PROGRAM

RVAV KONFERENSIE
LORD CHARLES HOTEL
SOMERSET-WES
6 MEI 2010

TEMA:
VEILIGE VLEISVERBRUIK
VIR U GENOT

Rooivleis
Red Meat
Abattoir
Vereniging - Association

PROGRAMME

RMAA CONFERENCE
LORD CHARLES HOTEL
SOMERSET WEST
6 MAY 2010

THEME:
SAFE MEAT FOR YOUR ENJOYMENT

WOENSDAG 5 MEI 2010

10:40 : Gholfdag by Erinvale Gholfklub : Geborg deur LTL Konsultante

WOENSDAG 5 MEI 2010 VLEIS- EN WYNBUFFET

19:00 : Amptelike Openingsfunksie by Lord Neethling Restaurant, Neethlingshof Estate

Geborg deur Boehringer Ingelheim

Vleisskenkings : Roelcor, Mosstrich, Chalmar Beef, LAW Groep, Winelands Pork

Aanbieder: Francois Ferreira, geborg deur Eden Culinary School, George

DONDERDAG 6 MEI 2010

KONFERENSIE : Abattoir-registrasies geborg deur JARVIS

07:30 – 08:30	Registrasie
08:30 – 08:40	Verwelkoming : Gerhard Neethling: Hoofbestuurder: RVAV
08:40 – 08:50	Skriflesing en gebed : Milanie Vosloo
08:50 – 09:10	Openingspreker: Minister Anton Bredell, Minister van Plaaslike Regering, Omgewingsake en Ontwikkelingsbeplanning
AFVALBESTUUR	
09:10 – 09:30	Afvalbestuur-regulasies en die impak daarvan op die industrie: Eddie Hanekom, Dept Omgewingsake en Ontwikkelingbeplanning
09:30 – 09:50	Metodes van afvalbeskikking tans in gebruik deur die abattoirbedryf met spesiale verwysing na afvalhoeveelhede per slageenheid Dr Sarah Mutsinze, VPH, DAFF Vrystaat
09:50—10:20	Afvalbeskikking in Noord Ierland –The Eco-Energy Concept Green Circle (EU) Ltd Oliver Hart, Green Circle
10:20 – 10:50	**Tee**
10:50 – 11:10	Kompostering van abattoir afvalprodukte Dr Richard Daneel, Enviroserv
11:15—11:30	Alkaliese Hydrolise as alternatief vir afvalbeskikking by abattoirs: Piet Kruger, Waste Resolution Technologies
11:30 - 11:50	Vrae en besprekings
VERBRUIKER-BESKERMING	
11:50—12:10	Verbruikerbeskermingswet – Die verantwoordelikhede van die Vleisbedryf: Lauren Wilson, Spar
12:10—12:30	Verbruikerstendense in die Suid-Afrikaanse Voedselindustrie – Toepassing in die Rooivleisbedryf: Hester Vermeulen, Universiteit van Pretoria
12:30 – 13:30	**MIDDAGETE**
13:30 – 14:20	Motiveringspreker : Neil Steinman
14:20—14:45	Analise van die Suid-Afrikaanse Rooivleis-waardeketting: Dr André Jooste, NAMC
14:45—15:00	Die voorvereistes vir ‘n Nasionale Abattoir Evalueringskema: HMS implementering: Dr Gerhard Neethling
15:00—15:10	Vrae en besprekings
15:10—15:30	**Tee**
DIEREGESONDHEID: Aanbiedings geborg deur Boehringer Ingelheim	
15:30— 15:50	Vleisveiligheid en die verantwoordelike gebruik van antibiotika in varkproduksie: Dr Pieter Grimbeek
15:50—16:10	Beperking van bakteriële kontaminasie op beeskarkasse d.m.v. voorkomende maatreëls: Dr Hein Nel, Hoof Staatsveearts, Uitvoerbeheer, Veeartsenydiens, Landbou Wes-Kaap
16:10—16:20	Vrae en besprekings
TEGNIES	
16:20—16:40	Die bekendstelling van welsyntegnologie in die abattoirindustrie: Rene Madelaire, Meat Processing Systems
16:40—16:50	Vrae en besprekings
19:00 DINEE :	**Grand Ballroom, Lord Charles Hotel – Geborg deur SPAR Gaskunstenaars : Waldo Lotz en orkes**

WEDNESDAY 5 MAY 2010

10:40 : Golfday at Erinvale Golf Club : Sponsored by LTL Consultants

WEDNESDAY 5 MAY 2010 : MEAT AND WINE BUFFET

19:00 : Official opening function at Lord Neethling Restaurant, Neethlingshof Estate

Sponsored by Boehringer Ingelheim

Meat sponsors: Roelcor, Mosstrich, Chalmar Beef, LAW Group, Winelands Pork

Presenter: Francois Ferreira, sponsored by Eden Culinary School, George

THURSDAY 6 MAY 2010

CONFERENCE : Abattoir-registrations sponsored by JARVIS

PROGRAMME:

07:30 – 08:30	Registration
08:30 – 08:40	Welcoming : Gerhard Neethling: Manager: RMAA
08:40 – 08:50	Scripture and prayer : Milanie Vosloo
08:50 – 09:10	Opening speaker: The Hon Minister Anton Bredell, Minister of Local Government, Environmental Affairs and Development Planning
WASTE MANAGEMENT	
09:10 – 09:30	Waste Management regulations and the impact thereof on the abattoir industry : Eddie Hanekom, Department Environment and Development Planning
09:30 – 09:50	Current methods of waste disposal in the abattoir industry with special reference to waste quantities per slaughter unit. Dr Sarah Mutsinze, VPH, DAFF Free State
09:50—10:20	Waste Management Solutions in Northern Ireland –The Eco-Energy Concept Green Circle (EU) Ltd Oliver Hart, Green Circle
10:20 – 10:50	**Tea**
10:50 – 11:10	Composting of abattoir by-products: Dr Richard Daneel, Enviroserv
11:10—11:30	Alkaline Hydrolysis as an alternative for waste management at abattoirs: Piet Kruger, Waste Resolution Technologies
11:30 - 11:50	Questions and discussions
CONSUMER PROTECTION	
1:50—12:10	Consumer Protection Act – The responsibilities of the meat Industry: Lauren Wilson, SPAR
12:10—12:30	Consumer tendencies in the South African Food Industry – application for the red meat industry: Hester Vermeulen, University of Pretoria
12:30 – 13:30	**LUNCH**
13:30 – 14:20	Motivational speaker : Neil Steinman
14:20—14:45	Analysis of the South African red meat value chain Dr André Jooste, NAMC
14:45—15:00	The pre-requisites of a National Abattoir Rating Scheme - HMS Implementation: Dr Gerhard Neethling
15:00—15:10	Questions and discussions
15:10—15:30	**Tea**
ANIMAL HEALTH : Presentations sponsored by Boehringer Ingelheim	
15:30— 15:50	Meat safety and the responsible use of antibiotics in pork production: Dr Pieter Grimbeek
15:50—16:10	Limiting bacterial contamination of cattle carcasses with preventative measures: Dr Hein Nel, Chief State Veterinarian, Export Control, Veterinary Services, Agriculture Western Cape
16:10—16:20	Questions and discussions
TECHNICAL	
16:20—16:40	The introduction of welfare technology in the abattoir industry Rene Madelaiire, Meat Processing Systems
16:40—16:50	Questions and discussions
19:00 DINNER	**Grand Ballroom, Lord Charles Hotel - Sponsored by SPAR Guest artists : Waldo Lotz and band**

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