



RETAIL MASTER CLASS



MEAT PROCESSING
220325



010 085 0918



www.zoneups.com



405 Cliff Ave, Waterkloofridge, Pretoria



BOOK NOW



2 Day Course



Classroom & Online Training



Certificate of Attendance

ABOUT THIS COURSE

This course prepares learners to operate in a meat processing environment by developing the knowledge and practical skills needed to receive, prepare, process, finish, and control meat products according to workplace specifications and quality standards.

Learners will gain an understanding of meat production, food safety, hygiene, occupational health and safety, meat cuts, processing equipment, and production procedures. The programme combines theory, practical skills, and workplace experience to ensure learners are able to perform tasks safely and effectively in a real meat processing environment.

The course focuses on preparing learners to work with meat carcasses and related products, follow production plans, apply food safety principles, maintain quality standards, and complete process records and reports.



Target Audience

- Practitioners
- Educators
- Caregivers
- Teachers
- Assistants
- Students
- Parents
- Facilitators
- Supervisors

PRICE

ONLINE TRAINING : Request a Quote

CLASSROOM: Request a Quote

(Includes snacks and beverages – only applicable to classroom bookings)

DAY TWO

OVERVIEW

SMART ZONE

Personal Mastery and Workplace Communication

- Learners are introduced to personal mastery, self-awareness, personal productivity, time management, planning, problem-solving, and communication principles. This section helps learners understand how to work effectively with others in a manufacturing and meat processing environment.

Business and Manufacturing Principles

- Learners explore basic business concepts, the manufacturing value chain, production planning, process flow, productivity, cost awareness, and the role of the process operator. This section supports learners in understanding how meat processing fits into a broader business and production environment.

Quality, Food Safety and Good Manufacturing Practice

- Learners gain knowledge of quality control, food safety, hygiene, contamination, cleaning, sanitation, and Good Manufacturing Practice. This section focuses on maintaining safe and compliant meat processing operations.

Occupational Health and Safety

- Learners are introduced to health and safety legislation, employee responsibilities, safety signs, hazard identification, emergency procedures, shutdown procedures, and safe workplace practices. This section helps learners understand how to work safely in a manufacturing environment.

DAY TWO

OVERVIEW

SMART ZONE

Receiving Meat Carcasses and Input Materials

- Learners understand how to prepare the work area, receive meat carcasses, grade and sort carcasses, release meat for further processing, clean and sanitise equipment, and complete records according to workplace procedures.

Preparing Meat for Processing

- Learners focus on preparing meat carcasses for further processing. This includes splitting, breaking or cutting primal meat cuts, deboning primal cuts, mincing meat, completing quality checks, removing waste, and releasing prepared meat for the next stage of production.

Processing Meat Products

- Learners are introduced to key meat processing methods such as freezing, chilling, retorting, smoking, curing, salting, drying, emulsifying, and manufacturing fermented meat sausages. This section also covers equipment operation, quality checks, cleaning, shutdown procedures, and reporting.

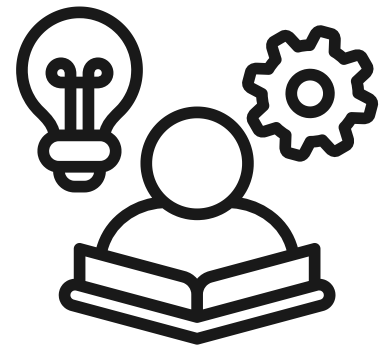
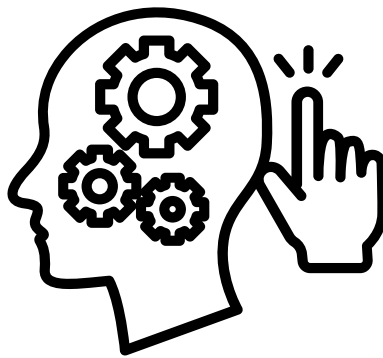
Controlling Meat Processing Operations

- Learners develop an understanding of how to control the flow of material, record production data, maintain production records, identify deviations, take corrective action, and communicate with supervisors and other internal stakeholders.

FEATURES OF THIS COURSE

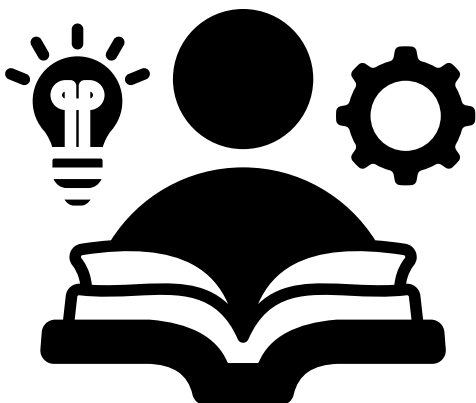
SMART ZONE

- QCTO-aligned occupational curriculum
- Combines theory, practical skills, and workplace experience
- Industry-relevant meat processing skills
- Focus on food safety, quality, hygiene, and GMP
- Includes meat cuts, processing methods, and equipment use
- Supports workplace readiness in meat processing environments



BENEFITS OF THIS SHORT COURSE

- Gain practical meat processing knowledge and skills
- Understand food safety and hygiene requirements
- Improve ability to follow production plans and workplace procedures
- Learn how to receive, prepare, process, and finish meat products
- Develop confidence in quality checks, reporting, and record keeping
- Enhance career opportunities in meat processing and food manufacturing





SIGN UP NOW

SIGN UP NOW AND SECURE YOUR PLACE

1. Register Online- www.zoneups.com
2. Select the training you prefer and the date you would like to attend.
3. Fill in the registration form.
4. Choose your payment method and finalize the booking.

Request a Quotation

Accreditation



*South African
Institute Of
Occupational Safety
And Health*



Services SETA



Fasset

Make the future count



ETDP-SETA



QCTO