

# 2019 CONFERENCE & CONGRESS

## Invitation

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

*There is still time to register - send your registration forms to [info@rmaa.co.za](mailto:info@rmaa.co.za)*

### 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 Sponsored
- Gala Dinner - Spier Wine Farms Sponsored by **AgriSETA**

### Friday 07 June 2019

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

**Main Sponsors:** **AgriSETA** & **Jarvis**

### During the Congress feedback and discussions will include:

- The implementation of independent meat inspection services
- Residue Monitoring as part of our meat safety assurances
- VPN 52 - Microbiological monitoring at abattoirs
- Research Priorities
- Recall procedures at abattoirs
- Mass calculation of pigs as part of meat classification
- RMAA Strategic plan & Statutory Application 2020
- Biosecurity measures for ASF (African Swine Fever) **Dr Peter Evans** - health liaison officer SAPPO

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***



## 2019 Conference Speakers Include

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



Structure and Functions of the MLA , **Jason Strong** Chief Executive  
Officer, Meat and Livestock Australia

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



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

The prevalence of antibiotic resistant bacteria in livestock – **Dr Michaela van den Honert**: Food Science Faculty of AgriSciences, Stellenbosch University



Campylobacter and Arcobacter in food producing animals – **Pumi Shange**:  
Food Science Faculty of AgriSciences, Stellenbosch University

Effects of hot deboning on quality and safety of ostriches – **Karla Pretorius** :  
Food Science Faculty of AgriSciences, Stellenbosch University



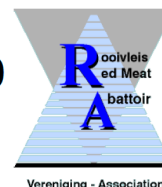
Principles and guarantees on branding of products - The right of the consumer  
- **Janusz Luterek** ,Hahn & Hahn Attorneys

# 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 <b>Neethlingshof</b>	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 <b>Spiers Wine Farms</b>	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@rmaa.co.za](mailto:marketing@rmaa.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 voltooië vorm na / Please email the completed form to [marketing@rmaa.co.za](mailto:marketing@rmaa.co.za) – Voor/before 1 May 2019

\_\_\_\_\_  
NAAM/NAME

\_\_\_\_\_  
HANDTEKENING/SIGNATURE

\_\_\_\_\_  
DATUM/DATE



## 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