

RMAA Conference and Congress 2018

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13 - 15 June 2018

SPIER WINE FARMS; STELLENBOSCH

TO MEASURE IS TO MANAGE
Risk assessment in the abattoir industry

Program:

Wednesday 13 June 2018

- Golf—Erinvale Golf Estate
- JSE Workshop—Spier Wine Farms
- Welcome Dinner—Neethlingshof Estate

Thursday 14 June 2018

- RMAA Conference—Spier Wine Farms
- RMAA Ladies Program—Stellenbus
- Gala Dinner—Spier Wine Farms

Friday 15 June 2018

- RMAA AGM—Spier Wine Farms

Main Sponsors: AgriSETA; & Jarvis



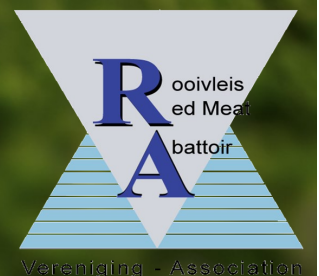
RMAA GOLF DAY

The RMAA would like to invite all
Conference attendees for a
Golf Day, at Erinvale Golf Estate, on
the 13 June 2018 around 11:00

One of Cape Town's golfing treasures, the
exclusive Erinvale Golf Club is nestled in
the middle of the Erinvale Estate in Somer-
set West, at the foothills of the Helderberg
and Hottentots Holland Mountains. These
majestic mountains and views of the ocean
make this golf course a popular choice.



Sponsored by:
**LTL Groups of Companies
and Associates**
Tel. 010 010 0685



JSE Workshop

Date: 13 June 2018

Time: 14:00 - 16:00

Venue: Spier Wine Farms

JSE

The JSE is partnering with the Red Meat Abattoirs Association for the fourth year to offer a pre-conference workshop on livestock related products being traded at the JSE. The workshop is aimed at farmers, abattoir owners, feedlot operators and meat wholesalers.

Learn how you can use futures and options to fix your buying or selling price ahead of time.

JSE. Driven for your growth.

www.jse.co.za



Johannesburg
Stock Exchange





RMAA WELCOME DINNER

The RMAA Welcome Dinner will be hosted at Neethlingshof Estate on the 13th June 2018, from 19:00

Along with the beautifully historic manor house, our estate is steeped in history which dates back to 1692 and distinguished by the beautiful avenue of stone pines.

GPS Coordinates:
S 33° 56' 28.2"
E 018° 48' 6.7"

Sponsored by:
**Kentmaster 011 455 3748 &
SCIP Engineering Group 011 888 1425**



RMAA LADIES PROGRAM

The RMAA Ladies Program will be held on the
14th June 2018, from 08:00 - 13:00

Be ready to play with colours and have a fun filled
day out with the ladies

GPS Coordinates

S 33° 56' 28.9"

E 018° 48' 57"



Sponsored by:
South African Farm Assured Meat
023 626 6320

RMAA CONFERENCE & CONGRESS

The following topics and speakers form part of the program:

The occurrence and management of microbiological risks during the conversion of livestock to meat; an update of current research - **Prof Pieter Gouws**

Balancing the South African Meat Market with Import & Export - George Southey

Emerging pathogens and the consumer: Managing public health concerns - **Bruce Clark (Marler & Clarke)**

Effective Cleaning at abattoirs to combat emerging pathogens and avoid product contamination - **Elisma Ackermann**

Economy in a new political climate - **Prof Jannie Rossouw**

Responsibilities of the abattoir owner in skills development of abattoir Development - **Frikkie Fouché**

Background to FSSC22000 Food Safety Management Program: Additional requirements - Food defense - **Thea Laufs**

Bio-energy options in the abattoir industry - **Morten Hald**

During the Congress feedback will be provided on:

- The implementation of the Meat Inspection Scheme and further feedback from the Department (DAFF) Veterinary Public Health;
- National Residue monitoring program;
- Welfare training at abattoir level to comply with international requirements;
- A National program on microbiology at abattoirs;
- National guidelines for CCS veterinarians at abattoirs;
- Animal identification, recording and traceability;
- The export market to China and other export prioritization;
- Transformation in the abattoir sector and opportunities in the export market (DTI Trade pavilions for the emerging sector);
- Norms and Standards for the handling of abattoir by products;
- Guidelines for the Exchange of Information in terms of the Competition Commission; and
- The realignment and review of abattoir related training in terms of The QCTO (Quality Council for Trades and Occupations) of the Department of Higher Education;
- Maintenance of stunning equipment.

Red Meat Abattoir Association Conference and Congress Sponsors

The RMAA would like to extend a very special thanks to our sponsors, without your sponsorship the RMAA Conference and Congress could not have happened.

