

MEAT PROCESSING COURSE

Course Description



The Meat Processing Course aims to equip the participants with the necessary knowledge and skills in processing pork into ham, bacon, native sausages, tocino, pork tapa, corned pork and hamburger. Meat processing provides added value to pork thereby raising income of pig raisers.

At the end of the training, the participants are expected to: understand and apply the principles of meat hygiene and sanitation; discuss the basic concepts and processes involved in meat processing; and demonstrate the skills involved in meat processing.

Course Contents

Hygiene and Sanitation – Principles and objectives, recommended meat hygiene practices, scope of food plant sanitation.

Meat as Raw Material – Components of meat classification, properties and nutritive value of meat, easy guide to meat identification, different pork cuts.

Non-Meat Ingredients – Importance, usage level and effects of the different ingredients for meat processing

Meat Preservation and Processing Pork Products – Basic principles of meat preservation, methods of meat preservation; demonstration and practicals on the processing of quick cured ham, tocino, canton sausage, skinless longanisa, pork tapa, hamburger and corned pork.

Marketing of Processed Products – Packaging, labeling, cost price calculation.

Field Trips

Participants will visit a meat processing plant during the course.

Requirements

1. Private individuals, government and non-government technicians involved in income generating projects and skills training for rural families.
2. Can speak English or Filipino.

A maximum of 12 participants will be selected. Official nomination of employer is required for government and non-government employees.