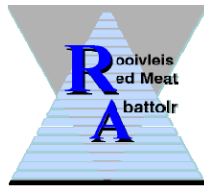




MISSION

We serve abattoir owners by:
Providing specialised training and technical support;
Distributing relevant information; and
Representing owner's interests;
to secure standards of meat safety
and quality to the
benefit of the Red Meat Industry
and the Consumer.



Training

Slaughter Techniques, Formal Training, E Learning

AgriSETA Skills Programs

- HMS & HACCP
- Food Safety Management System Awareness
- Introductory Abattoir Hygiene
- Hygiene Awareness
- Meat Inspector (Refresher)

AgriSETA Learnerships

NC: General Abattoir Processes
FETC: Meat Examination

Other Skills Programs

1. Practical Abattoir Skills
2. Hygiene Awareness
3. Practical Animal Handling
4. Basic Introduction to the Abattoir Industry
5. ISO 22000
6. Food Safety Internal Auditors Course
7. Food Safety Lead Auditors Course
8. Meat Inspection (Refresher) – E Learning

Support

- Contracts
- Workshops
- Hygiene Management System (HMS) and Other Systems Establishment & Support
- Audits & GAP Analysis
- Laboratory Services
- Skills Development Facilitation (SDF)
- Slaughter Assistance
- Operator Certification
- Abattoir Plans
- Abattoir Start-Up
- Abattoir Layout & Design
- Abattoir Equipment
- Cleaning & Disinfection
- Environmental Standards
- Environmental Impact Assessments (EIS's)
- Waste Management
- Chilling & Freezing
- Research
- Guidelines
- Stunning & Bleeding
- Equipment Evaluation
- Carcass and Hide/Skin Evaluation
- Management Tools
- New Technology
- Export Requirements
- etc...

Information

- Abattoir Database
- Price Information
- Regional Meetings

Representation

The Board and Management of the RMAA represent Industry on various Boards and Forums

Congress & AGM

Held annually and attended by many role-players in industry

Accredited Training Provider
AgriSETA - AGRI/cprov/027710

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