



SCIENTIFIC RESEARCH COUNCIL

Presents

Training Workshop On

MEAT PROCESSING

Some of the topics to be covered are:

*Fundamentals of Meat Curing and Smoking
Inspection and Testing of Meats
Sausage Processing Theory
Good Manufacturing Practices*

With Practicals in Meat Curing & Smoking, Pickling and Sausage Making

Target Groups:

-  **Key Operators/Supervisors/Managers in the Meat Industries**
-  **Any other interested groups**

Date: October 13-16, 2009

Venue: Scientific Research Council

Cost: \$22,500.00 per person inclusive of a
Registration fee of \$500 due **October 9, 2009**

NB. Joint Certification with NCTVET

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