

Information Package



Red Meat Abattoir Association (RMAA)

The RMAA is an independent membership-based organisation, which was established in February 1991 with its primary aim being 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 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 renders services to advance and promote the industry.

The red meat abattoir industry currently comprises of approximately 466 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.

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.

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

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.

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, 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.

Membership Benefits

The paid-up members of the RMAA receive training at preferential rates or with funding procured on behalf of the industry. Please see our 2024 Fee Structure Brochure for Membership Fees.

The following services are provided by the RMAA:

- Slaughter Technique Training
- Slaughter Assistance
- FSMS Implementation and Update
- Internal Audits and Verification Audits
- Operational Support
- Support Services
- Skills Program Training **
- Learnerships **

**Please refer to AST info pack for further information.

Attendance of annual congress - 1st attendee sponsored; 2nd attendee at a reduced cost.

Access to technical information.

Access to specialised personnel.

Representation of industry interests on governmental and industry boards and organisations.

Why is training necessary?

Training forms a vital part of any organization and it must not be seen as an expense but rather an investment in the Company.

Membership Benefits (cont.)

Slaughter Training Techniques

Correct slaughter techniques are an extremely important part in the process of converting livestock into safe and wholesome meat. Operators require knowledge and skills to be able to slaughter without causing any damage to the hide or skin and the carcass, with a low risk of soiling and possible contamination that can occur during slaughtering. Slaughter technique training is provided to abattoirs in a number of ways:

- Routinely according to a schedule, compiled annually;
- Based on requests from provincial veterinary officers;
- Start-up of new abattoirs;
- Specific requests from abattoirs;
- Follow up on reports from NSPCA abattoir visits.

The RMAA documents and maintains current best practice procedures for the slaughter of animals for human consumption. Training is provided to abattoirs based on these procedures and copies are provided to abattoirs for reference purposes. Before commencement of training, the abattoir's slaughter practices are evaluated and compared with the current best practice slaughter procedures. Deviations are recorded and corrective training is provided by experienced training teams. A report, which is required as record of the training, is provided to the abattoir. This is also prescribed in terms of regulation 55(b) (3) under the Meat Safety Act, 2000 (Act no. 40 of 2000) as part of the Hygiene Management System.

Once off training does not ensure implementation of acquired skills. Regular follow-up visits are provided to ensure that the skills acquired by operators are applied according to the guidelines and that deviations are corrected.

Abattoir Supervisors must be familiar with written procedures, corrective actions and changes to operational procedures.

The main advantages relating to regularly repeated Slaughter Technique Training include:

- Specialised practical training in a selected niche field of work conducted at the work station on the production line on a one-on-one basis for workers processing a product, which has a huge impact on a global scale.
- Hygienically slaughtered carcasses and meat with a low risk of contamination resulting in safe meat with improved shelf life.
- Higher carcass yields resulting in higher profits.

Membership Benefits (cont.)

- Less damaged hides and skins leading to better profits.
- Less equipment damage leading to reduced maintenance and replacement expenses.
- Improved ergonomic conditions for slaughter operators leading to better working conditions.
- Improvement of line layout and equipment resulting in higher production throughputs leading to higher profits.
- Introduction of more advanced equipment leading to improved working conditions and better production.
- Adherence to regulatory required standards for welfare and meat safety in accordance with global trends and customer requirements securing reliable contracts.
- Reduced stress and injuries to animals leading to better end products with less product losses.
- Reduction of unnecessary wastage thereby reducing costs linked to waste management and increasing profits by making optimal use of by-products.
- Improvement of lifetime of equipment (air knife blades, hand knives, steels etc.) leading to savings.
- Well trained slaughter personnel improving their self-confidence and self-esteem.
- Improvement of abattoir audit scores ensuring regulatory compliance, customer satisfaction and public confidence.

Hygiene Management Systems (HMS) & Hazard Analysis Critical Control Points (HACCP)

Due to the requirements of the regulations under the Meat Safety Act, 2000 (Act No. 40 of 2000); it has become crucial to provide guidance to the industry regarding the implementation of the legally required Hygiene Management System (HMS). This program not only addresses this need, but will also provide theoretical and practical training in the principles of HACCP.

