



VGL
DIMENSIONS

THE DURATION OF THIS COURSE IS 6 MONTHS IN BLOCK ATTENDANCE



GAME MEAT EXAMINATION (GME) **(Course Code: GME01)**

This training aims to give knowledge to understand game meat examination and inspection in South African.

It provides knowledge on the antemortem, post slaughter processes such as throat cutting after shooting, evisceration, offal and carcass correlation measures and the inspection different classes of game meat animals. 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. It also provides knowledge to be able to identify normal and abnormal state of game carcasses.



NATIONAL QUALIFICATION FRAMEWORK:

This course is aligned to the South African Qualifications Authority (SAQA) Unit Standard 67211 with NQF level 2, 40 credits.

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:

Elphus Mkhwebane | +27 82 492 4501 | elphus@vgldimensions.co.za | Angeline Nel | +27 78 335 0528 | angeline@vgldimensions.co.za | www.vgldimensions.co.za

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

- Be evaluated and designated by Veterinary Public Health (VPH) as a Game Meat Examiner.
- Conduct ante-mortem and post-mortem examination of game and Wild Ostriches carcasses and offal at the game harvesting farm and depot.
- Monitoring of hygiene control during harvesting and at the game harvesting depot.
- Conducting examination of carcasses and offal at the game abattoir.
- Report systems to ensure that meat safety and abattoir hygiene are maintained.
- Understand the jurisdiction of a game meat examiner in a game abattoir.
- Apply the requirements of Meat Safety Act 40 of 2000 for meat examination.
- Acquire knowledge with specific requirements of game meat examination.

HOW THE COURSE IS OFFERED:

- This course is presented online in pre-scheduled dates over a period of 6 months.
- The training include theoretical sessions, practical training and assignments that must be conducted for specified meat examination aspects at a game abattoir.
- Theoretical and practical attendance is scheduled at the beginning of the course to ensure that candidates are able to plan their practical dates.
- Candidates will be assessed on both practical application and theoretical knowledge of game meat examination outcomes.
- During the course of the 6 months training, candidates are expected to access a game abattoir in order to perform their practical's.
- Minimum number of candidates per session applies in certain conditions.
- VGL Dimensions reserves the right to reschedule the dates where minimum number of candidates are not met.

WHO SHOULD ATTEND THIS WORKSHOP:

- Game meat animals hunters.
- Personnel who endeavour to work as game meat examiners.
- Game abattoir supervisors and managers.

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.
- Fluent writing and reading skills of English as language is required.
- Access to computer or stable internet connected gadgets is compulsory.

WHAT IS INCLUDED IN THE TRAINING:

- Training materials included (English).
- Nationally recognised certificate will be issued on successful completion of the course.
- Minimum average pass mark is 60% for practical and 50% for theory (certain condition may apply for students how fail 1 segment and passed the other.
- Failing of the practical, is an absolute failure of the course.
- Certificate of attendance is NOT issued for candidates who fail the training.



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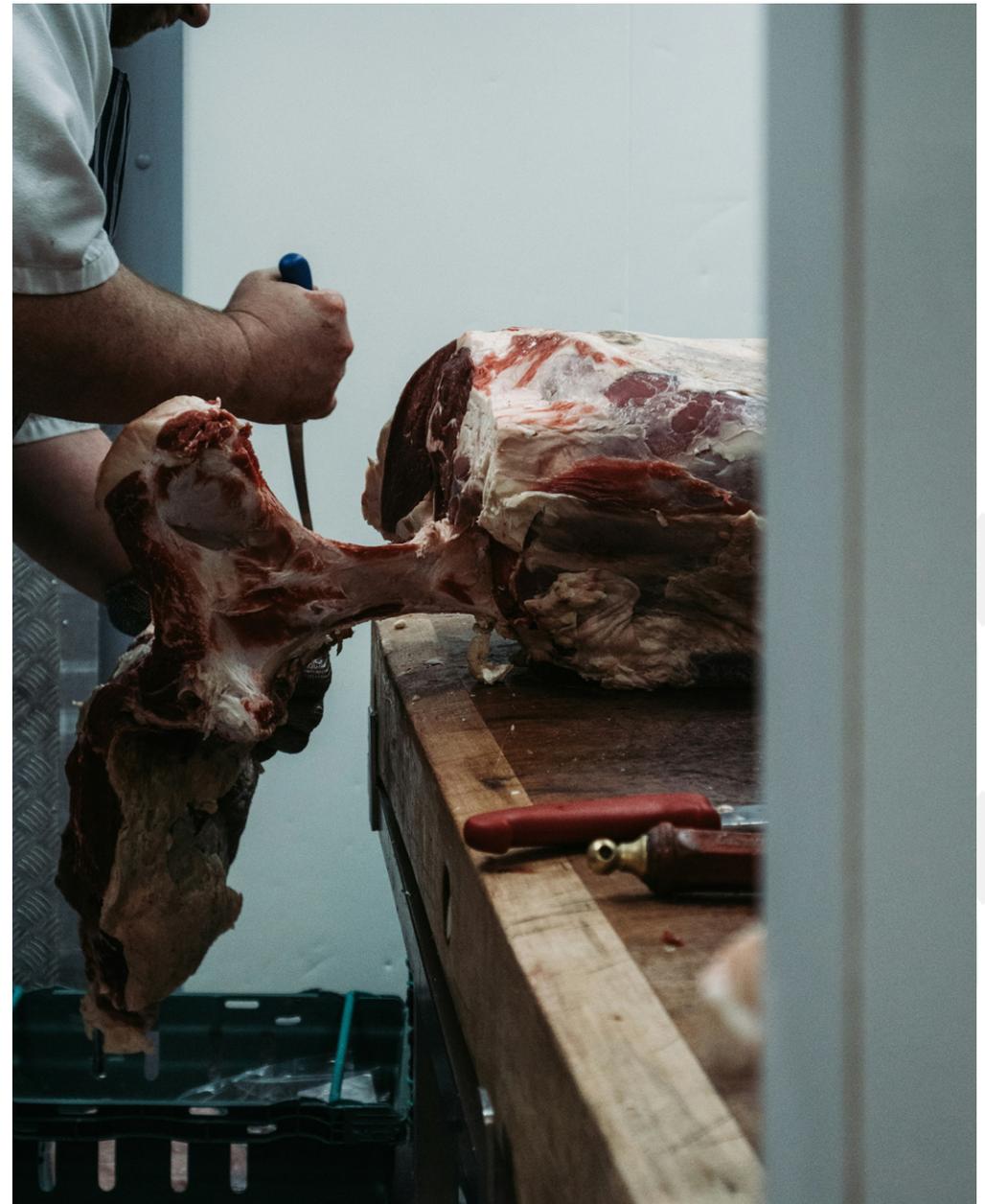
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COURSE CONTENT:

- Introduction to Meat Hygiene.
 - Microbiology
 - Sanitation
 - Personal Hygiene
 - Pest Control
- Red Meat abattoir design.
 - Abattoir Layout and construction
 - Game meat processing
- Game meat animals.
 - Classification and anatomy
 - Diseases, conditions and pathology
- Game meat inspection.
 - Meat inspection techniques
- Mandatory and legal auxiliary requirements.
 - Handling of waste & condemned material
 - Importance and types of resources required for game meat examination
- Legislation related aspects.
 - Hygiene Assessment System (HAS)
 - Independent Meat Inspection (IMI) scheme
 - Meat Safety Act 40 of 2000

COMMUNICATION:

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



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