

## The educational center

Written by To register in seminars and receive the additional information you can by phones: Ph. / a fax: +7(495) 676-6491, Ph: +7(495) 676-7941, an e-mail: edu@vniimp.ru; elena\_vniimp@mail.ru

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Technically fitted Center carries out improvement of professional skill of shots of all specialties of workers of branch: technologists and masters of primary processing of cattle, sausage and canning manufactures, manufactures of a children's and special food; veterinarians, experts in standardization and certification, economists, quality control services (chemists, microbiologists, histologists, radiologists, tasters) and technical services (main engineers, main mechanics, metrologists). Training and working trades is simultaneously carried out. The lecturing structure is presented by the Russian and foreign experts (Sweden, Austria, Germany, Italy, Spain, etc.) That allows carrying out training of listeners at world level. The lecture material is accompanied by practical developments on the module, the modern European industrial equipment consisting of industrial units, allowing developing any meat production, having finished it to full readiness and representing to its listeners for tasting. The high share of a practical training and their presentation allow fixing the received knowledge. Programs of seminars are constantly updated taking into account real requirements and working conditions of the enterprises within a year.

Upon termination of training to listeners the certificate on improvement of professional skill (on the basis of the License) stands out.

The plan of work of the Educational center created on base and at direct participation of the All-Russian Meat Research Institute, for the 1st half-year of 2012:

Name of measure	Dates
Pork cutting under scheme	On February 14th
Standardization, certification	From February 27 to March 2nd
Innovative production technologies	From February 27 to March 2nd
Innovations and experience	of introduction of the effective organization of work of meat-processing plants

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From 12th till 16th of March

Quality monitoring of quality and safety of foodstuff (chemists, microbiologists, histologists. Preparation

Innovative production technologies of finished products, etc. meat products with use of mo

Seminar for economists, From 26th till 30th of March

Modern lines of manufacture of new kinds of tinned foodstuff in a polymeric retail container

From 2nd till 6th of April

Innovations in primary processing of cattle

From 9th till 13th of April

Fast methods in laboratory control practices of foodstuff

From 23th till 27th of April

Modern approaches in the organization of manufacture and manufacturing of products of high degree

From 14th till 18th of May

Quality monitoring of quality and safety of foodstuff (chemists, microbiologists, histologists. Preparation

From 21st till 25th of May

All about manufacture of meat products (for beginners)

From May, 28th till June, 1st

System of quality HACCP

From 4th till 8th of June

Sales in the meat market - how to increase production sale

From 11th till 15th of June

The note: additions and updating are possible

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**The head of the center** - Rimma Khromova

**Deputy head of the center** - Elena Pokorskaya

**The leading engineer** - Ljubov Semenova

## Past Events Training Center

THE EDUCATIONAL CENTER OF VNIIMP OF V.M.GORBATOV

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