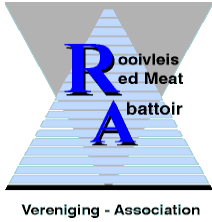


# Red Meat Abattoir Association & Abattoir Skills Training



## EXPRESSION OF INTEREST: Training/ Support



T: (012) 349-1238/9

F: (012) 349-1240

www.rmaa.co.za

**Please complete and indicate with ✓ to indicate any training or services you may be interested in. Fax to (012) 349 1240 or email [info@rvav.co.za](mailto:info@rvav.co.za)**

Abattoir: \_\_\_\_\_ Reg. no: \_\_\_\_\_

Contact person: \_\_\_\_\_

Telephone: \_\_\_\_\_ Cell: \_\_\_\_\_

Fax: \_\_\_\_\_ E mail: \_\_\_\_\_

Throughput per day: \_\_\_\_\_ RMAA members: Yes \_\_\_\_\_ No \_\_\_\_\_

Do you contribute Skills Development Levy (SDL)? \_\_\_\_\_ To which SETA? \_\_\_\_\_

TRAINING	✓	SUPPORT	✓
<b>AgriSETA Skills Programs</b>		<b>Food Safety</b>	
HMS & HACCP		Food Safety Management Systems (e.g. HMS)	
Food Safety Management System Awareness		Audits & GAP Analysis	
Hygiene Awareness		Laboratory Services	
Introductory Abattoir Hygiene		<b>Technical/Operational</b>	
<b>AgriSETA Learnerships</b>		Various – please describe under “comments”	
NC: General Abattoir Processes		<b>Slaughter Technique</b>	
FETC: Meat Examination		Slaughter Technique Training	
<b>Other Skills Programs</b>		Slaughter Assistance	
Internal Auditors Course		Abattoir Start-Up	
Lead Auditors Course		<b>Associated Services</b>	
OHS Workshop		Environmental Standards	
OHS		Waste/ By-Product Management	
Environmental Standards Workshop		Abattoir Design	
Environmental Standards		Abattoir Equipment	
Consumer Protection Act/SANS 10049		Cleaning & Disinfection	
HIV Awareness		Skills Development (SDF)	
Basic Business Principles		<b>Information</b>	
Animal Handling		Abattoir Database	
Practical Animal Handling		Price Information	
Meat Inspection (Refresher Course)		Regional Meetings	
Slaughter Programme – Beef		Congress & AGM	
Slaughter Programme – Pork		Manuals or Guidelines	
Slaughter Programme – Small Stock		Research	
Practical Abattoir Skills (PAS)		Posters	
Meat Examiners Certificate Course		CD's	
<b>Comments:</b>			