

2019 CONFERENCE & CONGRESS

Invitation

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The **RMAA Conference and Congress** will be hosted on the **5th-7th June 2019** at the **Spier Wine Farm in Stellenbosch**; Western Cape.

During the Conference the Presentations Include:

- **Economics** - Challenges and Opportunities in the International market
- **Meat Safety** - Microbiological risks and sampling Guidelines
- The Identification of Zoonosis meat production
- **Consumer Assurances** - Principles and guarantees on branding of products ,
The right of the consumer
- **Disease Control** - Foot and Mouth Disease - The impact and outcome of the most ,
recent outbreak in the Vhembe district
- **Welfare** - International tendencies and practices with regards to Slaughter

More Information on speakers will be sent to you shortly

*Programme to be finalised

During the Congress feed back and discussions will include:

- **The implementation of independent meat inspection services**
- **VPN 52 - Microbiological monitoring at abattoirs**
- **Mass calculation of pigs as part of meat classification**
- **Feedback on the Industry statutory application 2020/2021**
- **Residue Monitoring as part of our meat safety assurances**
- **Recall procedures at abattoirs**

*Programme to be finalised

Jarvis will once again sponsor the attendance of the first person of every abattoir that is a RMAA Member

We invite all industry leaders, abattoir owners, representatives from industry organizations and the trade, government officials, research and educational executives to join us at our Annual Conference and Congress.

The Challenge of Change - It starts with you
Die Uitdaging van Verandering - Dit begin by jou



RMAA Background

The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being the provision of services and training at all abattoirs in South Africa.

The Association is a representative forum for red meat abattoir owners in South Africa and aims to establish communication and cooperation between the members of the Association in order to determine a co-ordinated opinion on matters of general, as well as specific, importance. The Association provides members with specific and general information and technology regarding all aspects of the industry and related activities and render services to advance and promote the industry. The association also pro-

vides slaughter and formal training to abattoirs.

The red meat abattoir industry currently comprises of approximately 470 abattoirs ranging from rural to high through-put. The Meat Safety Act, 2000 (Act 40 of 2000) addresses measures to promote the safety of meat and animal products and to establish and maintain Essential National Standards in respect of all abattoirs in SA. Consideration is always given to national and international guidelines and regulatory requirements in the rendering of training and other services to the industry.

The RMAA interacts on a regular basis with various stakeholders including companies, suppliers, customers, tertiary institutions and

government departments and is represented on various industry committees, organisations, associations, forums etc. Our annual conference and congress is our main event during which time relevant information pertaining to aspects of abattoir industry and the meat industry as a whole is provided to the various stakeholders.

The RMAA kindly requests that your company consider a sponsorship toward the RMAA Annual Conference and Congress for 2019.

Main Sponsorship Package

R50 000.00 Main Sponsorship Package Includes:

- 1 Exhibition Stand
- 2 Entries
- Banner in Conference Hall throughout the entire RMAA Conference & Congress
- 1 full colour A4 page advert in the RMAA Conference & Congress Program
- Logo under sponsors page in the RMAA Conference & Congress Program
- 1 full colour A4 page advert in the RMAA Newsletter
- Logo under sponsors page in marketing material of the RMAA Conference & Congress
- Advert on RMAA website under Sponsors leading to your page
- Recognition in the 2019 RMAA Annual Report
- 10% off 2020 diary advertisement

Event Sponsorship Package

R30 000.00 Event Sponsorship Package Includes:

- 1 Exhibition Stand
- 2 Entries
- Banner in Conference Hall during the event
- ½ page full colour advert in the RMAA Conference & Congress Program
- Logo under sponsors page in the RMAA Conference & Congress Program
- ½ page full colour advert in the RMAA Newsletter
- Logo under sponsors page in marketing material of the RMAA Conference & Congress
- Logo on RMAA website under Sponsors leading to your page
- Recognition in the 2019 RMAA Annual Report
- 5% off 2020 diary advertisement



