

2019 RMAA GALA AWARD CEREMONY SPIER WINE FARM, STELLENBOSCH

AgriSETA as host of the event, in collaboration with Red Meat Abattoir Association (RMAA), gave recognition to the following Abattoirs & Individuals who excelled in training during 2018

RMAA Awards for HIGH –, LOW – and Rural throughput abattoirs

Abattoirs who financially contributed to training of their employees received prize money for training programs of their choice, through the RMAA/AST.



SELECTION CRITERIA TO QUALIFY AS A WINNER

- AgriSETA Skills Development Levy contributors
- Active RMAA membership
- Annual submission of ATR & WSP
- Throughput of abattoir
- Financial contribution for formal training for 2018

HIGH THROUGHPUT Category Winners



Sparta Foods – Free State



Cavalier Group – Gauteng

LOW THROUGHPUT Category Winners



**Sevontein Correctional Services Abattoir
Kwazulu Natal**



Glen Aggy – Mpumalanga
(Monty Mmurwa accepted the reward obo Glen Aggy)



RURAL THROUGHPUT Category Winner

Lekgotla Abattoir – North West

Josephine Lekgothoane from North West Department Rural, Environment & Agricultural Development accepted the award obo Lekgotla Abattoir

2018 BEST PERFORMING LEARNERS for Skills Programs

CATEGORY SELECTION CRITERIA

- Overall performance during the course period (Knowledge tests, workbook, practical)
- Timeous submission & successful completion of course assignments
- Attendance of all course days
- Performance during training
- Interest & participation during training
- Attitude towards learning

2018 WINNER: BEST PERFORMING LEARNER - HACCP programs

In order to ensure safe meat products with exceptional quality within the meat industry, government have established the Meat Safety Act, 2000 (Act no 40 of 2000) and it's regulations to provide proof, by means of documentation, that the industry processes are being managed effectively.

Provides learners with background information regarding food safety management systems & quality management systems in abattoirs and in meat processing facilities



HMS & HACCP (ISO22000) COURSE

Rachel Dlamini has a ND: Environmental Health qualification and is employed by the Department of Rural, Environment and Agricultural Development as Veterinary Public Health Official.

The course helped her to gain more knowledge regarding abattoir hygiene & meat safety standards. She now has the knowledge and skills to advise abattoirs on hygiene management systems and she can apply her technical knowledge to assist abattoirs with the implementation process of hygiene management systems.

PRP & HACCP (ISO22000)

Getrude Ndonde has a BSC (Honours) degree and is employed as Food Safety Manager at Woodys Consumer Brands in the Cape Province.

She achieved 100% marks for the PRP and the HACCP knowledge tests during the course and her post course assignment for a meat processing facility on the product Cheese and Onion Griller, was thorough, of a high standard and applicable on her facility.



She wanted to attend the course to get knowledge and skills on the South African regulatory environment and on policies and procedures for Food Quality Management Systems, which can be implemented at her facility.



2018 WINNER: BEST PERFORMING LEARNER - LEAD AUDITOR COURSE

Qualifies learners to conduct audits for compliance to legislation and regulatory requirements

Caralieggh Stander is as Veterinarian, employed at CS VET. She scored a mark of 88% for the course and passed her post course assignment.

The importance of food and feeding people has always been an essential part of what has been driving Caralieggh to be a part of the production animal veterinary profession. The opportunity to be directly involved in the production of safe and ethically farmed meat along with CSVet was certainly not to be missed.

Attending the Lead Auditors course was another step in the direction of being an integral part of the industry.

2018 WINNER: BEST PERFORMING LEARNER – MEAT EXAMINER COUSE

This course qualifies learners to do primary meat inspection and equip learners with knowledge on Meat Inspection services on abattoir standards.

Robert Dell says the course highlighted how important sanitation and cleanliness is when working with meat products. He recommends it for Professional Hunters, to obtain skills and knowledge on meat inspection in the veld for their hunter clients.

He experienced the course as very informative, interesting and he really enjoyed it.



2018 WINNER: BEST PERFORMING LEARNER - GENERAL ABATTOIR PROCESSING (GAP)

The GAP learnership is a 12 months National Certificate qualification which is aimed at people working in the red meat industry or would like to start a career in the industry. The qualification formalizes skills required in the red meat industry to facilitate career-pathing and provides access to new entrants.



Tumelo Tsagane proved himself to be the best General Abattoir Processes Learnership learner for 2018 out of a total of 77 learners.

