



# SCIENTIFIC RESEARCH COUNCIL

Presents

## Meat Processing Workshop

*Some of the topics to be covered are:*

Fundamentals of Meat Curing and Smoking; Sausage Processing; Good Manufacturing Practices; Regulations Governing Meat Processing. Workshop includes practical in Meat Curing & Smoking and Sausage Making

### Target Groups:

Key Operators/Supervisors/Managers in the Meat Industry; Any other interested groups

**Date:** September 27 - 30, 2011

**Venue:** Scientific Research Council (Hope Gardens, Kingston 6)

**Cost:** \$28,000 per person (includes instructional material, coffee break and lunch and a registration fee of \$500 due 20/9/2011)

**NB. Joint Certification with NCTVET**

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