



GOVERNMENT
OF MALTA



BiċċerijaTrain

EAFRD 2014 – 2020



Co-funded by
the European Union



BiċċerijaTrain

An EU Funded Project
under EAFRD 2014 – 2020
headed by the Public
Abattoir



The Project at a Glance

- EU Funded Project - €165,257.75 Spent
- Educational initiatives targeting farmers
- Project comprised of 8 courses
- Total Unique Applicants Across Project: 194 People
- Training Tailored by Experts to Maltese Context



Objectives of the Project

- Valorisation of Local Meat Products & By-Products
- Introduction of New Agricultural Products to the Market
- Food-Waste Reduction
- Raise Quality of Maltese Products
- Prepare Farmers with Necessary Skills for Shifting Markets
- Lower Environmental footprint

Creative Thinking For Livestock Breeding

- Prof. Margaret Mangion
- November 2024 – December 2025
- Trained Farmers in utilisation of their available resources
- Farmers were able by end of course to develop ideas for new products to market from their existing stock.
- Outcome translates into a smaller ecological footprint.
- 9 Participants
- €1,603.80



Organic Pig Rearing

- April & July 2025
- Specialised Training in Ireland
- Focus on Organic Pig Rearing
- Preparation for Farmers to meet new market demands
- Practical and Theoretical aspects covered
- Compliments the Abattoir's acquisition of Organic Certification
- 30 Participants
- €56,488.50

