

MEAT EXAMINER COURSE

6 MONTHS

The Red Meat Abattoir Association, is proudly offering a Meat examiner course in collaboration with IMQAS.

The course duration is 6 months during which time the learner will be exposed to knowledge and skills that will allow the learner to practice as a red meat examiner.

Entry requirements: Grade 12

Learning areas covered

- Meat Inspection
- Anatomy and physiology
- Microbiology
- Pathology
- Meat Quality & Safety
- Abattoir Layout
- Personal Hygiene
- Pest Control
- Cleaning and sanitation
- Waste management
- Slaughter & Dressing
- Condemned material



Cost:

ALL REGISTRATIONS: R8 800 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues Cancellation within 5 days of commencement date will incur a 20% administration fee

Closing date for registration 29 January 2016

Contact us

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Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710 Registered Private FET College—2011/FE07/010