



THE DURATION OF THIS COURSE IS **6 MONTHS** IN BLOCK ATTENDANCE

POULTRY MEAT EXAMINATION LEVEL 2 (PMI)

(course code: **PME02**)

This course aims to give knowledge to understand poultry meat inspection aspects that will enforce compliance to both Meat Safety and Meat Quality that must be performed during poultry slaughter processes. The course is a combination and collection of important information to be used during inspection processes to ensure that proper and safe meat is released for human consumption.

The course also provides information on the Independent Meat Inspection (IMI) scheme requirements for personnel performing meat inspection in a poultry abattoir.

It provides a variety of key knowledge and outcomes for poultry processing that focuses on quality and safety aspects such as quality of poultry meat, primary processing of poultry, microbial hazards in poultry production and processing, brine injection practices, spin chilling, poultry refrigeration, poultry packaging and the skills on how to monitor these critical aspects.



NATIONAL QUALIFICATION FRAMEWORK:

- The course is aligned to the South African Qualifications Authority (SAQA) Unit Standard 119433 with NQF level 1, 15 credits.
- This course programme is approved by the AgriSETA, in partnership with MiChem Dynamics (Pty) Ltd.



TO APPLY FOR THIS COURSE OR REQUEST FURTHER INFORMATION, CONTACT :

Elphus Mkhwebane | +27 82 492 4501 | elphus@vgldimensions.co.za | www.vgldimensions.co.za

TUITION:

- Discount applies to group training (more than 10 delegates).
- Training materials included (English)
- Nationally recognised certificate will be issued on successful completion of the course

ON COMPLETING THIS COURSE, THE PARTICIPANTS WILL BE ABLE TO:

- Conduct meat inspection of carcasses and offal
- Monitoring of the dispatch processes as per requirement of the Independent Meat Inspection (IMI) Scheme
- Maybe authorized by the NEO/PEO to perform meat examination (antemortem and primary meat inspection) of poultry carcasses in rural abattoirs
- Report systems to ensure that meat safety and abattoir hygiene are maintained
- Understand the jurisdiction of a meat examiner in a poultry abattoir
- Apply the requirements of Meat Safety Act 40 of 2000 and APS Act 119 of 1990
- Understand and inspect brine based mixture used in poultry processing
- Evaluate poultry meat packaging requirements
- Acquire knowledge with specific requirements of meat examination at a poultry abattoir
- Perform Quality Control (QC) monitoring at a poultry abattoir
- Perform brine injection and QUID ('Quantitative Ingredient Declarations') calculations

HOW THE COURSE IS OFFERED:

- This course is presented in the form of theoretical and practical sessions over a period of 6 months
- Practical training and assignments in between the sessions will be given to form part of the annual assessment of candidates;
- During the training key aspects of meat safety and meat quality will be covered;
- Candidates will be assessed on both practical and theoretical knowledge of the subjects of the course;
- During the course of the 6 months training, the candidate must be stationed at a poultry abattoir in order to perform the practical
- In-house and public course opportunities are available
- Minimum number of candidates per session may apply in certain conditions

A PERSON WHO COMPLETES THIS COURSE

- Will be delegated duties of enforcing Meat Safety Act by the NEO/PEO
- May act on behalf of the meat inspector in charge
- Execute routine inspection of compliance to Meat Safety Act and Agricultural Product Standard Act at a poultry abattoir
- Will be delegated duties as per requirements of the Independent Meat Inspection (IMI) scheme
- Responsible to ensure IMI is implemented while reporting to the meat inspector in charge
- Perform quality control duties

WHO SHOULD ATTEND THIS WORKSHOP:

- Meat Examiners (Meat Spotters)
- Personnel who endeavour to be Quality Controllers in a poultry abattoir
- Supervisors

MINIMUM ENTRY REQUIREMENTS:

- Poultry Meat Examiner Level 1 Certificate from a reputable training provider
- Additional assessment such as English evaluation maybe be done during the screening process



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COURSE CONTENT:

- The benefits of implementing a quality assurance system (QAS) in a poultry abattoir
 - Participation of all workers in the QAS;
 - The reduction in customer returns as a result of the QAS;
 - Awareness of hygiene and product compliance as a result of the QAS;
 - The location in which non-compliance takes place through the product traceability system;
- The inclusion of existing programmes in the QAS benefits quality
 - Improvements in quality standards from the additional focus on the quality assurance in personal hygiene programmes;
 - Improvements in quality through increased emphasis on quality assurance in the abattoir hygiene programme;
 - Improvements in quality resulting from the additional focus on quality assurance in the process control programme
- The operation of the QAS and their role in improving the standards of product quality, productivity and customer service
 - The difference between quality control and quality assurance;
 - Setting product specifications through agreement between the client and the abattoir;
 - Legislative and customer requirements;
 - Product traceability and labelling;
 - Frequency and methods of testing the poultry products in the Product Analysis Program;
 - Procedure for the implementation of the remedial program
- Measuring quality parameters
 - Quality parameters: carcass appearance and composition
 - Assessing the sensory quality of poultry meat: colour, texture and flavour
 - Methods of analysing the functional properties of poultry meat and final product quality
 - Assessing the nutritional quality of poultry meat
- Critical control points where the quality of poultry products is most likely to be compromised
 - Critical Control Points (CCP) for carcass damage;
 - Critical Control Points for the micro bacteriological contamination of poultry products;
 - Critical Control Points for chemical contamination of poultry products
 - Evisceration, spin chilling, cold storage;
 - Machine oil and grease, sanitises, detergents;
 - The Critical Control Points for the cold chain are identified;
 - Air chiller, spiral freezer, cold storage

- Functions of the second inspection point
 - Recognise the function of a poultry meat inspector;
 - Aspects of inspection consideration for inspection;
 - Independent Meat Inspection (IMI) Scheme of South Africa;
 - Quality aspects of second inspection point of a poultry abattoir;
 - Conditions recognisable at the second inspection point.
- Legislation related aspects
 - Hygiene Assessment System (HAS)
 - Agricultural Product Standard Act inspections
 - Poultry Meat regulations
 - Meat Safety Act 40 of 2000
 - Poultry Meat labelling requirements



COMMUNICATION:

Contact our office for different annual intake that might suit you.

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