Pig Production in Ireland

Malta Group July 2025

Emer McCrum and Louise Clarke
Head of Pigs Knowledge Transfer

eagasc
THE IRISH AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY

The Irish Agriculture and Food Development Authority

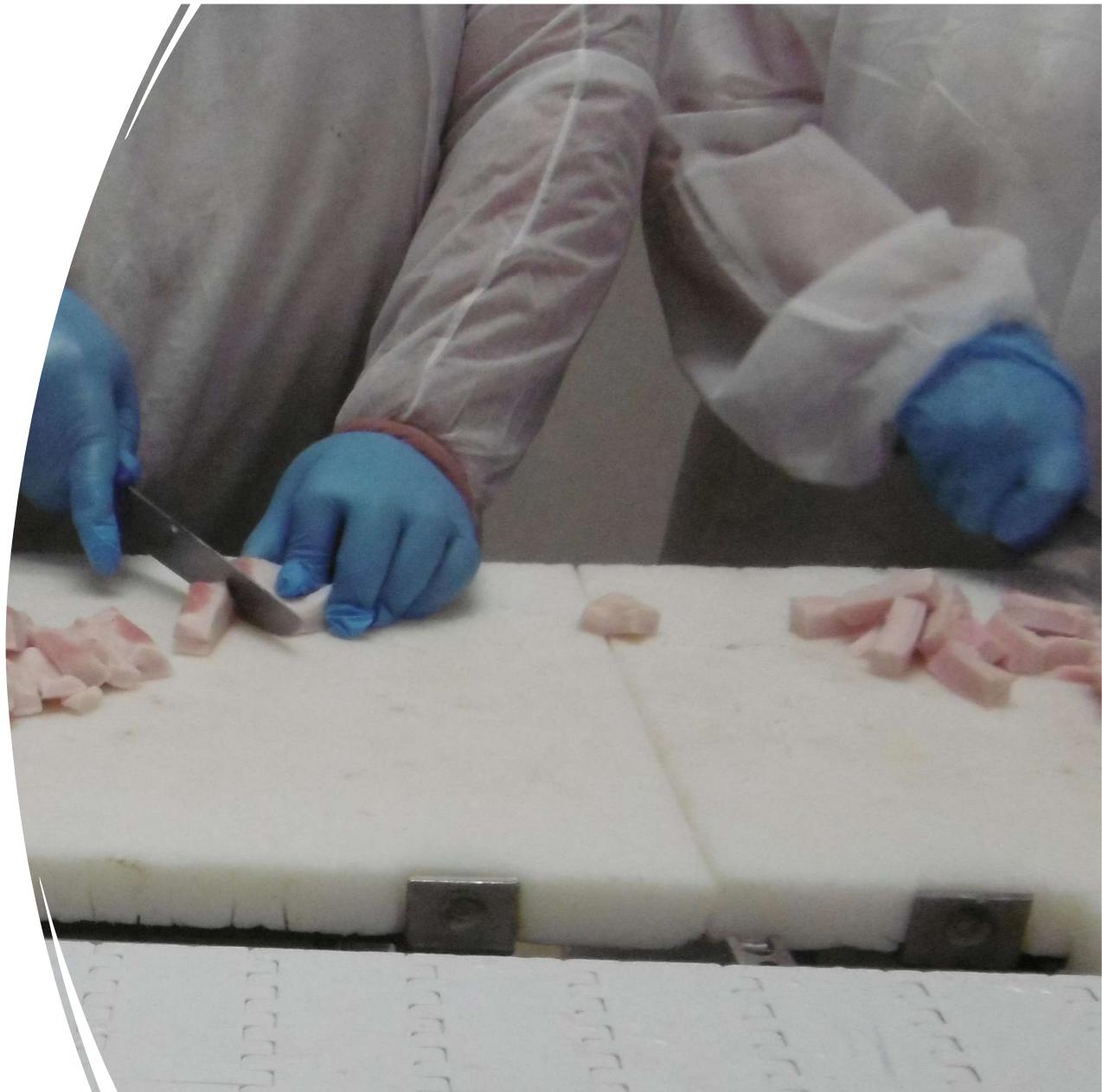
Parchment-Making Course / Parćmina

- October 2024 & March – May 2025
- Dr. Jiri Vnoucek
- Revitalise Maltese Tradition
- Utilise Previously Discarded By-Product
- Cost Savings for Abattoir and Notary Archives Foundation
- Significant reduction in waste burning
- Lead to Project GILDUZA
- 18 Participants
- €4,365.90



Pork Crackling / *Qriemec* Training

- April, May, November 2025
- Revitalise Traditional Snack
- Open Pig Farmers to New Markets
- Use previously discarded By-products
- Circular Economic Principles Put Into Practise
- 2 Participants
- €237.60



Quality Management in the Meat Industry

- Mr. Horace Micallef
- Involved all Abattoir Sections
- Comprehensive look at management beyond hygiene
- Training in quality assurance
- 113 Participants
- €33,561.00



Sheep and Goat Deboning Course

- Chef Michael Cauchi and Chef Yanick Schembri
- Preparation for expected increased demand in ovine meat
- Goat farmers showed great interest and attended
- Abattoir Butchers all completed course
- 45 Participants
- €10,068.30



Traditional Maltese Foods

- Collaboration with UOM Institute of Maltese Studies.
- IMS – Prof. Carmel Cassar
- Lectures delivered by a variety of Professors / Experts
- Theoretical course covering the history, marketing, preparation and cultural dimension of Maltese Food
- Accredited Course at MQF Level 4
- 9 Participants
- €12,310.65



Valorisation of Maltese Goat Course

- Mr. Darryl Grech (Malta)
- Various Lecturers (Enna)
- Course held in Enna, Sicily
- Aimed at exploring the different products being produced from the *capra Maltese*
- Great interest from Maltese Goat Farmers
- 29 Participants
- €46,622.00



Main Challenges & Feedback

- Discrepancy between applied participants and actual attendance.
- Last minute withdrawal of applications
- Limited experts due to niche subjects
- Certain courses were deemed intense



Lessons Learned

- Adopted Conservative Estimates
- Course schedules tailored around target audience
- Hands-On over theoretical approaches



The Way Forward

- Commitment to Further Education
- Positive Feedback from Farmers
- Continued Support for our local farmers
- Further Pilot Projects Underway





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Thank You!



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