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Dear Abattoir Owner,

SUBSIDISED SKILLS PROGRAM TRAINING

The RMAA acquired funding from the AgriSETA to provide critical industry skills training to the abattoir industry. The three training programs available in this project are listed in the table below. **While funding is available the programmes will be subsidised by 50%.** A minimum of 6 learners are required per programme. The training can also be reported in your Annual Workplace Skills Plan. Limited funding is available and applications will be handled on a "first come first serve" basis. Reserve your training by sending an email to ast@rvav.co.za. Broader details of the programs are attached hereto.

Geagte Abattoir Eienaar,

GESUBSIDIEERDE VAARDIGHEIDSPROGRAM OPLEIDING

Die RVAV het befondsing van die AgriSETA ontvang om kritiese vaardigheidsprogram opleiding aan die abattoir bedryf te kan verskaf. Die drie opleidingsprogramme beskikbaar in hierdie projek word in die onderstaande tabel gelys. **Terwyl befondsing beskikbaar is sal die programkoste met 50% gesubsidieer word.** 'n Minimum van 6 leerders per program word benodig. Die opleiding kan ook in u jaarlikse vakvaardigheidsplan ("WSP") deurgegee word. Aansoeke sal op n basis van eerste aansoek voorkeur hanteer word. Reserveer u opleiding deur 'n e-pos te stuur na ast@rvav.co.za. Meer gedetailleerde inligting oor die programme is hierby aangeheg.

| Course | Duration | Normal cost | Subsidised cost |
|---|----------|-------------|-----------------|
| Introductory Abattoir Hygiene | 1 ½ Days | R 2200.00 | R 1100.00 |
| Food Safety Management System Awareness | 1 Day | R 1100.00 | R 550.00 |
| Hygiene Awareness | 1 Day | R 750.00 | R 375.00 |

Neels Nell
Betsuurder Opleiding
Rooivleis Abattoir Vereniging



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Introductory Abattoir Hygiene

Bad hygiene practices affect every abattoir and can have a major impact on the financial bottom line due to product losses and returns. The lack of understanding of the industry contributes to the behaviour of employees. Providing your workers with skills and knowledge in hygiene principles and practices as well as industry background, will give them the tools to adjust their behaviour in order to contribute to the maintenance of standards and production of a high quality product. The following areas of learning are addressed:

- Personal hygiene principles and practices
- Micro-organisms
- Sources of contamination
- Cleaning and sanitation
- Basic principles in the abattoir industry
- Safety procedures and work ethics

1.5 Days
11 Credits
NQF 2



Food Safety Management Systems Awareness

Workers who don't understand the importance of food safety and quality systems and the operation of a hygiene management system can be a hindrance to the successful implementation of these systems as well as to the overall operation of the facility. By providing workers with the basic awareness of a HACCP system and the necessity of recording data and findings on checklists workers will be more inclined to adhere to the requirements of these food safety and quality systems and compliment the operation of system. The following areas of learning are addressed:

- Food safety principles
- Introduction to the Hygiene Management System
- Monitoring and control of CCP's

1 Day
6 Credits
NQF 3



Hygiene Awareness

Hygiene is vital part of a safe and quality product. Providing your workers with skills and knowledge regarding their personal hygiene as well as general hygiene practices will contribute to the safety and quality of your products. All workers should undergo the Hygiene Awareness programme.

1 Day
4 Credits
NQF 2



Shareholder: Red Meat Abattoir Association

Directors: Mr E van Niekerk (Chairman); Dr GC Neethling
Registration Number: 2009/011935/07

PRIVATE FET COLLEGE: 2011/FE07/010

AgriSETA Accredited: AGRI/c prov/027710

