)



Practical session on meat loaf preparation

The Technical Education and Skills Development Authority (TESDA) of the Philippines, supported by the German Technical Cooperation (GTZ), has the aim to produce a highly skilled, technically capable and globally competitive Filipino workforce through the Dual Training System. APDC was approached to design and implement a training programme on meat processing for selected technical trainers and teachers from agricultural schools. The course was conducted on 16-27 October 2006.

#### Training for Philippine Overseas Workers

The demand for slaughtermen abroad presents very good job opportunities for skilled Filipinos and can not be underestimated. Receiving countries have introduced strict requirements; one of them is a training certificate on slaughter technology.

When APDC was approached by recruitment agencies to conduct such training courses and confirm attendance for their recruits and individuals, a 10 days training course on basic slaughter technique for pigs and cattle was developed in consultation with relevant authorities in potential host countries. The course content is 80% practical hands on and ends with a skills assessment.



Flying of cowhide by a trainee

***In the conduct of its training programs, producing quality graduates is the utmost concern of APDC. Therefore it continuously updates reference materials and revises training curricula to adapt to new developments in the small- and medium-size meat industry.***

**For more information or inquiries:**

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