Main Sponsors



Sponsors



Meat Sponsors





AgriSETA – we're for skills development

At AgriSETA we are serious about **skills development** across the **agricultural sector**. Whether you're an adult looking for opportunities to **expand your skills base** or a **student** ready to pursue a career in farming, we have a programme that is sure to satisfy your **thirst for knowledge**:

- **Adult Education and Training (AET)** – the general conceptual foundation toward lifelong learning and development.
- **Bursaries** – a programme for learners who require tuition (full- or part-time) at a college, university of technology or a university in order to achieve a formal qualification, e.g. a certificate, diploma or degree.
- **Internships and workplace experience** – a programme for learners completing a qualification that requires the learner to have a certain amount of work experience in order to achieve the qualification and/or professional registration.
- **Learnerships and new venture creation** – a learnership is a vocational education and training programme, combining theory and practice and culminating in a qualification that is registered with SAQA.
- **Land reform and mentoring** – Functional Land Reform Projects (focused on restitution and redistribution) can access support in terms of mentorships, governance non-aligned skills programmes and learnerships.
- **Skills programmes** – occupational-based learning programmes, which focus on the actual skills required on the job. Skills programmes may be presented as stand-alone modules or packaged in such a way that they may, over time, lead to a full qualification.



Contact AgriSETA today to discover how we can broaden your professional horizons:

☎ 012 301 5600
 @ info@agriseta.co.za
 ✉ PO Box 26024, Arcadia, 0007

📞 012 325 1677
 🌐 www.agriseta.co.za



JARVIS

Products Corporation South Africa

Celebrating 30 years of hard work, innovation
and valued customer relationships



DEON MYBURGH 082 454 0473

RENIER BURGER 082 650 8875

More than just power tools
We make it happen

Red Meat Abattoir Association Conference and Congress Exhibitors

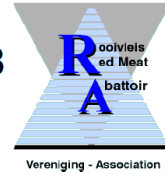


SCIP ENGINEERING GROUP



BIZERBA

RVAV KONFERENSIE 2018 / RMAA CONFERENCE 2018
REGISTRASIE / REGISTRATION
SPIER WINE FARM
13 – 15 JUNIE / JUNE 2018



Naam en Van Name and Surname	ID Nommer ID Number
Naam van instansie Name of company	Selno. Cell nr.
Posadres Postal address	Tel
Faksno Fax No	E-pos E-mail

South Africa Veterinary Council (SAVC) No:

Health Professions Council of South Africa (HPCSA) No:

Spesiale dieet versoek: / Special diet request:

Let wel alle pryse sluit 15% BTW in / Please note all prices include 15% VAT

Registrasiefooi / Registration fee: **R2 657.65**

RVAV Abattoir Lede word geborg deur **JARVIS**. Eerste persoon gratis / **RMAA Abattoir Members** are sponsored by **JARVIS**

R1 547.90 per addisionele persoon van dieselfde abattoir /
per additional person from the same abattoir

R2 657.65 vir nie abattoir lede nie / for non-abattoir members



Dui asb bywoning van volgende funksies aan / Please indicate attendance of the following functions:

Datum/Date	Funksie / Function	JA / NEE YES / NO
Woensdag/Wednesday - 13 June 11:00	Golf / Golf	
Woensdag/Wednesday - 13 June 14:00	Werkswinkel / Workshop	
Woensdag/Wednesday - 13 June 19:00 Neethlingshof	Verwelkomingsfunksie / Welcoming function Gaan u metgesel die verwelkoming funksie bywoon / Will your partner be attending the welcoming function	
Donderdag/Thursday - 14 June 07:30	Konferensie / Conference	
Donderdag/Thursday - 14 June 08:30	Damesprogram / Ladies Programme (Not attending the Conference) Naam / Name:	
Donderdag/Thursday - 14 June 19:00 Spier Wine Farms	Galadinee / Gala dinner Gaan u metgesel die Galadinee bywoon / Will your partner be attending the Gala Dinner	
Vrydag/Friday - 15 June 08:30	Kongres / AGM	

BETALING / PAYMENT:

Betaling moet asb voor 1 Junie 2018 ontvang word / Payment to be received before 1 June 2018

Elektroniese oorbetaling / Electronic payment: : **ABSA Lynnwood Road, account number 540 157 065 Branch code**
E-pos asb betalingsbewys aan / Please email proof of payment to marketing@maa.co.za

Kansellasië van bespreking moet 15 werksdae voor die konferensie datum skriftelik aan die RVAV gestuur word indien die kansellasië nie geskied of betyds ontvang is nie sal u verantwoordelik gehou word vir die fooi. / Cancellation of booking must be received in writing 15 working days before the conference dates. Should the cancellation not be received in time or at all you will be held liable for the fee.

HOTELAKKOMMODASIE / HOTEL ACCOMMODATION :

Reël asb self hotelakkommodasie deur aangehegte vorm aan hotel te faks. Besonderhede oor alternatiewe akkommodasie hierby aangeheg. / Please book your own hotel accommodation by faxing the attached form to the hotel. Details of alternative accommodation attached hereto.

DRAG / DRESS CODE:

Dag : Besigheid-informeel Day : Business casual Aand: Elegant-informeel Evening: Smart casual

E-pos asb die voltooië vorm na / Please email the completed form to marketing@maa.co.za – Voor/before 11 May 2018

NAAM/NAME

HANDTEKENING/SIGNATURE

DATUM/DATE

RED MEAT ABATTOIR ASSOCIATION (RMAA)

RMAA

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0102

Phone: +27 12 349 1237
Fax: +27 12 349 1240
E-mail: info@rmaa.co.za

www.rmaa.co.za

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 and 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.

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 reg-

istered with:

AgriSETA as a training provider (ETQA) – AGRIC prov/027710
Department of Education as a Further Education and Training College – 2011/FE07/010

SAATCA accreditation for Lead auditors training

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



Vereniging - Association