Associated Membership

The following benefits are available to associated members of the Red Meat Abattoir Association:

- Listed on our database
- Access to our database
- Opportunity to advertise in our newsletter and notebook at preferential rates
- Invitation to our regional workshops
- Invitation to our annual conference
- Opportunity to exhibit at our annual conference at preferential rates
- Client referrals

Support Services

Support includes but is not limited to:

FOOD SAFETY MANAGEMENT SYSTEMS

- * HAS Hygiene Management System
- * HACCP Hazard Analysis Critical Control Point
- * ISO 22000 Food Safety Management System
- * ISO 9001:2000 Standard for Quality Management Systems
- * ISO 14000 Environmental Standards
- * ISO 18000 Occupational Health & Safety



Hygiene Management Systems (HMS) must be implemented at all South African abattoirs. The system established is based on the Regulations under the Meat Safety Act, 2000 (Act no. 40 of 2000).

The HMS comprises the following components:

Control measures or programs to monitor identified control points

Methods of monitoring or checking these control points

Relevant records of observations, checks, measurements or results

Sampling programs for laboratory analysis

Corrective actions

Hygiene Assessment System (HAS) reports

Hygiene Management Programs (HMP's) for the respective operational procedures at the abattoir

Some document preparation is conducted at the RMAA offices but the site is visited for a few days in order to incorporate the existing system into a new system or to create a new system altogether. An electronic version is left at the abattoir to ensure any changes and updates can be made by the abattoir. Abattoir management is trained in the operation of the system. HMS Support can be rendered after the initial establishment phase.

Systems are easy, practical and do not create a paper war. Consultants with more than 100 years combined experience will ensure your system works for you and not you for your system.

Ensure that your abattoir complies with Food Safety in terms of HACCP if required by your customers. Also ensure that the abattoir complies with regulatory requirements in terms of Department of Labour requirements for Occupational Health & Safety and Department of Environmental Affairs and Water affairs in terms of Environmental legislation.

Support Services (cont.)

LABORATORY SAMPLING

Trained RMAA personnel conduct sampling and ensure correct handling until analysis. The abattoir receives a complete, confidential and user friendly report from the laboratory.

This service is aimed at assisting abattoirs to comply with legal requirements and to determine the:

- ▷ Effectiveness of cleaning and sanitation
- ▷ Effectiveness of hand washing
- ▷ Effectiveness of hygienic slaughtering procedures

AUDITS

A Hygiene Assessment of the entire process, procedures, structure and documentation is conducted by using the **Hygiene Assessment System (HAS)** to determine the level of compliance with the Meat Safety Act & Regulations.

The audits are performed by independent, qualified auditors. An audit report is sent after completion of the audit. Other audits include ISO 22000; SANS 10330; SABS 10049; GAP Audits, Environmental and Occupational Health and Safety Compliance Audits.

VERIFICATION AUDITS

No, not another audit!

A verification audit provides a summary of the audits performed and the corrective actions generated during these audits. The status of the Hygiene Management System and the laboratory program is also evaluated following a preliminary walk through. It seeks to assist or provide recommendations with the close out of such findings. This audit might be extended as a preliminary audit for ISO 22000.

VETERINARY SUPPORT

DRESSING EVALUATION

EXPORT REQUIREMENTS

SKILLS DEVELOPMENT FACILITATION

The Skills Development Levies Act, No. 9 of 1999 established a compulsory levy scheme for the purpose of funding education and training as envisaged in the Skills Development Act, No. 97 of 1998. According to the Act, 1% of the salary and wage amount of a company must be paid to SARS monthly. SARS will pay this amount over to the Department of Labour. 80% of the 1% is paid to the relevant Sector Education and Training Authority (SETA). 20% of this amount can be claimed back in the form of MANDATORY GRANTS if a Skills Development Facilitator (SDF) is appointed. The SDF must annually (before end April) submit a Workplace Skills Plan (WSP) and an Annual Training Report (ATR). Once a company is in this cycle of claiming MANDATORY GRANTS back, the company also gains access to the DISCRETIONARY GRANTS of the SETA. DISCRETIONARY GRANTS take the form of funding from the relevant for training.

Note that these grants must be seen as supportive to the annual training budget and not as the only training budget.

