

MEAT HYGIENE TRAINING PROGRAMMES IN ARGENTINA

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The training of human resources that carry out tasks related to meat hygiene must reach the public and private sectors, especially all those levels which, with different goals and functions, have a connection with this issue: inspectors, professionals, technicians and meat industry workers. Each sector must have differentiated training to satisfy their requirements.

For this purpose, there have been several educational undertakings carried out over the last years, to meet the needs of a growing in number and demanding in quality group of people.

In this brief presentation we will refer to concrete training programmes for the meat sector:

- The post graduate degree in Agri-Food Safety and Quality (CEICA) is co-organised by the Buenos Aires University School of Veterinary Sciences, the National Service of Agri-Food Health and Quality (SENASA), the National Administration of Medicaments, Foods and Technology (ANMAT) and the Food Protection and Zoonoses Pan-American Institute (INPPAZ). This course represents an integrating academic example to achieve a comprehensive training of the participating professionals in all those aspects connected with safety and agri-food quality, focussing on the actual needs of the sector, with the permanent complement of in the field practice.

The interdisciplinary concept has been the guiding principle for the choice of teachers and students. Their different professional approaches have proved to be enriching for the development of the topics discussed.

- A very valuable experience in the country has been the course on meats organised by the Food Technology Institute (ITA) belonging to the National Institute of Agricultural Technology (INTA), organised by request of the Province of Córdoba Veterinarian Association. In this course, outstanding ITA researchers shared their expertise on the issue with the participants, many of whom are now working in the public and private sectors in jobs related to meat hygiene.

This is only one of the many contributions made by INTA with training programmes by request of institutions.

- Another example of meat hygiene training that must be mentioned is the one carried out by the Meat Technology Research Centre (CITECA). This institution belonging to the National Institute of Industrial Technology (INTI) has been developing courses for the different levels of the meat industry for thirty years, on a wide range of topics related to it.

CITECA has organised in the country courses taught by outstanding specialists from the USA, Germany, France, Italy, New Zealand, Denmark, Sweden, Norway, Japan and England, among other countries. These courses have enabled Argentine professionals to update their knowledge in meat hygiene.

CITECA has also extended its efforts to satisfy other requirements of the industry, developing and carrying out on its pilot plant courses on slaughtering, preparation of pressed meats and heated preserves.

- We must also mention as a sector integrating example for training purposes, GMP and SSOP courses, organised and taught by CITECA and SENASA which meet the needs of both the public and industrial sectors.

- HACCP is a major training issue in all the world and Argentina has not overlooked it. Most Veterinary Schools (Buenos Aires, La Plata, Tandil, Esperanza, among others) have organised courses on it. HACCP International Alliance teachers have also given courses in Argentina, organised by CITECA, SENASA and other private institutions.

- We finally want to mention the training programme developed by SENASA for inspectors who perform tasks related to meat hygiene. It is organised on the basis of two sub-programmes: one targeting staff joining the Service and the other one of specific training for personnel already working for it. Auditing, GMP, SSOP, HACCP and Agreement on Sanitary Criteria are subjects included in these courses.

In this way we have tried to describe the different lines of action followed by training programmes of both public and private sectors for adequate, accurate and updated meat hygiene training; with an effort-integrating concept which has enabled significant improvements in the results.