



## SYLLABUS

### THEORY

Layout and management of rural urban and modern abattoirs. BIS standard on organization and layout of abattoirs pre-slaughter care, handling and transport of meat animals including poultry. Ante mortem and post mortem examination. Slaughtering and dressing of carcasses. Evaluation, grading and fabrication of dressed carcasses including poultry.

Abattoir byproducts: meat bone fish meal and byproducts of pharmaceutical value. Skin and hides: methods of flaying, defects and preservation Management of organic wastes emanating form animal industries fallen animals and abattoir effluent. HACCP concepts in abattoir management.

Introduction to wool, fur, pelt and specialty fibers with respect to processing industry. Glossary of terms of wool processing. Basic structure and development of wool follicle. Post shearing operations of wool, classification and grading of wool, physical and chemical properties of wool. Impurity of wool, factors influencing the quality of wool. Brief outline of processing of wool. Tests for identification of wool.

### PRACTICAL

Methods of ritual and humane slaughter flaying and dressing of food animals including poultry. Carcass evaluation. Determination of meat yield, dressing percentage, meat bone ratio and cut up parts. Preparation of different abattoir byproducts. Visit to leather processing unit and slaughterhouses/meat plants. Wool sampling techniques determination of fleece density fiber, diameter, staple length crimp and medulation percentage, scouring/clean fleece yield. Visit to wool production/processing centre.