



MEAT EXAMINER COURSE

01.07.2019 – 31.12.2019 (6 Months)

The Red Meat Abattoir Association, is proudly offering a Meat Examiner and Game Meat Examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

Entry requirements: Grade 12

Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



LEARNER FEEDBACK

With sufficient practical exposure under knowledgeable mentorship and a positive mind set, I learnt a lot about the importance of meat inspection services in abattoirs.
I can now contribute to meat safety and quality service to our society

Cost:

ALL REGISTRATIONS: R9 680 (Excl 15% VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues

Cancellation within 5 days of commencement date will incur a 20% administration fee

Full course fee to be paid before examinations are written

**Closing date for
registration
17.06.2019**

Contact us

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E-mail: ella@rmaa.co.za

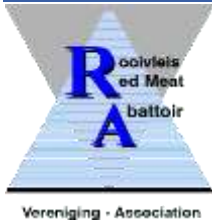
Website: www.rmaa.co.za

Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

Red Meat Abattoir Association & Abattoir Skills Training



MEAT EXAMINER AND GAME MEAT EXAMINER COURSE 2019



T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

RMAA BACKGROUND

The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim to provide training at all red meat abattoirs in South Africa. The Association is a representative forum for red meat abattoir owners in South Africa and aims to establish communication and co-operation 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 red meat abattoir industry currently comprises of approximately 470 abattoirs ranging from rural to high throughput. 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.

WHO IS AST?

Legislation requires any institution conducting learnerships to be registered as a Further Education and Training College (FET College) at the Department of Education. In order to comply, the RMAA decided to establish Abattoir Skills Training (AST) to conduct all its formal training programmes. AST is BBBEE compliant.

What Accreditation does AST have?

1. AgriSETA as a training provider (ETQA)
2. Department of Education as a Further Education and Training College
3. Umalusi
4. CCMIT



WHY SHOULD I ATTEND THIS COURSE?

Meat inspection is a legislative requirement in terms of the Meat Safety Act, 2000 (Act 40 of 2000). Meat examiners are trained to perform primary meat inspection under designation of the Department of Agriculture, Veterinary Public Health.

HOW WILL I BE TRAINED?

The course duration is 6 months. It is a self study course and learners are required to do work prior to contact sessions. IMQAS has been contracted to provide the mentoring. The mentor will guide and assist you throughout the course. In addition there will be 4 contact sessions for guidance and assistance.

Two formative assessments (theory tests) must be written to obtain permission for the final exam. Learners must obtain an average of at least 40% for the two formative assessments to qualify for writing the final exam.

The summative (final) assessment will require 2 days (1 theory and 1 practical). The contact sessions will be at centralised venues. The location of these venues will be determined based on proximity to accommodate learners. Learners will be advised of dates and details of venues at the start of the course.

WHAT AREAS OF LEARNING ARE COVERED?

- Primary Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



HOW MUCH PRACTICAL WORK IS REQUIRED?

Approximately 20 days of primary meat inspection per specie is required. This has to be done at a high throughput facility. The amount of days could be more or less, based on individual learner progress. A logbook of practical work has to be kept and signed off by the mentor. This evidence is required for admission to the final assessment.

Game Meat Inspection is a specialisation field and primary meat inspection is required in applicable abattoirs.

WHERE DO I GET THE GUIDES AND MANUALS?

At present the Meat Inspector's Manual for Red Meat, published by the National Department of Agriculture, Directorate Veterinary Services, Veterinary Public Health is used. The ring bound manual contains all the learning material and will be despatched with registered post upon registration and payment. In addition, a study guide and a logbook for recording practical work are also supplied.

WHAT IS THE COST OF THE TRAINING AND WHAT DOES IT INCLUDE?

The cost of the course is **R9,680.00 (Excl 15% VAT)**. **This is payable upon registration and before commencement with the course.** Any changes to the course fees will be communicated to the delegate as soon as it occurs.

The cost includes the following:

- Study guides
- Learning material
- Facilitation
- Formative assessment
- Mentoring
- Summative assessment (Including practical assessment)
- Certification

WHAT IS NOT INCLUDED?

- Protective clothing (Overalls, hard hat, gumboots, apron)
- Equipment (Knives, Scabbard, Meat Inspection hook)
- Travel and accommodation



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Registration Form Red/Game Meat Examiners Course

Title Mr Mrs Ms/Miss Other (please specify)

Surname Initials

First Names Known as

Date of Birth ID No.
Postal address
(Please supply a PO Box if possible)
.....
.....
.....

Code Is this your Company address?
E-mail address

Contact telephone numbers
(Please include dialing code)
Work Fax
Home Cell

Learners must comply with the entry level requirements

When did you pass Grade 12? Where:

Course you want to study : Meat examination Beef Sheep Pork Other

Where do you prefer to study :

An invoice with your student number and payment instructions will be issued on receipt of the completed application form.

I declare that all the particulars given herein are true and correct.

Surname Initials

Signature Date

Language preference: Afrikaans / English

Please attach a CERTIFIED copy of your ID



Shareholder: Red Meat Abattoir Association

Directors: Me S Wethmar (Chairperson); Dr GC Neethling
Registration Number: 2009/011935/07

PRIVATE FET COLLEGE: 2011/FE07/010

AgriSETA Accredited: AGR/c prov/027710

