

Terminal Evaluation

Asia

1. Outline of the Project

Country:

China

Project title:

Meat Processing Technology

Issue/Sector:

Animal Industries

Cooperation scheme:

Third-country Training Program

Division in charge:

East, Central Asia, and the Caucasus Division, Regional Department II

Total cost:

67 Million Yen

Period of Cooperation

11 November 1998 - 16 November
2002

**Partner Country's Implementing
Organization:**

China Meat Research Center

Supporting Organization in Japan:**Related Cooperation:**

Grant Aid; "Project for the Establishment of the Meat Food Research Center of China"

Project-type Technical Cooperation; "The Meat Food Research Center Project"

Project-type Technical Cooperation; "The Meat Food Research Center Project F/U"

1-1 Background of the Project

Through Grant Aid from the Government of Japan, the Meat Food Research Center of China (hereinafter refer to as the Center) was constructed in September 1984. Thereafter, technical cooperation (April 1985 - April 1990) and a follow-up project (April 1990 - March 1991) were implemented in the field of meat processing and its related technologies at the Center. Afterward, as a part of South-south Cooperation (which is aimed at international technical cooperation among developing countries), the Government of China requested the Government of Japan to provide a Third-country Training Program for participants from African and South-east Asian countries, focusing on the knowledge and techniques of meat processing with the aim of ongoing development in line with the growing demand for processed meat products.

1-2 Project Overview

The Project featured lectures, on-site practices and study tours at the Center on the basic knowledge of Chinese, Western style and Japanese style meat processing and special processing techniques with the aim of enhancing the knowledge and techniques of meat processing.

(1) Overall Goal

To contribute to the stable supply of processed meat products in each participating country.

(2) Project Purpose

Participants enhance their knowledge and techniques of the meat processing.

(3) Outputs

- 1) Participants understand the knowledge and techniques of Western style meat products and subsidiary materials.
- 2) Participants understand the knowledge and techniques of Western style grilled chicken processing.
- 3) Participants understand the knowledge and techniques of Western style sausage processing.
- 4) Participants understand the knowledge and techniques of Chinese style sausage processing.
- 5) Participants understand the knowledge and techniques of Chinese style dried and smoked products.

- 6) Participants understand the knowledge and techniques of Chinese style soup products processing.
- 7) Participants understand the knowledge and techniques of Japanese style quality management system for meat products.

(4) Inputs

Japanese side:

Short-term Experts	5
Local Cost	67 Million Yen

Chinese side:

Local Cost	56,534.71 US Dollars (8 Million Yen)
------------	--------------------------------------

(5) Participating countries

Mongolia, Nepal, Pakistan, Egypt, Ethiopia, Ghana, Kenya, Seychelles, Uganda, Tanzania, Zambia, Zimbabwe, Mauritius, Sri Lanka and Nigeria.

2. Evaluation Team

Members of Evaluation Team	JICA China Office (Commissioned to local consultants Meng Weiliang and Wu Bin)
-----------------------------------	---

Period of Evaluation	November 2001 - February 2002	Type of Evaluation: Terminal Evaluation by Overseas Office
-----------------------------	-------------------------------	--

3. Results of Evaluation

3-1 Summary of Evaluation Results

(1) Relevance

According to the study, the overall goal and the Project purpose, the stable supply of meat products and improvement of meat processing techniques, is in line with the current development plan of the meat processing industry and the development policy of each participating country. Against this background, 60 percent of the participating countries have seen an increase in demands for meat products, which indicates that the Project met the market needs in each country. Almost all the participants and the organizations mentioned that the training was implemented as expected, which indicates that the Training aiming at enhancing meat processing techniques fulfilled the technical needs of the participating countries. Therefore, the Project was highly relevant.

(2) Effectiveness

According to the answers to the questionnaire to ex-participants, 100 percent of the respondents said that they improved their skills, 50 percent of the respondents said that they disseminated the knowledge and techniques after returning home, 77 percent of the respondents said that they applied the new techniques in their work, and 20 percent of respondents said that they produced new products applying the new techniques. Participants deepened their basic knowledge and capability of Chinese, Western and Japanese style meat processing techniques and upgraded their overall skills.

(3) Efficiency

The Project was implemented without exceeding planned budget, and income and expenditures were well balanced. All of the participants were satisfied with the training facilities, which contributed to the achievement of the project effects. As for the lectures, some lectures were translated, and many of the participants pointed out that lectures should be conducted without translators; however, they highly evaluated the Project as a whole.

(4) Impact

The Project had a positive influence on the participating countries in terms of improving policy and meat processing techniques.

In particular, 75 percent of the ex-participants said that the effects of the Training had the most influence on the policies for food hygiene and protection against disease in their countries, which means that the Project contributed to the improvement of current epidemic protection measures and protection against food poisoning. Moreover, 77 percent of the ex-participants introduced the attained knowledge in textbooks after returning home and put forth proposals to the government.

(5) Sustainability

In terms of the sustainability of the Project outcome in each participating country, nearly 80 percent of the ex-participants are engaged in some sort of disseminating activities, which indicates technical sustainability. Many of the participants were dispatched from governmental organizations, so stable organizational support is expected. However, there are some limits to the financial sustainability; it is necessary to ensure funds to pay for the dispatch of personnel to the Training, and improve the management of the dispatching organization.

3-2 Factors that promoted realization of effects

The Center has implemented nearly 100 similar training courses and has rich experience in training. At the same time, the technical laboratories are at a satisfactory level, and their incidental facilities are advanced and practical. These training circumstances greatly contributed to the improvement of participant skills and knowledge.

3-3 Factors that impeded realization of effects

Some lectures required translators because they were presented in languages other than English. For this reason, some participants wanted all of the lectures to be in English so that there would be more time for experiments and practice.

3-4 Conclusion

Ex-participants use the acquired knowledge and techniques in various ways, including the development of new products, and dissemination of related techniques in their respective countries. As there are no changes in meat processing policy in each participating country, the original purpose of the Project has for the most part been accomplished. The overall goal will be gradually accomplished via the acquired knowledge and techniques that are being disseminated and applied on a regular basis in each participating country.

3-5 Recommendations

In order for participants to have an in-depth understanding of techniques introduced in the Training, experts who can give lectures in English are required, and the Center has to secure these personnel. It is also necessary to regularly update the contents of the textbooks and have more practice and study tours in the curriculum.

3-6 Learned Lessons

The lack of data made this evaluation difficult. Therefore, it is necessary for the supported organizations to record and preserve the necessary information on projects in order to ensure an efficient and accurate evaluation at the termination of projects.

3-7 Follow-up Situation

N/A