



Academy for Continuous  
Professional Development

"TRAINING IS NON NEGOTIABLE AS KNOWLEDGE IS POWER"

# Red Meat

## Training Courses 2014

Registrations now open!!

### RED MEAT EXAMINER

R7350 + VAT

Duration (Maximum 6 Months)

Entry requirement: Grade 12

The ACPD Meat Examiner training programmes are aligned to meet all requirements of Industry and the National Department of Agriculture, Forestry and Fisheries, Directorate Veterinary Public Health (VPH). Learners found competent are appointed as Game Meat Examiners by VPH within Industry in terms of the National Regulation under the Meat Safety Act, (Act 40 of 2000).

The duration of the examiners course is a maximum of 6 months. Both are presented within industry. The ACPD make use of a mentoring system whereby a mentor (qualified expert) is utilized to assist teaching and learning within the workplace, leaving the trainee after a time period to perform duties independently within an approved structure.

Once registered with the ACPD, the learner will be allocated to a mentor that will facilitate learning on the theoretical and practical aspects. The

#### NOTE

ACPD is the only service provider presenting the Examiner Courses adhering to the principle that learners will write a national examination to ensure standardization within Industry. This means that a national examiner sets the paper (currently Dr JL Bekker from TUT), it is then approved by the national moderator (who sit with DAFF, VPH – currently Mr J du Preez). Once the scripts are marked, the national moderator will then moderate a sample of all learners and certify that the standard was accepted or recommend improvements should it be necessary. It is only then that the learner will be certified adhering to the requirements of the National Department of Agriculture, Forestry and Fisheries, Directorate Veterinary Public Health (VPH) & Industry in terms of the Meat Safety Act (Act 40 of 2000)

**SPECIAL FOR 2014**

Register 5 Red Meat Examiners or more and the ACPD will training one RME free of charge.

FOR TRAINING ENQUIRIES, PLEASE CONTACT  
GODFREY MAPHOSA (012-5492554)  
godfrey.acpd@telkomsa.net

## Legislative requirements

### Occupational Health & Safety Training

One of the priorities of companies and organisations is keeping their employees healthy and safe in the workplace. In doing this, it is the responsibility of the management to create programmes that can assist in making the workers feel comfortable and secure in their workstations. Once employees feel positive about their places, overall productivity and the quality of output will improve. Training is one of the most important aspects of occupation health and safety. Employees on all levels need training in the specific areas of their job in order to perform their duties in a health and safe environment and the same apply for their operations. As part of company policies and procedures, information to workers through various means (promotional material: posters & pamphlets) will contribute to ensure their safety and general well-being.

The ACPD presents the following training:

#### ACCREDITED

- ✓ OHS Legislation (R1300.00 excl. p/p) 2 Days
- ✓ Hazard Identification & Risk Assessment (R1300.00 excl. p/p) 2 Days
- ✓ SHEQ Representative (R1300.00 excl. p/p) 2 Days
- ✓ First Aid Level 1 (Dept of Labour) (R950.00 excl. p/p) 2 Days

#### NON ACCREDITED BUT ALIGNED

- ✓ Workplace Health & Safety Rep (R650.00 excl. p/p) 5 Hours
- ✓ H & S Legal Liability Training for Managers (R3000.00 excl. p/p) 2 Days
- ✓ Incident Investigation (R850.00 excl. p/p) 1 Day
- ✓ Basic Fire Fighting (R550.00 excl. p/p) 4/5 Hours
- ✓ HIV/AIDS in the workplace (R550.00 excl. p/p) 1 Day

The number of attendees per course will constitute in a different prize structure. Please consult with the ACPD.

### National Environmental Management: Waste Act 59/2008

A one day workshop is developed to assist organizations to develop an <sup>ON-SITE</sup> **WASTE-PLAN + SERVICE LEVEL AGREEMENT** in terms of the National Environmental Management Waste Act.

**MORE DETAIL AND INVITATION TO FOLLOW.**

☎ 012 – 549 2554  
✉ acpd@telkomsa.net

☎ 086 587 4685  
🌐 www.acpd.co.za

# Meat Processing

## Training in Fresh Meat Processing

### (Meat Cutting Technician/Block Man)

#### Skills Programme: Break beef sides and de-bone primal beef cuts

Unit Standards (243032, 243029, 120416)

The objective of this programme is to equip learners with the knowledge and practical skills to break and debone beef carcasses into primal cuts

- Personal safety practices in a food or sensitive consumer product environment
- Break meat carcasses into primal cuts
- De-bone and cut meat primal cuts into retail cuts

To become competent, learners will actively have to demonstrate their skills in breaking a carcass into quarters, breaking the carcass into primal cuts and de-bone primal cuts. Theoretical classes will be conducted during the skills programme in sequence with the practical.