JARVIS

PRODUCTS CORPORATION RSA (Pty) Ltd



MATRIX
SOFTWARE



GROUP OF COMPANIES

RVAV KONFERENSIE 2019 / RMAA CONFERENCE 2019
REGISTRASIE / REGISTRATION
SPIER WINE FARM
5-7 JUNIE / JUNE 2019



Naam en Van Name and Surname	ID Nommer ID Number
Naam van instansie Name of company	Selno. Cell nr.
Posadres Postal address	Tel
Faksno Fax No	E-pos E-mail

South Africa Veterinary Council (SAVC) No:

Health Professions Council of South Africa (HPCSA) No:

Spesiale dieet versoek: / Special diet request:

Let wel alle pryse sluit 15% BTW in / Please note all prices include 15% VAT

Registrasiefooi / Registration fee: **R2 657.65**

RVAV Abattoir Lede word geborg deur **JARVIS**. Eerste persoon gratis / **RMAA Abattoir Members** are sponsored by **JARVIS** First Person Free

R1 547.90 per addisionele persoon van dieselfde abattoir /
per additional person from the same abattoir
R2 657.65 vir nie abattoir lede nie / for non-abattoir members



PRODUCTS CORPORATION RSA (Pty) Ltd

Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:

Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 5 June 11:00	Gholf / Golf	
Woensdag/Wednesday - 5 June 14:00	Werkswinkel / Workshop	
Woensdag/Wednesday - 5 June 19:00 Neethlingshof	Verwelkomingsfunksie / Welcoming function	
	Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 6 June 07:30	Konferensie / Conference	
Donderdag/Thursday - 6 June 08:30	Damesprogram / Ladies Programme (Not attending the Conference)	
	Naam / Name:	
Donderdag/Thursday - 6 June 19:00 Spier Wine Farms	Galadinee / Gala dinner	
	Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 17 June 08:30	Kongres / AGM	

BETALING / PAYMENT:

Betaling moet asb voor 1 Junie 2019 ontvang word / Payment to be received before 1 June 2019

Elektroniese oorbetalings / Electronic payment's **Lynnwood Road, account number 540 157 065 Branch code**
E-pos asb betalingsbewys aan / Please email proof of payment to marketing@maa.co.za

Kansellering van bespreking moet 15 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellering nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fooi. / Cancellation of booking must be received in writing 15 working days before the conference dates. Should the cancellation not be received in time or at all you will be held liable for the fee.

HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :

Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg. / Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.

DRAG / DRESS CODE:

Day : Besigheid-informeel Day : Business casual Aand: Elegant-informeel Evening: Smart casual

E-pos asb die voltooide vorm na / Please email the completed form to marketing@maa.co.za – Voor/before 1 May 2019

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

Spier Wine Farms

Spier creates award-winning wine, offers hotel and conference facilities, has sweeping views of the Helderberg mountains and beautiful historic buildings and gardens. But we are more than a typical wine farm. While honouring our heritage, Spier recognizes that we are part of a rapidly changing world that requires a new way of thinking and being. However you engage with us, Spier seeks to inspire learning, discovery and reflection as we journey together towards a sustainable future.

The Spier Hotel lies besides the calming waters of the Eerste River. The rooms are situated in village-style buildings grouped around six private courtyards, each with its own swimming pool in a design reminiscent of the Bo-Kaap or Mediterranean villages where pedestrians have right of way.

Spier's historic farmyard – the Werf – has been meticulously restored. Visitors can wander through the vegetable garden or relax on the lawn under ancient oak trees. The Werf is surrounded by beautiful Cape Dutch buildings which now host pop-up exhibitions and events.

Spier produces top-quality wines that have won multiple awards at local and international competitions. We produce the 21 Gables range (wines for special occasions), the Spier Signature range (a premium everyday wine), and for those looking for something unique, Spier Creative Block offers interesting blends. Our iconic wine, Frans K. Smit, named after our revered winemaker, is a Bordeaux blend, which speaks for itself.

