

RMAA Conference and Congress 2019

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5 - 7 June 2019

SPIER WINE FARMS; STELLENBOSCH

The Challenge of Change - It starts with you

Program:

Wednesday 05 June 2019

- Golf - Erinvale Golf Estate Sponsored by **LTL Group of Companies**
- JSE Workshop - Spier Wine Farms Sponsored by **JSE**
- Welcome Dinner - Neethlingshof Estate Sponsored by **SCIP Engineering**

Thursday 06 June 2019

- RMAA Conference - Spier Wine Farms Sponsored by **AgriSETA & Jarvis**
- RMAA Ladies Program
- Gala Dinner - Spier Wine Farms Sponsored by **AgriSETA**

Friday 07 June 2019

- RMAA AGM—Spier Wine Farms Sponsored by **Jarvis**

Main Sponsors: AgriSETA & Jarvis



WEDNESDAY**5 JUNE 2019****11:00—18:00****Golf Day** sponsored by **LTL Group of Companies****14:00—16:00****JSE Workshop** sponsored by **JSE****WEDNESDAY****5 JUNE 2019 WELCOMING FUNCTION****19:00****Neethlingshof Estate** sponsored by & **AgriSETA****Meat sponsors:** Williston Abattoir, Malu pork, Cavalier Group**THURSDAY****6 JUNE 2019****Abattoir registrations sponsored by JARVIS****THE CHALLENGE OF CHANGE - It starts with you****PROGRAMME**

07:30 – 08:30

Registration

08:30 – 08:40

Welcoming : **Dr Kabols le Riche**: Chairperson RMAA

08:40 – 08:50

Scripture and prayer: **Ds Leon Cronje** NG Welgelegen Stellenbosch

08:50 – 09:20

Opening speaker

Economics

09:20 – 09:50

Challenges and Opportunities in the International market - **John Purchase**; Chief Executive Officer, Agbiz

09:50 – 09:55

Questions & discussions

09:55 – 10:15**Tea**

10:15 – 10:50

Structure and functions of the MLA, **Jason Strong**: Chief Executive Officer, Meat and Livestock Australia**Welfare**

10:50 – 11:20

International tendencies and practices with regards to Religious Slaughter - **Dr Haluk Anil**; *Consultant scientist and expert*

11:20 – 11:30

Questions & discussions

Meat Safety

11:30 – 11:45

A year after Listeriosis - **Prof Pieter Gouws**; Vice Dean / Professor: Food Science Faculty of AgriSciences, Stellenbosch University

11:45 – 12:00

The prevalence of antibiotic resistant bacteria in livestock – **Dr Michaela van den Honert**:

12:00– 12:15

Food Science Faculty of AgriSciences, Stellenbosch University

12:15 – 12:30

Campylobacter and Arcobacter in food producing animals – **Nompumelelo Shange** : Food Science Faculty of AgriSciences, Stellenbosch University Questions & discussions

12:30 – 12:40

Effects of hot deboning on quality and safety of ostriches – **Karla Pretorius**: Food Science Faculty of AgriSciences, Stellenbosch University Questions & discussions**12:40 – 13:40****Lunch**

13:40– 14:10

Motivational Speaker: **Thabo Olivier****Consumer Assurances**

14:10 – 14:40

Principles and guarantees on branding of products, The right of the consumer

14:40– 14:50

- **Janusz Luterek**: Hahn & Hahn Attorneys

Questions & discussions

14:50 – 15:10**Tea****Abattoir Standards**

15:10 – 15:30

Optimization of infrastructure cost of a deboning plant: SCIP Engineering

15:30 - 15h45

Background to the water and energy savings at abattoirs: International Finance Corporation (IFC)

Disease Control

15:45—16:00

Foot and Mouth Disease - The impact and outcome of the most recent outbreak in the Vhembe district

16:00 – 16:10

Questions & discussions

19:00 DINNER**Spier Wine Farm** - Sponsored by **AgriSETA****Meat sponsors:** Mosstrich Group, Sparta Foods, Winelands Pork

