Post-Slaughter Meat Handling and Quality Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Post-Slaughter Meat Handling and Quality Training course is designed to equip participants with practical skills and technical expertise in ensuring meat safety, quality preservation, and compliance with modern food safety standards. With the global demand for high-quality meat products increasing rapidly, the role of post-slaughter handling has become critical in sustaining food supply chains, reducing losses, and improving customer confidence. This course integrates scientific principles, quality assurance practices, and trending technologies for better meat management.

Through interactive modules, real-world case studies, and guided methodologies, participants will learn how to optimize meat storage, enhance quality control systems, and implement hygienic practices across the production chain. The program emphasizes training in cold chain logistics, microbial risk management, regulatory compliance, traceability, and value addition. This course is ideal for professionals seeking to stay ahead in food processing, safety assurance, and meat industry innovation.

Programme Curriculum

Post-Slaughter Meat Handling and Quality Training Course

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Course Objectives

1. To develop comprehensive knowledge of post-slaughter meat handling procedures.
2. To understand the importance of cold chain management in meat preservation.
3. To apply quality control systems in line with international standards.
4. To explore microbial safety and contamination prevention measures.
5. To adopt sustainable and ethical meat handling practices.
6. To improve operational efficiency in meat storage and distribution.
7. To utilize innovative packaging and preservation technologies.
8. To enhance traceability and transparency in meat supply chains.
9. To implement regulatory compliance for food safety certifications.
10. To minimize post-harvest losses through effective handling strategies.
11. To assess sensory and nutritional quality of meat products.
12. To integrate HACCP and ISO 22000 systems in meat processing.
13. To strengthen workforce skills in hygiene and sanitation practices.

Organizational Benefits

- Enhanced compliance with food safety and quality standards.
- Improved operational efficiency in the meat value chain.
- Reduced post-slaughter meat losses and higher profitability.
- Strengthened brand reputation and customer confidence.
- Increased workforce competence in hygiene management.
- Optimized cold chain logistics and distribution efficiency.
- Reduced microbial risks and contamination incidents.
- Adoption of sustainable practices for environmental impact reduction.
- Strengthened supply chain transparency and traceability.
- Competitive advantage through innovation in meat processing.

Target Audiences

1. Meat processors and abattoir staff
2. Food safety officers and inspectors
3. Cold chain and logistics managers
4. Quality assurance professionals
5. Meat exporters and importers
6. Retail and supermarket operators
7. Veterinary and animal health officers
8. Students and researchers in food science

Course Duration: 5 days

Course Modules

Module 1: Principles of Post-Slaughter Meat Handling

- Understanding meat handling stages after slaughter
- Hygienic practices in abattoirs
- Tools and equipment sanitation requirements
- Roles of temperature and humidity in preservation
- Common handling mistakes and their impacts
- Case study: Improper chilling and spoilage risks

Module 2: Cold Chain Management in Meat Handling

- Basics of cold chain logistics for meat
- Temperature monitoring technologies
- Transportation and storage requirements
- Reducing losses during distribution
- Traceability in cold chain operations
- Case study: Cold chain failure during export

Module 3: Quality Control and Assurance in Meat Processing

- Principles of quality assessment
- Implementing HACCP systems
- Meat grading and classification
- Laboratory testing methods
- Role of ISO standards in meat quality
- Case study: Meat rejection due to non-compliance

Module 4: Microbial Safety and Contamination Prevention

- Major microbial hazards in meat products
- Contamination control strategies
- Cleaning and disinfection practices
- Role of rapid testing technologies
- Worker hygiene management
- Case study: Listeria contamination incident

Module 5: Meat Preservation and Packaging Innovations

- Traditional and modern preservation methods
- Modified atmosphere packaging
- Vacuum sealing techniques
- Extending shelf life with technology
- Impact of packaging on meat quality
- Case study: Use of MAP in retail chains

Module 6: Regulatory Compliance and Certification

- National and international regulations
- Food safety certification requirements
- Understanding Codex Alimentarius standards
- Role of veterinary health certifications
- Documentation and reporting systems
- Case study: Export rejection due to lack of certification

Module 7: Meat Traceability and Transparency

- Importance of traceability in meat supply
- Digital tracking technologies
- Blockchain applications in meat chains
- Transparency and consumer trust
- Record-keeping practices
- Case study: Traceability in European meat markets

Module 8: Sustainable Practices in Meat Handling

- Reducing waste in meat handling
- Energy-efficient storage practices
- Eco-friendly packaging materials
- Ethical considerations in processing
- Water and resource conservation
- Case study: Sustainability initiatives in meat industry

Training Methodology

- Interactive lectures with visual presentations
- Group discussions and role-playing scenarios
- Hands-on demonstrations of meat handling techniques
- Real-life case study analysis and presentations
- Field visits to abattoirs or meat processing plants
- Practical quality testing and evaluation sessions

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com