SDF services:

- Assist with registration as a levy payer to the relevant SETA
- Register as SDF for the company at the relevant SETA
- Submission of Workplace Skills Plan to relevant SETA – annually before 30 April
- Submission of Annual Training Report to relevant SETA – annually before 30 April
- Liaison between relevant SETA and management of company
- Meeting(s) with management to discuss skills development
- Relay information regarding the payment of levies to management
- Assist with the application of Discretionary Grant to the relevant SETA

OPERATIONAL SUPPORT

- Optimal use of personnel
- Know where profit is lost/ can be gained
- Act preventatively
- Save on repair and replacement costs
- Increase productivity
- Increase hygiene and safety
- Increase product quality and reduce damage

Slaughter Techniques

ROUTINE SLAUGHTER TECHNIQUE TRAINING

- Beef
- Sheep
- Pig
- Horse
- Game
- Ostrich



Slaughter Techniques (cont.)

Correct slaughter techniques are an extremely important part in the process of converting livestock into safe and wholesome meat. Operators require knowledge and skills to be able to slaughter without causing any damage to the hide or skin and the carcass, with a low risk of soiling and possible contamination that can occur during slaughtering. There are a number of key factors that have an impact on the effectiveness of the process:



- ≈ Correct technique ensuring best possible quality and hygiene
- ≈ Correct use of equipment
- ≈ Maintenance of equipment

Before commencement of training, the abattoir's slaughter practices are evaluated and compared with the current best practice slaughter procedures. Deviations are recorded and corrective training is provided by experienced training teams. A report, which is required as record of the training, is provided to the abattoir. This is also prescribed in terms of regulation 55(b) (3) under the Meat Safety Act, 2000 (Act no. 40 of 2000) as part of the Hygiene Management System.

Evaluation may include correct slaughter techniques, hygiene practices, layout etc. after evaluation corrections are done accordingly.

SLAUGHTER ASSISTANCE

ABATTOIR START-UP (Trial Slaughter)

Conducted in conjunction with Veterinary Services of the province. This is the first trial slaughter to determine whether all equipment and facilities are stationed and functioning correctly. Any problems are addressed with the abattoir management and Veterinary Services and a complete report is handed to the abattoir.

Reports & Meetings

Price Information System

The RMAA strives to create and maintain an information system containing relevant and historical data essential for planning and development purposes. The primary objective is to timeously release accurate and valid information to the benefit of the South African abattoir industry.

All participants submit their prices on a weekly basis. All price information is handled in a confidential manner and is not used for any purposes other than the price information system. Information received is captured on the system and a report is compiled. The price information report is released once a week.

RMAA Regional Meetings

Each province is visited on a regular basis and regional meetings are scheduled where the RMAA, Government Departments and the industry can discuss topics of common interest and concern. During the meetings, feedback is also given regarding the RMAA and AST services.

RMAA Annual Conference and Congress

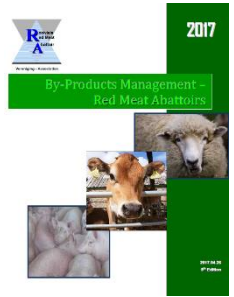
The RMAA annually arranges a Conference and Congress where abattoir owners, Government Departments and any other stakeholders in the meat and related industries can attend valuable presentations by various organizations and individuals. The new RMAA board is elected during the second day at the AGM.

Research & Guidelines

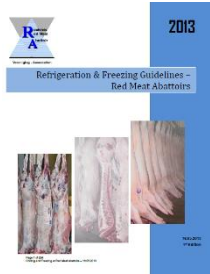
Guidelines are regularly updated and made available to the industry. Information regarding new technology is captured into these updated guidelines. Research is undertaken in conjunction with universities and individuals in order to stay abreast of a changing environment and regulatory requirements.

By-Products Management Guidelines

Two important inclusions were summaries of a Desk Top Study that was conducted by the Innsbruck University as well as results obtained from a questionnaire distributed to abattoirs countrywide.



Chilling and Freezing Guidelines



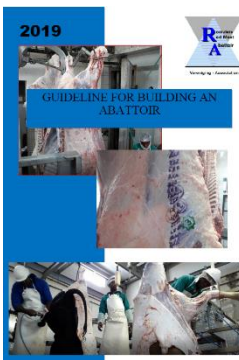
A desktop study was conducted by Prof Eddie Webb (Former Professor & HOD: Dept. Animal & Wildlife Sciences University of Pretoria). The study is titled: "Chilling and electrical stimulation of sheep and cattle carcasses".