He started his working career at Checkers in Bartlett as a Shelf Packer at Perishable Products and was appointed approximately 2 years ago at Kanheim, now Macello Meats in Benoni.

His career started as Loader and has advanced to a stage where he is deboning and relieving his supervisor at loading and conducting reconciliations for stock taking on computer.

Tumelo is a true example of a dedicated, reliable worker, with a lot of ambition and self-motivation.



DEPARTMENTAL RECOGNITION OF PROVINCIAL ABATTOIR RATING SCHEME (PARS) WINNERS FOR 2018

Abattoir Hygiene Rating Scheme contributes to the provision of safe & healthy meat.

Awards Ceremonies hosted in respective Provinces acknowledge abattoirs that have participated in the scheme & have achieved excellent scores (HAS)

Participating Provinces: Limpopo, North West, Mpumalanga and Gauteng

OBJECTIVES OF THE SCHEME

- Provide manufacturers, processing plants, retailers and consumers by identifying abattoirs which consistently deliver safe meat, produced according to the requirements of the Meat Safety Act and regulations and therefore granting informed freedom of choice to manufacturers, processing plants, retailers and consumers regarding the buying of meat from abattoirs;
- Recognise the diligent efforts of abattoirs that consistently produce meat according to good hygienic practices and legislative meat safety standards, by providing a forum from which such abattoirs may make their success known to industry and consumers;

- c) Allow abattoirs of all sizes to compete equitably on the basis of compliance to legislation and good hygiene practices;
- d) Facilitate law enforcement through compliance promotion.



LIMPOPO
 PROVINCIAL GOVERNMENT
 REPUBLIC OF SOUTH AFRICA

2018 WINNERS: PARS CATEGORY



Vencor Holdings (*High Throughput*)



Kgotsong (*Rural Throughput*)

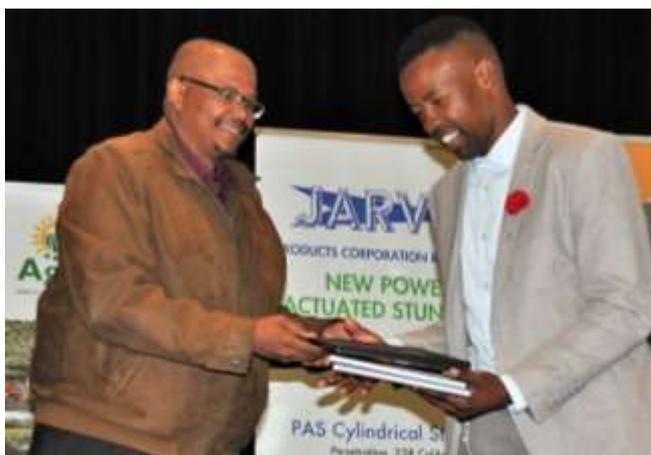
Bandelierkop Abattoir (*Low Throughput*)



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Department:
**Rural, Environment and Agricultural
 Development**
 North West Provincial Government
 REPUBLIC OF SOUTH AFRICA

WINNERS: PARS CATEGORY



Soloprop 1103 T/A Vryburg Abattoir
 (*High Throughput*)

Kareespruit Abattoir
 (*Low Throughput*)

Ramanala
 (*Rural Throughput*)

The awards were accepted by Papila Maredi from North West Province obo the abattoirs



The awards were accepted by Dr Molefe obo the abattoirs

Karan Beef (*High Throughput*)



Glen Aggy Abattoir (*Low Throughput*)



WINNERS: PARS CATEGORY



Cavalier Beef (*High Throughput*)



Dreamland Piggery (*Low Throughput*)

CLEAVER Awards was an initiative of the Red Meat Industry Forum (RMIF) that started in 2005. Butchery standards have significantly improved and feedback from consumers show that the majority perceive the Cleaver Awards to be a seal of approval, most importantly because a butchery cannot enter themselves and they have to be nominated by their customers.



2019 Marks the 14th year of Cleaver Awards. Butchery owners & retailers took up the challenge to guarantee customers a better product measured against the 212 point check list used to assess the nominated butcheries

Tomi's Abattoir burnt down in a fire in 2018 and the Cleaver award trophies were destroyed. The RMAA and SAFA, acknowledged their achievements and the Chief Executive Officer of the SA Feedlot Association (SAFA), Mr Dewald Olivier, presented them with a new trophy for 2013, 2014 and 2016.