

ABATTOIR SKILLS TRAINING

Training for the Abattoir Industry

About AST

Abattoir Skills Training (Pty) Ltd (AST) was established by the Red Meat Abattoir Association because of legislative requirements stating that any institution conducting learnerships must be registered as a Further Education and Training College (FET College) at the Department of Education.

AST is responsible for all the formal training, previously provided by the RMAA and is an accredited training provider at AgriSETA.

The term formal training, as used by AST, refers to any training based on unit standards. The following form part of the formal training environment.

Skills Programmes

Skills programmes are short courses designed to address critical needs in the industry.

Learnerships

A learnership takes 1 year to complete and combines theoretical and practical work experience. A person who successfully completes a learnership will have a qualification that signifies occupational competence and is nationally recognized.



Theoretical (above) and Practical (below) Training



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SKILLS PROGRAMMES

The following skills programmes are available:

PROGRAMME	DURATION	CREDITS	NQF LEVEL
Animal Handling	4 Days	20	2
Auditors Course	4 Days	-	-
Basic Business Principles	2 Days	9	3
Basic Introduction to the Abattoir Industry	1 Day	3	2
Beef Slaughter	4 Days	-	2
GMP & HACCP	4 Days	25	4
HACCP Awareness	1 Day	6	3
HMS & HACCP	4 Days	27	4
Hygiene Awareness	1 Day	4	2
Introductory Abattoir Hygiene Course	1 ½ Days	11	2
Meat Inspection (Refresher Course)	2 Days	24	4
Pork Slaughter	3 Days	15	2
Small Stock Slaughter	3 Days	17	2

LEARNERSHIPS

In order to meet the industry's training needs, Abattoir Skills Training decided to focus on the following learnerships:

- FETC Meat examination

This qualification provides learners with the ability to perform meat examination according to legislation

- NC General abattoir processes

This qualification provides learners with the opportunity to obtain competence in broad abattoir processes and practices

ACCREDITATION

AST is an accredited training provider at the AgriSETA (Provider Number AGRI/cprov/027710)

AST is a provisionally registered Private FET College (Registration number 2011/FE07/010)



BENEFITS OF TRAINING

Regardless of the size or type or industry or business, training can have a measurable impact on performance and the bottom line.



- Improves staff retention

Training increases staff retention which is a significant cost saving, as the loss of one competent person can be the equivalent of one year's pay and benefits.

- Improves quality and productivity

Training improves quality and productivity by fostering accuracy, efficiency, and good work safety practices.

- Improves competitiveness

Business must continually change their work practices and infrastructure to stay competitive in the market. Training staff to manage the implementation of new technology, work practices and business strategies will ensure the competitiveness of the business.

- Creates the flow-on effect

The benefits of training in one area can flow through to all levels of an organisation.

- Reduces costs

Training staff results in the reduction of costs by decreasing:

- ◇ wasted time and materials
- ◇ maintenance costs of machinery and equipment
- ◇ workplace accidents
- ◇ absenteeism



- Lowers staff turnover and recruitment

Employees who receive ongoing training are more likely to commit to their employers because:

- ◇ completion of the training develops their careers
- ◇ training enables them to take on greater responsibility

- Increases workforce flexibility

Training increases the skills of the employees enabling them to engage in a wider range of tasks and responsibilities. Employees who receive training often achieve improvements in:

- ◇ communication skills
- ◇ professionalism
- ◇ conscientiousness
- ◇ creativity and innovation

- Improves staff attitude and morale

Training also inspires loyalty in employees. By investing in the training of employees, they often feel:

- ◇ their employer has confidence in them
- ◇ that they are valued

- Creates a learning culture

Through learning and training individuals re-interpret their world and this ensures continuous improvement.

- Benefits for employees

Not only does the employer benefit so does the employee. These benefits include:

- ◇ Improved time management
- ◇ Greater confidence
- ◇ Feeling empowered





EXPRESSION OF INTEREST FORM

Please complete and fax back to AST (012) 349 1240.

Abattoir: _____

Contact person: _____

Telephone: _____ Cell: _____ Fax: _____

E mail: _____

Do you contribute Skills Development Levy (SDL)? _____ To which SETA? _____



Working to ensure safe products and skilled personnel

Skills Programme	Number of Workers	Group Size (min 5)
Animal Handling		
Auditors Course		
Basic Business Principles		
Basic Introduction to the Abattoir Industry		
Beef Slaughter		
GMP & HACCP		
HACCP Awareness		
HMS & HACCP		
Hygiene Awareness		
Introductory Abattoir Hygiene Course		
Meat Inspection (Refresher Course)		
Pork Slaughter		
Small Stock Slaughter		
Learnerships	Number of Workers (min 8)	
	Employed	Unemployed
Indicate how many employed and or unemployed learners you can accommodate		
Nat Certificate in General Abattoir Processing		

Abattoir Skills Training

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