Course Title
2nd National Training Program on
Commercial Meat Production

Sub-Theme-
Health, nutrition and management of Sacrificial Animals for Eid

TRAINING SCOPE
Eid Ul Azha is the special festival celebrated by Muslims where the animals are slaughtered while following the Sunnah of the Holy Prophet (PBUH). Large number of animals is brought in the special livestock markets where they are bought by the people. The buyers try to buy best animals while the sellers try to get more profit. There are some issues regarding the sacrificial animals where the some prominent are ; (i) Selection and transportation of animals, (ii) Feeding the animals for maximum increase in production, (iii) Decreasing the losses at slaughtering, (iv) Animals health and hygiene , (v) wholesomeness of meat, and (vi) Avoiding the Zoonotic diseases etc. Training and awareness of stake holders through workshop on commercial meat production is a prime effort to cater the challenges being faced to farmers and buyers. This workshop will serve to build strong linkage between academia and stakeholders by addressing the key issues to be solved.

Dates: 13-14 June, 2019

CURRICULUM SALIENTS

Training Coordinator
Dr. Tanveer Ahmad–Chairman, Department of Livestock Production & Management

Focal Person & Registration:
Dr. Kashif Ishaq
Phone#: 0321-6619096
Email: drkashif@uaar.edu.pk
Whatsapp: 0321-6619096

Duration of course:
Two Days

Training Proportion:
Theory 60%; Practical 40%

Medium of Instructions:
Urdu

Training Place
1-Pak-Korea Capacity Building Center for Agriculture and Livestock
2-Faculty of Veterinary and Animal Sciences

Workshop Registration:
Rs. 2000 per participant
SKILL PROFICIENCY DETAILS:

On successful completion of this course, the trainee will be able to:

1. To select best animals for their business
2. Learn modern management practices for optimum meat production
3. Novel feeding approaches in sacrificial animals especially for fodder deficient areas of country
4. Management of animals for wholesome meat production
5. Management from muscle to meat and correct slaughtering procedure to avoid post slaughtering losses
6. Handling and marketing of sacrificial animals
7. Fattening of animals for Eid-Al-Azha
8. Meat quality inspection
9. Meat quality improvement in Post-mortem period

Additional Information

Registration Fee: Rs. 2000/participant

Shared Accommodation is available at Pak-Korea Capacity Building Center for Agriculture and Livestock.

<table>
<thead>
<tr>
<th>#</th>
<th>Description</th>
<th>Capacity</th>
<th>Rate (per day) in PKR</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Trainer Room</td>
<td>Double Occupancy with Attached Bath &amp; A/C</td>
<td>2000</td>
</tr>
<tr>
<td>2</td>
<td>Trainee Room</td>
<td>Triple Occupancy with common bath facility &amp; A/C</td>
<td>1500</td>
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</table>

13-14 June, 2019
## TRAINING MODULE:

### Day 1

**10th June 2019**

<table>
<thead>
<tr>
<th>Time</th>
<th>Topics</th>
<th>Speaker</th>
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<tbody>
<tr>
<td>08.30 A.M</td>
<td>• Registration</td>
<td>Registration Desk</td>
</tr>
<tr>
<td>09.30 A.M</td>
<td>• Opening ceremony by Worthy VC</td>
<td>PK-CBC PMAS-AAUR</td>
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<tr>
<td></td>
<td>• Introduction and Objectives of Training Program by Dean FVAS</td>
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<tr>
<td>11:00 A.M</td>
<td><strong>Tea Break</strong></td>
<td></td>
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<tr>
<td>11:15 A.M</td>
<td>• Pre-Training Test</td>
<td>Dr. Tanveer Ahmad</td>
</tr>
<tr>
<td>11:30 - 12:30 P.M</td>
<td>• Selection and Buying of potential sacrificial animals</td>
<td>Mr. Hafiz Muhammad Waheed</td>
</tr>
<tr>
<td>12:30 - 01:30 P.M</td>
<td>• Management of Sacrificial Animals</td>
<td>Dr. Muhammad Fiaz (CUVAS Bahawalpur)</td>
</tr>
<tr>
<td>02.10 - 03.10 P.M</td>
<td>• Feeds &amp; Feeding of Fattening Animals</td>
<td>Dr. M. Farooq Iqbal</td>
</tr>
<tr>
<td>03.10 - 04.10 P.M</td>
<td>• Practical Tips on Ration Formulation</td>
<td>Dr. Tanveer Ahmed</td>
</tr>
<tr>
<td>04:10 - 05:10 PM</td>
<td>• Slaughtering of Sacrificial Animals</td>
<td>Dr. Kashif Ishaq</td>
</tr>
<tr>
<td>08:30 - 9:30 PM</td>
<td>• Post-Mortem Meat Inspection</td>
<td>Dr. Imtiaz Ahmad Khan</td>
</tr>
<tr>
<td>09:30 - 10:30 A.M</td>
<td>• Fodder Production, Conservation and Improvement of PQRs</td>
<td>Dr. M. Farooq Iqbal</td>
</tr>
<tr>
<td>10:30 – 11:30 AM</td>
<td>• Animal Health and Hygiene Program</td>
<td>Prof. Dr. Arfan Yousaf</td>
</tr>
<tr>
<td>11:30 A.M</td>
<td><strong>Tea Break</strong></td>
<td></td>
</tr>
<tr>
<td>11:50 - 12:50 PM</td>
<td>• Transportation and Marketing of Sacrificial Animals</td>
<td>Mr. M. Munim Khan (Supply chain consultant)</td>
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<tr>
<td>12:50 PM</td>
<td>• Post Training Test</td>
<td>Dr. Tanveer Ahmad</td>
</tr>
<tr>
<td>01:00 -1:30 PM</td>
<td>• Certificate Awarding Ceremony</td>
<td></td>
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</table>
2nd National Training Workshop on Commercial Meat Production
on 13-14 June 2019
at Pak Korea Capacity Building Centre, AAUR

Registration Form

Name: ____________________________________________________________

ID # ____________ - ____________ - ____________ - ____________ -

Cell # 0 3 - ____________ - ____________ - ____________ -

Office Tel # ____________ - ____________ - ____________ -

Occupation / Designation: __________________________________________

Home Address: ___________________________________________________

City: __________________________

Office/Mailing Address: _____________________________________________

City: __________________________

E-mail Address: ___________________________________________________

Signature of Trainee: ________________________________________________

For Office Use Only: ________________________________________________

Training Completed or Not: Certificate Number: Other Remarks: ____________

Signature of Focal Person: ___________________ Dated ________________

Fill in the form and send soft/scanned copy to email: drkashif@uaar.edu.pk