

AGRI_EMPOWER PROCESSING CURRICULUM

Livestock Processing Curriculum

MODULE 4: Livestock Processing (Meat, Eggs, Milk)

Objective: Teach sanitary and value-adding livestock processing techniques.

Content:

- Meat Processing: Slaughtering hygiene, deboning, packaging, drying (kilishi, suya)
- Egg Processing: Grading, preservation, salted egg production
- Milk Processing: Pasteurization, yogurt, cheese, ghee
- By-products: bone meal, blood meal, manure pellets

Activities:

- Field visit: Local abattoir or milk processing unit
- Hands-on: Clean packaging of chicken parts or dairy product