WOENSDAG

11:00—18:00

14:00—16:00

5 JUNIE 2019Golf dag geborg deur **LTG Group of Companies**JSE Werkswinkel geborg deur **JSE****WOENSDAG**

19:00

5 JUNIE 2019 VERWELKOMINGSFUNKSIENeethlingshof Estate geborg deur **SCIP Engineering**

Vleis borge: Williston Abattoir, Malu pork, Cavalier Group

DONDERDAG**6 JUNIE 2019**Abattoir registrasies geborg deur **JARVIS****DIE UITDAGING VAN VERANDERING - Dit begin by jou****PROGRAM**

07:30 – 08:30

08:30 – 08:40

08:40 – 08:50

08:50 – 09:20

Registrasie

Verwelkoming : **Dr Kabols le Riche**: Voorsitter RMAASkriflesing en gebed: **Ds Leon Cronje** NG Welgelegen Stellenbosch

Openingspreker

Ekonomie

09:20 – 09:50

Uitdagings en geleentheid in die internasionale mark - **John Purchase**: Hoof Uitvoerende Beampte, Agbiz

09:50 – 09:55

Vrae en besprekings

09:55 – 10:15**Tee**

10:15 – 10:50

Struktuur en funksies van die MLA, **Jason Strong**: Hoof Uitvoerende Beampte, Meat and Live-stock Australia**Welsyn**

10:50 – 11:20

Internasionale tendense en praktyke met geloofslagting - **Dr Haluk Anil**: Konsultant wetenskaplike en kenner

11:20 – 11:30

Vrae & besprekings

Vleis veiligheid

11:30 – 11:45

'n Jaar na Listeriose - **Prof Pieter Gouws**; Vice Dean / Professor: Voedselwetenskap Fakulteit AgriWetenskappe, Stellenbosch Universiteit

11:45 – 12:00

Die voorkoms van antibiotika weerstandige bakterieë in vee – **Dr Michaela van den Honert**:

12:00– 12:15

Voedselwetenskap Fakulteit AgriWetenskappe, Stellenbosch Universiteit

12:15 – 12:30

Campylobacter en Arcobacter in voedsel produserende diere – **Nompumelelo Shange**: Voedselwetenskap Fakulteit AgriWetenskappe, Stellenbosch Universiteit

12:30 – 12:40

Invloed van warm ontbenning op gehalte en veiligheid van volstruise – **Karla Pretorius** : Voedselwetenskap Fakulteit AgriWetenskappe, Stellenbosch Universiteit

12:40 – 13:40

Vrae & besprekings

Middagete

13:40– 14:10

Motiveringspreker: **Thabo Olivier****Verbruikersversekering**

14:10 – 14:40

Beginsels en waarborge met die handelsmerke van produkte ,Die reg van die verbruiker

14:40– 14:50

- **Janusz Luterek**: Hahn & Hahn prokureurs

Vrae & besprekings

14:50 – 15:10**Tee****Abattoir Standaarde**

15:10 – 15:30

Optimalisering van die infrastruktuur koste vir 'n ontbenning aanleg uitbreiding :SCIP Engineering

15:30 - 15h45

Agtergrond vir die water- en energiebesparing by abattoirs: Internasionale Finansieringskorporasie(IFC)

Siektebeheer

15:45—16:00

Bek en Klouseer - Die impak en uitkoms van die mees onlangse uitbreking in die Vhembe-distrik

16:00 – 16:10

Vrae & besprekings

19:00 AANDETESpier Wynplaas - geborg deur **AgriSETA**

Vleisborge: Mosstrich Group, Sparta Foods, Winelands Pork

27th ANNUAL GENERAL MEETING

7 JUNE 2019

SPIER WINE FARM STELLENBOSCH

1. Opening and Welcoming : **Dr Kabols le Riche**: Chairperson, RMAA
2. Attendance and Constituting
3. Approval of the Minutes of the 26th National Congress held on 15 June 2018
4. Matters arising from previous minutes:
 - i. The implementation of independent meat inspection services
 - ii. Residue Monitoring as part of our meat safety assurances
 - iii. VPN 52 - Microbiological monitoring at abattoirs
5. Approval of Financial Statements for the period ending 31 December 2018
6. 2018 Annual Report
7. Election of the chairman, vice-chairman, board members and alternates