Manual for the red meat industry

The Red Meat Abattoir Association (RMAA) identified a need for the revision of this guide in 2019 in order for interested parties to have a clear view and understanding of the Red Meat Abattoir Industry. Dr Gerhard Neethling reviewed the original version and updated the information based on current available legislation and guidelines.



Guideline for building an abattoir



This Guideline has all the information needed to open an abattoir including contact persons and compliance regulations

Industry Representation

The board and management represent the abattoir industry on the following forums:

- * Red Meat Industry Forum (RMIF)
- * Red Meat Industry Services (RMIS)
- * Red Meat Research and Development Trust (RMRDT)
- * Livestock Welfare Co-ordination Committee(LWCC)
- * Department of Agriculture, Land Reform and Rural Development (DALRRD)
- * Hygiene Assessment System (HAS) Co-Coordinating Committee
- * Meat Classification Standards Committee
- * Abattoir Industry Advisory Committee (AIAC)
- * Coordinating Committee for Meat Industry Training (CCMIT)
- * Meat Inspection Advisory Forum (MIAF)
- * National Pork Health Monitoring Committee
- * Department of Higher Education and Training (DHET)
- * AgriSETA: Red Meat Sector Committee

RMAA Board Members

Chairman:	Mr. Neil Venter
Vice Chairman:	Mr. Laurie Terblanche
Manager:	Dr. Gerhard Neethling

Provincial Representative

Gauteng:	Mr. Gerrit Oelofse
Mpumalanga:	Mr. Wesley Tecklenburg
Free State:	Mr. David Niemann
Limpopo:	Mr. Callie Calitz
North West:	To be confirmed
Western Cape:	Mr. Laurie Terblanche
Northern Cape:	Mr. Gert Blignaut
Eastern Cape:	Mr. Eugene Kroucamp

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 - TCP029

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

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.

Vision

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

Training

The term, training, as used by AST refers to various credit bearing and non-credit bearing training. Credit bearing training is based on a credit value which indicates the amount of learning time required to complete. A credit represents 10 notional hours of learning. This means that it is estimated that it will take the slowest learner 10 hours to master the contents of a unit standard worth 1 credit. This time includes both theory and practical.

The NQF framework (National Qualifications Framework), indicates the level at which a qualification or a unit standard is registered with SAQA. E.g. the National Certificate General Abattoir Processes is registered at NQF level 2 while a National Diploma is registered at NQF level 5.

Skills Programs

Skills programs are short courses that are conducted either at an abattoir or as public courses at a central venue.

Credit Bearing Skills Programmes: Kindly take note that 1 credit is equal to 10 Notional Hours

HMS & HACCP (ISO 22000)

HMS HACCP / ISO 22000 is a 4-day course containing 15 credits at NQF level 4



In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. The South African government recognized the need for governance in the abattoir sector and thus established legislation, the Meat Safety Act, 2000 (Act 40 of 2000) and the Red Meat Regulations to govern the red meat abattoir industry and its processes. The Regulations require that an abattoir implement a

Hygiene Management System (HMS) to manage and document abattoir activities and as a result it has become crucial to provide guidance to the industry regarding the implementation of the HMS. Consumer awareness has also resulted in the prevention of food borne illnesses becoming a priority in food processing facilities. The implementation of HACCP has been recognized an effective way of identifying and preventing hazards that could cause these illnesses. The implementation of both the HMS and HACCP provides consumers with assurances and guarantees regarding the safety and quality of the product they purchase. ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork. Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

HMS/PRP, HACCP & ISO 22000 Understanding & Implementation

HMS/PRP, HACCP & ISO 22000 Understanding & Implementation is a 5-day theory & practical course, containing 15 credits at NQF level 4

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Skills Programs (cont.)

guarantees regarding the safety and quality of the product they purchase. ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork. *This course quips learners on the modules ISO 22000 Understanding & Implementation modules to prepare them for registration as a Food Safety Lead Auditor.* Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

Food Safety Management Systems Awareness (FSMSA)

FSMSA is a 1-day theory & 10-day practical course, containing 6 credits at NQF level 3

