

AGRICULTURAL RESEARCH COUNCIL

<i>TITLE</i>	<i>MEAT PROCESSING</i>
SCHEDULED DATES	20-24vJune, 17-21 October
INSTITUTE	ARC-Animal Production Institute (Irene), Pretoria, South Africa
OBJECTIVE/S OF THE COURSE	To teach people about the different cuts of meat and how to add value to the meat through processing
LEARNING OUTCOMES	<ol style="list-style-type: none"> 1. Processing of meat into ground meat (mince meat) 2. Processing dried meat 3. Curing of meat into gammon 4. Processing of meat into products such as polony, ham slices
OUTLINE OF COURSE CONTENT	<ol style="list-style-type: none"> 1. Processing of meat into ground meat (mince meat) 2. Processing dried meat 3. Curing of meat into gammon 4. Processing of meat into products such as polony, ham slices
WHO SHOULD ATTEND	Prospective butchers and meat producers
ENTRY REQUIREMENTS	Basic literacy
DELIVERY MODE	Presentation, Practical demonstrations
DURATION	4 Days
MEDIUM OF INSTRUCTION	English, Afrikaans
COURSE FEE	R1800 pp
BOOKS/MANUALS	Only lecture material available as course package

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