Training to be conducted in-house (in a specific geographical area where a facility is available) or learners can be trained in Pretoria at a designated facility)

Meat available for practical training may form part of the harvesting. If not, meat for practical training must be bought that may influence the training cost as stipulated above. There will be additional cost when learners do practical training within industry such as an abattoir.

#### **R8800.00 per person**

(Duration: 2 Months – distributed in a roll-out schedule over time period)

(Meat includes: normal, domesticated range of animals usually used as meat suitable for human consumption, e.g. calves and cattle, lambs and sheep, piglets and pigs, kids and goats, horses and donkeys, as well as ostriches and large and small game. Meat excluded from this range is crocodile meat and poultry. This qualification should include at least two of the above-mentioned species, one of which must include beef)

## HACCP Training Courses

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

The aim of this course is to equip attendees to be able to:

- ✓ Implement HACCP in an organization.
- ✓ Demonstrate an understanding of the principles for:
  - conformance to legislation,
  - the improvement of food safety, shelf life and efficiency of operations,
  - the reduction of food borne diseases
  - losses/returns, and
  - The enhancement of consumer acceptance and satisfaction.
- ✓ The enhancement of consumer acceptance and satisfaction.
- ✓ Identify HACCP as a preventative system to pinpoint potential microbiological, chemical or physical hazards.
- ✓ Familiarize participants with the principle of the HACCP system as a food safety tool.

Duration: 3 Days

Cost: R4500.00 Excl.

## Basic Course in Hygiene for Red Meat Industry Workers

(Based on Unit Standards 120404, 120410, 123370)

This learning programme is developed as building blocks for personal hygiene, cleaning and sanitizing of equipment and surfaces in a manufacturing facility as well as general environmental hygiene awareness.

US 120404 – Maintain personal hygiene, health and presentation in a food handling environment

US 120410 – Clean and sanitise food manufacturing equipment and surfaces manually

US 123370 – Demonstrate knowledge of hygiene awareness in a food production facility

The main themes of this course are: Principles of Personal Hygiene, Environmental Hygiene, Principles of Food Safety and Principles of Workplace Hygiene and Safety.

Duration: 1 Day per unit standard

Cost: R650/day /unit standard

## ACPD Services to Industry

- ✓ Food Retail Solution
- ✓ Supplier Audits
- ✓ Occupational Health & safety Compliance
- ✓ Quality Management Systems
- ✓ Hygiene Management Systems
- ✓ Skills Assessment
- ✓ Brain profiling to assist in employee job satisfaction, productivity and team work.
- ✓ Company wellness
- ✓ Health Promotion to employees to create awareness on specific health topics

## 5 Keys to Safer Food

The WHO Five keys to safer food explain the basic principles that **each individual should to prevent foodborne diseases**. Attendees will fully understand why adopting safe food handling behaviours will help prevent the spread of foodborne diseases.

### The five keys to safer food

- ✓ Keep clean
- ✓ Separate raw and cooked
- ✓ Cook thoroughly
- ✓ Keep food at safe temperatures
- ✓ Use safe water and raw materials

Duration: 3-4 Hours

Cost: R230.00 excl

## Training in Meat Processing (Produce processed meat products)

Unit Standards (243026, 243030, 120416)

This hands-on skills programme will enable learners to produce a variety of safe, quality assured processed and value-added meat products.

Competent learners for this programme will:

- Maintain and apply food safety and quality control practices in a meat processing environment.
- Prepare carcasses for further processing.
- Manufacture value-added meat products in a meat processing environment

R8800.00 per person

(Duration: 2 Months – distributed in a roll-out schedule over time period)

The ACPD is an accredited provider



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## Benefit by making your facility (Abattoir/processing facility) available as training hub for the ACPD

If your facility is registered and available to be utilized as training facility by the ACPD in a specific geographical area, you can benefit financially by renting the facility at an agreed rate or benefit in “no charge” training for yourself and your staff on specific modules.

Please contact the ACPD for further information