All abattoir employees are required to follow the policies and procedures of the food safety and/or quality management systems of their abattoir. Employees are more likely to adhere to these requirements if they understand why they need to do so. This program aims to provide learners with the basic knowledge of why food safety management systems are important and why they should be maintained. It essential provides background to food safety systems to the food safety team and supervisors. The following areas of learning are addressed:

- Food safety principles
- Introduction to the Hygiene management system
- Monitoring and control of CCP's



Introductory Abattoir Hygiene (IAH)

IAH is a 2-day theory & 18-day practical course, containing 12 credits at NQF level 2

Poor hygiene practices affect every abattoir and can have a major impact on the financial bottom line due to product losses and returns. The lack of understanding of the industry contributes to the behavior of employees. Providing learners with skills and knowledge in hygiene principles and practices as well as industry background, will give them the tools to adjust their behavior in order to contribute to the maintenance of standards and production of a high-quality product.

The following areas of learning are addressed:

- Personal hygiene principles and practices
- Micro-organisms
- Sources of contamination
- Cleaning and sanitation
- Basic principles in the abattoir industry
- Safety procedures and work ethics



Hygiene Awareness (HAW)

HAW is a 1-day theory & 7-day practical course, containing 4 credits at NQF level 2

Hygiene awareness remains a vital aspect of food safety and quality. Ensuring that employees have been trained in the correct hygiene procedures food production facilities to ensure the safety and quality of the product. This program focuses on personal hygiene as well as on abattoir and food processing hygiene.



Animal Handling

Animal Handling 1-day theory & practical, containing 24 credits at NQF level 2

Animal welfare is considered a priority by Industry, the Government, and Workers caring for and handling animals should have the necessary knowledge and skills to ensure that legislation is adhered to and that they treat the animals in their care humanely.

The following areas of learning are addressed:

- Identify and sort animals
- Provide care for animals
- Ensure optimal animal welfare
- Prepare animals for slaughter

Non-Credit Bearing Skills Programmes:

Hygiene Awareness – RMAA

Food Poisoning, micro-organisms, Personal Hygiene, Pest Control, Cleaning & Sanitation, hygienic meat handling practices are some of the aspects discussed.

Practical Animal Handling (PAH)

Regulations under the Meat Safety Act, (Act no 40 of 2000) require that animal handlers must be trained. The RMAA developed a very practical course where learners undergo a short theoretical session but spend most of the approximately 4 hours in the lairage at their abattoir. Animal welfare has a huge influence on product quality and food safety. Learners are trained in their responsibilities to ensure meat safety and quality.

The program covers:

- Receiving practices and documentation Truck and lairage design
- Lairaging practices
- Humane handling
- Ante mortem procedures
- Cleaning and sanitation
- Restraining, stunning, hoisting & bleeding



Practical Abattoir Skills (PAS)

Practical Abattoir Skills training is a very valuable training program which is available free of charge for any Rural or Low Throughput Abattoir. It is a 1.5-day program of which is predominantly a practical course.

The program covers:

- Hygiene Awareness,
- Cleaning & Sanitation,
- Equipment Handling,
- Slaughter Techniques

Food Safety Internal Auditors Course

Adhering to legislation and policies and procedures is a requirement for any abattoir. Internal audits allow abattoirs to identify deviations which in turn allows for corrective action to take place. Internal auditors require the necessary audit skills to effectively audit an abattoir.

ISO Bridging

This program provides an opportunity for learners who completed an HMS HACCP (ISO 22000) course prior to 1st January 2023 and who requires the additional skills and knowledge on the international ISO standard, ISO 22000 Understanding and Implementation to adhere to the SAATCA pre-requisite requirements to attend the Food Safety Lead Auditor Course and to register as a Food Safety Lead Auditor through SAATCA.



Food Safety Lead Auditors Course (SAATCA Accredited)



Availability of information has resulted in consumers becoming more aware of where the products they buy come from and as a result are demanding a safe and quality product. This awareness is putting pressure on food production plants to improve their processes and to implement systems that will ensure the safety and quality of their products. Any food safety or quality management system, be it the Hygiene Management System required by the Meat Safety Act of 2000 (Act 40 of 2000) or any of the ISO systems, requires regular and detailed audits to ensure adherence to the system's

requirements and procedures. These audits need to be conducted by a knowledgeable and skilled auditor.

