

JAN 19 2024

A BILL FOR AN ACT

RELATING TO MEAT PROCESSING.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF HAWAII:

1 SECTION 1. (a) There is established within the department
2 of agriculture for administrative purposes a working group to
3 develop a plan to create an educational pathway in the
4 university of Hawaii community college system to equip
5 interested students with the necessary entry level knowledge,
6 skill set, expertise, and advancement potential in the field of
7 meat processing.

8 (b) The working group shall comprise of the following
9 members or their designees:

- 10 (1) Chairperson of the board of agriculture;
11 (2) Director of commerce and consumer affairs;
12 (3) Superintendent of education;
13 (4) Director of labor and industrial relations; and
14 (5) President of the university of Hawaii.

15 (c) The members of the working group shall choose a
16 chairperson from among themselves.



1 (d) Working group members may recommend members with
2 relevant knowledge or experience for the chairperson to invite
3 to serve on the working group.

4 (e) No member shall be made subject to chapter 84, Hawaii
5 Revised Statutes, solely because of that member's participation
6 on the working group.

7 (f) The working group shall:

8 (1) Create a curriculum that covers a broad spectrum of
9 topics relevant to meat processing, including but not
10 limited to food safety, animal husbandry, carcass
11 evaluation, meat quality, processing techniques, and
12 regulatory compliance;

13 (2) Incorporate practical, hands-on training opportunities
14 into the curriculum that allow students to gain real-
15 world experience in meat processing facilities and
16 ensure that students acquire the necessary skills for
17 effective and safe meat handling;

18 (3) Stay abreast of technological advancements in meat
19 processing and integrate relevant tools and equipment
20 into the curriculum to ensure that students are



- 1 familiar with the latest industry practices and
2 innovations;
- 3 (4) Emphasize the importance of food safety protocols and
4 quality ensurance measures throughout the educational
5 pathway;
- 6 (5) Provide training on hazard analysis critical control
7 points and other relevant certifications to ensure
8 compliance with industry standards;
- 9 (6) Include modules on local, state, and federal
10 regulations that govern meat processing to ensure that
11 students are well-versed in compliance requirements
12 that contribute to the production of safe and legally
13 marketable meat products;
- 14 (7) Integrate education on sustainable practices within
15 the meat processing industry that encourage
16 responsible resource use, waste reduction, and
17 environmentally-conscious decision making;
- 18 (8) Foster connections between educational institutions
19 and local businesses to create opportunities for
20 mentorships, internships, and industry partnerships



1 that enhance students' practical knowledge and job
2 placement prospects;

3 (9) Establish pathways for continuous learning and
4 professional development that enable graduates to stay
5 current with industry trends, regulations, and
6 technological advancements throughout their careers;
7 and

8 (10) Promote inclusivity within the educational pathway by
9 welcoming individuals from diverse backgrounds and
10 ensuring that the curriculum addresses the needs of a
11 broad and representative spectrum of students, thereby
12 contributing to a more inclusive and equitable meat
13 processing industry.

14 (g) The working group shall submit an interim report of
15 its progress, including any proposed legislation, to the
16 legislature no later than twenty days prior to the convening of
17 the regular session of 2025, and submit a final report of its
18 plan, including any proposed legislation, to the legislature no
19 later than twenty days prior to the convening of the regular
20 session of 2026.

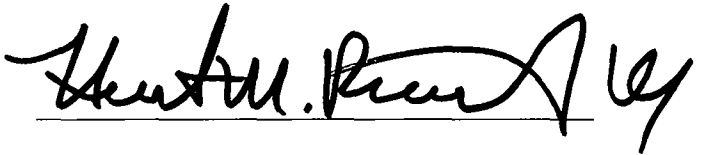
21 (h) The working group shall be dissolved on June 30, 2026.



S.B. NO. 2792

1 SECTION 2. This Act shall take effect upon its approval.

2

INTRODUCED BY: 



S.B. NO. 2792

Report Title:

UH; Meat Processing; Educational Pathway; Working Group; Report

Description:

Establishes a working group to develop a plan that creates an educational pathway in the University of Hawaii community college system that equips interested students with the necessary entry level knowledge, skill set, expertise, and advancement potential in the field of meat processing. Requires a report to the Legislature twenty days before the Regular Sessions of 2025 and 2026.

The summary description of legislation appearing on this page is for informational purposes only and is not legislation or evidence of legislative intent.

