

The top section of the page features a background image of poultry meat inspection. On the left, there is a large pile of raw, pale chicken pieces. In the center, several whole chickens are hanging from metal hooks in a processing line. On the right, there is another large pile of raw chicken meat.

THE DURATION OF THIS COURSE IS 6 MONTHS IN BLOCK ATTENDANCE



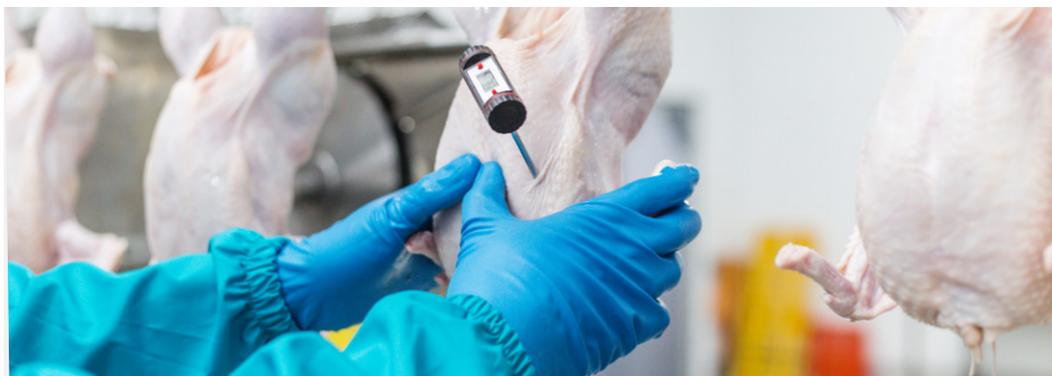
POULTRY MEAT EXAMINATION LEVEL 1 (PMI)

(Course Code: PME01)

This course aims to give knowledge to understand poultry meat examination components that must be performed during meat inspection of meat animals. It further provides guidance on what to observe during meat inspection of a poultry production line. It covers the requirements the meat Safety Act 40 of 2000 in relation to animal slaughter for human consumption as well as compliance of poultry abattoir to the structural requirements.

The course is fully aligned to the National Independent Meat Inspection (IMI) requirements for personnel performing meat inspection in a poultry abattoir, as it provides sufficient knowledge and skills on how to execute the duties as required by IMI.

PME training also provides knowledge on identification of normal and abnormal conditions of poultry carcasses in the production line that may be caused by various illnesses of the slaughter animals.



TRAINING FRAMEWORK

This course is aligned to the South African Legislations and framework of Meat Safety Act 40 of 2000.

TUITION:

- Training materials included (English).
- Nationally recognised certificate will be issued on successful completion of the training.

FOR APPOINTMENT BOOKINGS OR TO REQUEST FURTHER INFORMATION, CONTACT:

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ON COMPLETING THIS PROGRAM, 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 for meat examination.
- Understand the practical scope of (IMI) Scheme of South Africa.
- Meat spotting during a poultry slaughter line.
- Acquire knowledge with specific requirements of meat examination at a poultry abattoir.

HOW THE TRAINING IS OFFERED:

- This course is presented in the form of theoretical sessions over a period of 6 months and practical training in between the sessions to ensure that the outcomes of meat inspection are acquired.
- Attendance is scheduled at the beginning of the course to ensure that candidates are able to plan their dates adequately.
- Candidates will be assessed on both practical application of meat examination outcomes as well as theoretical knowledge of meat examination.
- 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.

WHO SHOULD ATTEND THIS WORKSHOP:

- Personnel who endeavour to work as poultry meat examiners.
- Meat spotters.

MINIMUM ENTRY REQUIREMENT:

- Matric/Grade 12 from a recognised high school approved by Department of Education.
- RPL (recognition of prior learning) process may be applied on experienced candidates for course entry, where evidence of experience is satisfactory.

- For candidates without Matric/Grade 12, maybe subjected to a selection criterion that may include written tests to be legible for entry into the course.
- Fluent writing and reading skills of English as language is required.
- Access to computer or stable internet connected gadgets is compulsory.

COURSE CONTENT:

- Introduction to Meat Hygiene.
 - Microbiology
 - Sanitation
 - Personal Hygiene
 - Pest Control
- Poultry abattoir design.
 - Poultry Abattoir Layout and Construction
 - Poultry processing
- Poultry animals.
 - Poultry anatomy
 - Poultry diseases & conditions
 - Poultry pathology
- Poultry meat inspection.
 - Inspection techniques
 - Poultry meat spotting
- Mandatory and legal auxiliary requirements.
 - Handling of waste & condemned material
 - Importance and types of water resources
- Legislation related aspects.
 - Hygiene Assessment System (HAS)
 - Independent Meat Inspection (IMI) scheme
 - Poultry Meat regulations
 - Meat Safety Act 40 of 2000

COMMUNICATION:

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

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