



THE DURATION OF THIS COURSE IS 4 DAYS



ABATTOIR HYGIENIC AND MEAT SAFETY STANDARDS

(Course Code: MSS22)

This is an outcome-based training that whose focus is on the hygiene and the meat safety aspects of meat production in abattoirs. This training is intended to ensure that meat safety standards conform to control measurement and communication resources are maintained to promote meat hygiene and safety standards in the abattoir industry. The training provides knowledge of focus areas in the abattoir related to safety of the meat as well as the processes to ensure that the envisaged safety of the meat is achieved.

This training programme will equip the candidates with the necessary knowledge, skill and understanding to enable you to demonstrate knowledge of meat safety and hygiene and assess the status of an abattoir workplace environment, implementing conformance measures and communicate awareness to all relevant stakeholders. The training further integrates best abattoir practices and legislation such as Meat Safety act applicable to the aim of meat safety.



TUTORSHIP AND FRAMEWORK:

This training is aligned to the South African Qualification Authority (SAQA) unit standard (256575).

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

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

- Candidates will be able to guide an abattoir to implement meat safety standards that complies to legislative requirement.
- Explain meat safety and hygiene.
- Ensure that Meat Safety Act of 2000 is complied with in their facility!
- Understand the meat safety aspects that ana abattoir must comply with
- Meat safety aspects associated with personnel practices.
- Control and measure safety aspects in the production processes.
- Demonstrate an understanding of meat safety conformance.
- Implement and measure conformance!
- Allocate communication resources related to abattoir information flow to ensure meat safety standards are maintained.

WHO SHOULD ATTEND THIS WORKSHOP:

- Food and Meat facility managers.
- Production managers.
- Production supervisors.
- Quality control personnel.
- Quality assurance managers.
- Meat Inspectors.
- Meat examiners.

HOW THE TRAINING IS OFFERED:

- This training is presented in the form of theoretical sessions with allocation of practical assignments.

MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.

TRAINING CONTENT:

- Meat Safety & Hygiene.
 - Introduction
 - Local & Global Trends
 - Quality Management Systems
 - Critical Aspects
 - Pathogenic Indicators
- Conformance Status of an Abattoir.
 - Determining Conformance Status of an Abattoir
 - Critical Control Points
 - Abattoir Planned & Structured Assessment
 - Record Keeping & Communication



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