



# MEAT PROCESSING

**Email address:** aloubser@arc.agric.za  
**Fax number:** +27(0)12 430 5814  
**Course coordinator:** Annetjie Loubser  
**Coordinator contact:** +27(0)12 672 9153

**LOCATION:** ARC-Animal Production Institute (Irene), Pretoria, RSA  
**SCHEDULED DATES:** 24 – 27 May; 12 – 16 Sept.  
**COURSE FEE:** R 6 500 p.p.  
**BOOKS/ MANUALS:** Lecture material available as course package

## COURSE OUTLINE & DESCRIPTION

**To teach people how to cut a carcass into primal cuts of meat and retail cuts as well as how to add value to the meat through processing**

### LEARNING OUTCOMES

- Processing of meat into ground meat(mincemeat)
- Processing of dried meat
- Curing of meat into gammon
- Processing of meat into products such as polonies, ham slices

**DELIVERY MODE:** Presentation, Practical and Demonstration

**WHO SHOULD ATTEND?** Farmers, extension officers, entrepreneurs

**ENTRY REQUIREMENTS:** Basic literacy

**DELIVERY MODE:** Presentation, Practical demonstrations

*PLEASE TAKE NOTE THAT THE COST OF THE COURSES ONLY INCLUDES THE LECTURE MATERIAL, TEA AND LUNCH AND A CERTIFICATE OF ATTENDANCE, NOT ACCOMMODATION OR TRANSPORT.*