

Enhancing the pig meat quality and safety through a training program for field veterinarians and slaughterhouse personnel in Rwanda

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Providing beneficiaries with small livestock, in this case pigs. (Credit: Rwanda Environment Management Authority, REMA)

Why this LCD project matters

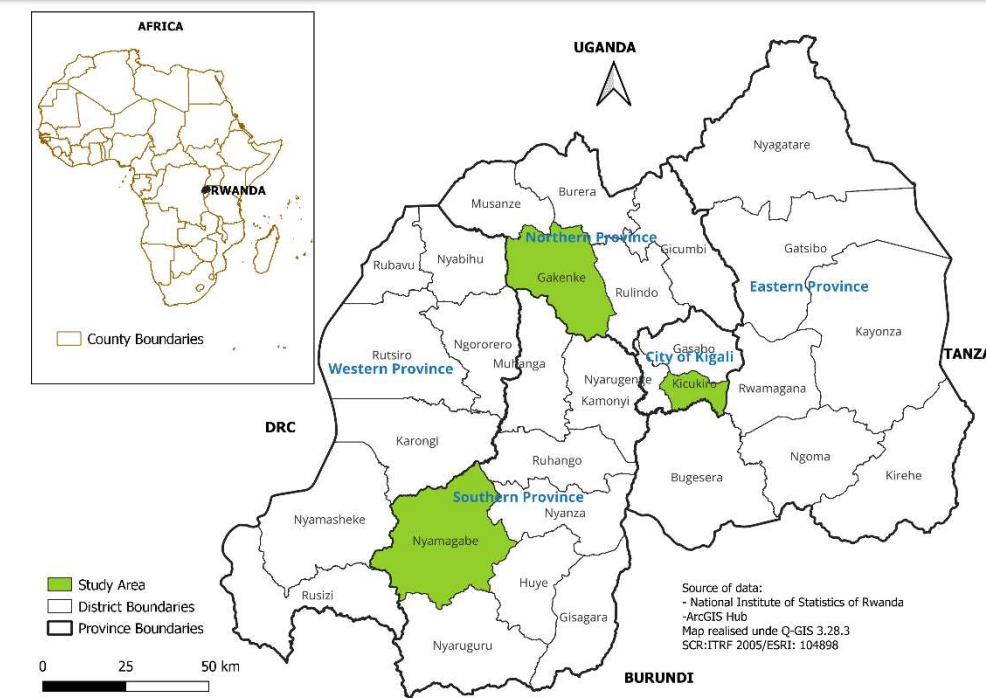
- Rwanda's Livestock Master Plan has put in place a number of initiatives to boost the pig industry with priority investment and complementary policy interventions. Among the set priorities are the establishment of disease control programs for pigs, availing good genetic potential and improving feed production and quality pork meat.
- The Rwandan pig industry is still experiencing significant challenges, such as the backyard slaughtering of pigs at farm or restaurant levels, limited number of veterinarians who push farmers to treat their animals, limited practice of meat inspection with no ante mortem and no record left behind for verification and traceability, and the limited knowledge and skills of pig meat industry actors in appropriate slaughtering techniques and hygienic meat handling practices
- Limited practical knowledge on meat inspection, good hygiene practices in slaughterhouses, and the application of hazard analysis critical control point for meat inspection and disease control.

Overarching goal

Develop a course and train in-service professionals in the areas of pig meat inspection (for safety and quality control), handling and selling. The course will target field veterinarians who are involved in pig meat inspection as well as slaughtering personnel involved in pork handling and selling. The course and associated training materials will also target other actors involved in the pig value chain in Rwanda.

Our work is based in

- Kigali, in Kicukiro district.
- Gakenke district.
- Nyamagabe district.



What we aim to do

- Update the School of Veterinary Medicine (SVM) at the University of Rwanda's curriculum for an in-service professional training program (aka continuous professional development) in pig meat inspection and quality control through developing an intergraded course with field work activities.
- Help the pig meat industry enhance their knowledge and skills in providing consumers with good quality and safe meat.
- Raise awareness about the meat inspection procedures, pathological gross lesions, animal welfare, and hazard analysis critical control point (HACCP) concept in meat inspection and disease control.
- Determine the changes in the knowledge, attitude, and practices (KAP) among veterinarians, para-veterinarians and slaughterhouse personnel before and after the training program.



Improved pig farming in rural Rwanda (Credit: RAB Field veterinarian)

Opportunities for women & youth

- Depending on farm type, both men and women are involved in pig production
- Women pursue pig farming to get manure and to make income on short turn around; providing economic empowerment supporting improved education and health
- Women and youth play pivotal roles at different stages of the pig value chain, influencing sourcing, transportation and sales
- Women in Southern & Western provinces are the primary suppliers of live pigs to market



Inclusive and sustainable value chain development in the pig sector (Credit: ENABEL)