Meat Processing Engineering Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The Meat Processing Engineering Training course is designed to equip professionals with advanced knowledge and practical skills in modern meat processing technologies, food safety, and quality management. This comprehensive program covers the entire meat processing chain, from slaughtering and deboning to packaging, storage, and value-added product development. Participants will gain insights into regulatory compliance, process optimization, and innovative techniques that ensure efficiency, sustainability, and profitability in meat production operations.

With a focus on cutting-edge technologies, industry best practices, and hands-on experience, this course empowers participants to lead operations, improve product quality, and implement safe and efficient processing systems. By integrating case studies, real-world examples, and interactive learning, this program is ideal for professionals aiming to advance their careers in meat processing, food engineering, quality assurance, and supply chain management.

Programme Curriculum

Meat Processing Engineering Training Course

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Course Duration

5 days

Course Objectives

1. Understand modern meat processing technologies and innovations.
2. Apply HACCP, ISO 22000, and food safety standards in processing.
3. Enhance meat quality through optimized handling, storage, and packaging.
4. Implement sustainable and energy-efficient processing practices.
5. Analyze and improve meat yield, texture, and shelf-life.
6. Integrate automation and robotics in processing lines.
7. Develop skills in value-added meat product formulation.
8. Conduct microbiological testing and quality assurance procedures.
9. Optimize cold chain management and supply logistics.
10. Troubleshoot operational challenges in meat plants.
11. Improve production efficiency with lean manufacturing techniques.
12. Adopt advanced packaging and preservation technologies.
13. Gain hands-on experience through practical case studies and live demonstrations.

Target Audience

1. Meat processing engineers
2. Food technologists
3. Quality assurance managers
4. Production supervisors
5. Plant operators and technicians
6. Food safety auditors
7. Supply chain and logistics managers
8. Aspiring professionals in meat industry operations

Course Modules

Module 1: Introduction to Meat Processing Engineering

- Overview of the meat industry and market trends
- Slaughtering and carcass handling processes
- Types of meat and classification standards
- Regulatory compliance and food safety frameworks
- **Case Study:** Implementation of ISO 22000 in a mid-sized meat plant

Module 2: Meat Quality and Preservation

- Meat composition and factors affecting quality
- Cold chain management techniques
- Storage, freezing, and thawing methods
- Meat tenderness and shelf-life optimization
- **Case Study:** Reducing spoilage in poultry cold storage

Module 3: Meat Processing Operations

- Deboning, trimming, and portioning techniques
- Grinding, mixing, and emulsification processes
- Sausage and cured meat production methods
- Automation in meat processing
- **Case Study:** Lean manufacturing implementation in a beef processing line

Module 4: Food Safety and Hygiene

- HACCP principles and implementation
- Microbiological testing and contamination control
- Personal hygiene and GMP in meat plants
- Sanitation Standard Operating Procedures (SSOPs)
- **Case Study:** Contamination reduction in a poultry processing unit

Module 5: Value-Added Meat Products

- Formulation of ready-to-eat and processed meats
- Innovative meat products and functional ingredients
- Packaging and labeling compliance
- Consumer trend analysis for product development
- **Case Study:** Launch of a high-protein meat snack line

Module 6: Packaging and Shelf-Life Extension

- Modified atmosphere packaging (MAP) techniques
- Vacuum packaging and active packaging solutions
- Shelf-life prediction and testing
- Sustainable and eco-friendly packaging materials
- **Case Study:** Extending shelf-life of processed meats using MAP

Module 7: Plant Management and Process Optimization

- Production planning and workflow optimization
- Energy efficiency and waste reduction strategies
- Automation and robotics integration
- Maintenance and troubleshooting of processing equipment
- **Case Study:** Process optimization in a meat plant to increase yield

Module 8: Emerging Technologies and Trends

- Smart sensors and IoT in meat processing
- AI-driven quality control systems
- Alternative proteins and hybrid meat products
- Industry 4.0 applications in meat plants
- **Case Study:** Implementing AI-based quality inspection in a pork processing facility

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

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

Start Date	End Date	Location	Price
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:

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