R310, Lynedoch Road, Stellenbosch, 7600, PO Box 1078,

Stellenbosch, 7599, South Africa

• +27 21 809 1100





Red Meat Abattoir conference 2019

BID NR. 2177080

ACCOMMODATION RESERVATION FORM

PLEASE COMPLETE AND RETURN BY FAX BEFORE (Enter cut off date)
TO +27 21 809 1109

A DEPOSIT OF ONE NIGHT'S ACCOMMODATION CHARGE IS REQUIRED WHEN BOOKING

Please use block letters

Title: Prof Dr Mr Ms Mrs

Surname _____

First Name _____

Address _____

Postal Code _____ City _____ Country _____

Telephone Number (_____) _____ Fax (_____) _____

E-mail _____

DATE IN: _____

DATE OUT: _____

NIGHTS: _____

NO OF GUESTS IN ROOM: _____

<u>THE SPIER HOTEL****(B&B)</u>	Dear Guest
Standard rooms Single/Double rooms, B&B = R1920.00/R2125.00 Signature garden rooms Single/Double rooms, B&B = R1970.00/R2190.00 Contact: The Spier Hotel PO Box 1078, Stellenbosch, 7599 Tel: +27-21-809 1100 or Fax: +27-21-809 1109 E-mail: reservations@spier.co.za	Please be advised that Check in time is at 14H00, should you require to arrive at The Hotel prior to that time, we shall gladly store your luggage and transfer it to the room as soon as it is ready. Please note that check out time is at 11H00 on the day of departure.

Please indicate below your Method of Payment for accommodation.

<u>BANK TRANSFER</u>	<u>CREDIT CARD</u>
Should you wish to pay by Bank transfer, please forward the proof of payment to +27 21 881 3141 Bank Nedbank Business Winelands Account Name Spier Resort Management (Pty) Ltd Account Number 1498066984 Branch Code 149821	Card Type _____ Card Number _____ Expiry Date ____/____ Last 3 digits on the back of the card _____ Signature _____ Amount to be deducted <input type="checkbox"/> R <input type="checkbox"/> R

TRANSPORT

Our in-house travel desk provides transport for you from the airport. If you wish to make use of this service, please contact Nic Bisschoff via email at conference@spier.co.za or on +27- 21- 809 1995. Please forward the following information: date of arrival and/or departure, time of flight arrival and/ or departure and the flight number

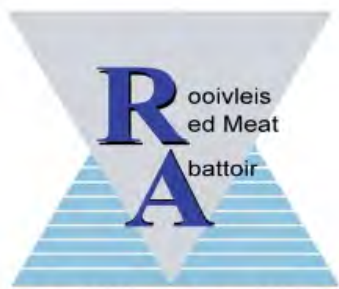
SPIER HOTEL & CONFERENCE

Spier Estate, R310, Lynedoch Road, Stellenbosch,

PO Box 1078, Stellenbosch,

Tel: +27 21 809 1100 Fax: +27 21 809

info@spier.co.za www.spier.co.za



Vereniging - Association

RED MEAT ABATTOIR ASSOCIATION

Building no. 4, CSIR
Meiring Naudé Rd,
Brummeria, 0184
P.O. Box 35889 Menlopark, 0102

Phone: 012 349 1237/8/9
Fax: 012 349 1240
E-mail: info@rmaa.co.za

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.

RMAA 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 registered with:

1. AgriSETA as a training provider (ETQA) – AGRI/c prov/027710
2. Department of Education as a Further Education and Training College – 2011/FE07/010
3. SAATCA accreditation for Lead auditors training

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

AST Mission

To serve abattoirs and associated industries with related skills needs to ensure standards of food safety and quality to the benefit of these industries and their consumers.

AST Vision

To be the preferred food safety and quality training provider for the meat and related industries