Leanership

Credit Bearing Formal Learnership Programmes

A number of qualifications for the red meat industry were developed. A learnership is the route to follow in order for a learner to achieve the qualification. A learnership takes 1 year to complete and combines theoretical and practical work experience. A person who successfully completes a learnership will have a national qualification or an occupational qualification that signifies occupational competence and is nationally recognized. The Red Meat Abattoir Association decided to focus on the following learnership:

National Certificate: General Abattoir Processes



This qualification provides learners with the opportunity to obtain competence in broad abattoir processes and practices. The qualification is registered at NQF Level 2. It includes unit standards mostly on NQF Level 1 & 2 and a few on level 3. A roll out schedule is followed whereby contact sessions include theoretical training followed by approximately 1-month practical experience and the completion of workbooks, research

assignments and practical log-sheets which is then followed up by an assessment contact session. Only if a learner has been found competent in all aspects of all unit standards will they be found competent and receive an AgriSETA Certificate.

The Unit Standards include:

- 114336 - Count teeth
- 114346 - Handle effluent
- 114357 - Handle hides and skins
- 114353 - Handle red offal
- 114339 - Handle slaughter animals ante mortem
- 114343 - Prepare animals for slaughter
- 114350 - Chill and despatch carcasses
- 114362 - Demonstrate understanding of the abattoir industry
- 7717 - Handle and maintain utensils and equipment
- 114341 - Handle condemned material
- 114358 - Handle rough offal
- 8493 - Maintain occupational health and safety
- 12483 - Perform basic first aid
- 114361 - Process offal
- 8963 - Access and use information from texts
- 9009 - Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems
- 7480 - Demonstrate understanding of rational and irrational numbers and number systems

- 9008 - Identify, describe, compare, classify, explore shape and motion in 2-and 3- dimensional shapes in different contexts
- 8962 - Maintain and adapt oral communication and
- 8967 - Use language and communication in occupational learning programmes
- 7469 - Use mathematics to investigate and monitor the financial aspects of personal and Community life
- 9007 - Work with a range of patterns and functions and solve problems
- 8964 - Write for a defined context
- 8187 - Care for electronic equipment and measuring instruments
- 123370 - Demonstrate knowledge of hygiene awareness in a food production facility
- 12463 - Understand and deal with HIV/AIDS
- 8000 - Apply basic business principles
- 116899 - Clean and sanitize a food processing system
- 10955 - Foster and maintain customer relations
- 14667 - Describe and apply the management functions of an organization

Non-Credit Bearing Short Courses:

Further Education and Training Certificate: Meat Examination (6 months)



This qualification provides learners with the ability to perform primary meat inspection according to legislation (Act 40 of 2000). **This is a 6-month certification course. Learners require access to an abattoir and a mentor will be allocated to each learner for the duration of the course.**

The course is designed as a self-study course with contact sessions provided by outsourced meat inspection service provider training officials. This certificate provides learners with the opportunity to obtain competence to be registered as a meat examiner at a red meat or game abattoir depending on the learner's choice of subjects. The certificate covers requirements stipulated by the Red Meat Regulations under the Meat Safety Act, 2000 (Act no 40 of 2000) and provides learners with the ability to perform primary meat inspection accordingly. **This is a 6-month certification course.** Learners are stationed at various red meat abattoirs under direct supervision of registered meat inspectors in order to cover cattle, sheep and pigs (and if chosen game or ostrich). The program provides for contact sessions which include theoretical training followed by practical experience and the completion of workbooks and practical log-sheets which is then followed up by 2 theoretical tests as well as a practical test. The final examination includes a theoretical and practical examination (pathology and diseases and primary meat inspection). Mentors are outsourced from meat inspection service providers. For learners to get certification they are required to complete at least 20 days per specie at an abattoir. Competent learners receive an AST Certificate indicating the specie for which the learner was found competent in.

The following modules are covered as per the Department Meat Inspection Manual:

- General Microbiology
- Abattoir Layout and construction
- Slaughter process
- Personal hygiene
- Condemned material disposal
- Pest control
- Sanitation and continuous cleaning
- Quality systems including HMS (Hygiene Management Systems)
- General anatomy
- Meat inspection
- Common diseases and general pathology

Personnel



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Technical



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Training Department



Training Official
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Slaughter Instructor
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Abattoir Skills Training (AST)

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