



# MEAT EXAMINER COURSE

## 6 MONTHS

The Red Meat Abattoir Association, is proudly offering a Meat examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

**Entry requirements: Grade 12**

### Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



### Cost:

**ALL REGISTRATIONS: R9 680 (Excl VAT)**

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues

Cancellation within 5 days of commencement date will incur a 20% administration fee

Full course fee to be paid before commencement with training

### Contact us

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E-mail: [ast@rvav.co.za](mailto:ast@rvav.co.za)

Website: [www.rmaa.co.za](http://www.rmaa.co.za)

### Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

**Closing date for  
registration**

**01 February 2018**