10:00 - 10:30 TEA

8. Feedback from Industry
 - i. RMAA Strategic plan & Statutory Application 2020 – **Chantelle Illbury** ,Mind Of A Fox
Feedback and Comments
RPO
SAFA
 - ii. Department of Agriculture Forestry and Fisheries (DAFF) - **Dr Mphane Molefe**; Director; Veterinary Public Health
 - iii. Background to the Microbiological Program for abattoirs - **Dr Kudakwashe Magwedere**;
DAFF State Vet
9. Discussion points:
 - i. Research Priorities
 - ii. Jarvis – Stunning
 - iii. Biosecurity measures for ASF (African Swine Fever) **Dr Peter Evans** - health liaison office
SAPPO
 - iv. Mass calculation of pigs as part of meat classification
 - v. Recall procedures at abattoirs
 - vi. QCTO Process

CLOSURE

27^{ste} ALGEMENE JAARSVERGADERING 7 JUNIE 2019 SPIER WYN PLAAS STELLENBOSCH

1. Opening en verwelkoming: **Dr Kabols le Riche**: Voorsitter, RVAV
2. Bywoning en Konstituering
3. Goedkeuring van die notule van die 26^{ste} Nasionale Kongres gehou op 15 Junie 2018
4. Sake voortspruitend uit vorige notule:
 - i. Onafhanklike Vleisinspeksiedienste
 - ii. Residu monitoring
 - iii. Mikrobiologiese Program
5. Goedkeuring van finansiële state vir die tydperk geëindig 31 Desember 2018
6. 2018 Jaarverslag
7. Verkiesing van die voorsitter, ondervoorsitter, raadslede en sekundi

10:00 - 10:30 TEE

8. Terugvoer uit die Rooivleisbedryf
 - i. RMAA Strategiese plan & Statutêre Aansoek 2020 - **Chantelle Illbury**, Mind Of A Fox
Terugvoer en kommentaar
RPO
SAFA
 - ii. Departement van Landbou, Bosbou en Visserye (DAFF) - **Dr Mphane Molefe**;
Direkteur; Veterinêre Openbare Gesondheid
 - iii. Agtergrond van die mikrobiologiese program vir abattoirs - **Dr Kudakwashe Magwe-dere**; DAFF Staatsveearts
9. Besprekingspunte
 - I Navorsingsprioriteite
 - ii. Verdowing toerusting - **Jarvis**
 - iii. Biosekuriteitsmaatreëls van Afrikaanse Varkpes Dr Peter Evans -
Gesondheidskakeelbeampte SAPPO
 - iv. Massa berekening van varke as deel van vleis klassifikasie
 - v. Herroep prosedures by abattoirs
 - vi. QCTO Proses

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RED MEAT ABATTOIR ASSOCIATION (RMAA)

Mission

We serve abattoir owners by:

- providing specialised training and technical support,
 - distributing relevant information and
 - representing owner's interest
- to secure standards of meat safety and quality to the benefit of the red meat industry and the consumer.

Strategic Objectives

- Promote meat safety and Essential National Standards as provided for in the Meat Safety Act, 2000 (Act no. 40 of 2000).
- Provide applicable training to ensure the highest standards of animal handling and meat safety and quality.
- Contribute to the development and implementation of hygiene management programs in abattoirs.
- Participate actively in the establishment of the skills development framework in the meat industry.
- Represent the interests of members on forums relating to the abattoir industry.
- Assist in the enhancement of meat hygiene awareness in rural communities.
- Create an environment conducive to the continuing education of abattoir personnel.
- Liaise with governmental and private stakeholders in the interest of common goals.

Abattoir Skills Training (AST)

AST was established by the Association to adhere to the legislation and regulations of the Department of Higher Education and Training as a registered Further Education and Training College. AST conducts generic and specific food safety and quality training in the meat industry and other related industries.

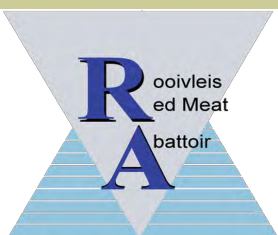
Abattoir Skills Training is responsible for the formal training with the industry on behalf of the RMAA and is an accredited training provider reg-

istered with:

AgriSETA as a training provider (ETQA) – AGRI/c prov/027710
Department of Education as a Further Education and Training College – 2011/FE07/010

SAATCA accreditation for Lead auditors training

AST has a Level 4 BBBEE rating with a B-BBEE Procurement Recognition level of 100%



Vereniging - Association