

Producing Quality Assured Pork By Training Swine Industry Staff In Quality Health Practices

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Introduction:

The Quality Assured Pork (QAP) Program as part of a national quality pork assurance program, specifies outcomes and identifies guidelines for farm production techniques. The Alberta Green Certificate Program provides competency based training to swine technicians and specialists.

Quality pork production on Alberta farms requires staff competence in specific procedures and knowledge of best practices. Therefore there is a need for the development and delivery of training materials and support for specific techniques and practices addressed by Alberta's QAP Program.

Methods & Results: The project's products/components include:

- demonstration of 'best practices' in swine herd health on a specially produced CD-ROM,
- access to expert advice and counsel using e-mail, and
- interaction with experts and participants using The Internet

Implications:

The project provides up-to-date, accurate, and consistent training experiences for employees and operators wherever they may be located. The training and information support is accessed without undue time off-the-job for staff. It provides for consistent demonstrations and makes efficient use of expert's time in contacting dispersed audience. By using The Internet there is savings of travel costs, off-job time and no risk of disease transmission.