

**MANUFACTURING AND PRODUCTION**

Meat Processing and Abattoir Operations

5 day course

Classroom, online or in-house

Course overview

An abattoir carries food safety, animal welfare and worker safety risks at the same time, in a wet environment where every surface is a route for contamination. This course covers running one properly. Delegates work through lairage, ante mortem inspection and the handling that determines meat quality before slaughter, including stress and its effect on pH. Stunning and slaughter are covered against welfare requirements. Dressing, evisceration and the hygienic techniques that prevent carcass contamination follow. Post mortem inspection and condemnation are addressed. Chilling, the cold chain and the temperature discipline that decides shelf life are covered. Cutting, deboning and yield are addressed. Processed products, curing, brining and emulsions are covered, including nitrite use and its limits. By products, rendering and effluent follow. The course closes on cleaning, on microbiological verification and on the records an inspector requires.

What you will learn

- Manage lairage and ante mortem inspection to protect meat quality
- Meet welfare requirements in stunning and slaughter
- Dress and eviscerate without contaminating the carcass
- Apply post mortem inspection and condemnation decisions
- Control chilling and the cold chain for shelf life
- Produce cured and emulsified products within nitrite limits
- Manage by products and effluent, and verify hygiene microbiologically

Who should attend

- Abattoir supervisors and floor managers
- Meat inspectors and hygiene officers
- Quality assurance staff in meat processing
- Butchery and deboning room supervisors
- Veterinary and public health staff overseeing abattoirs

Course outline

- 01 Three risks in one wet environment
- 02 Lairage, handling, stress and pH
- 03 Stunning, slaughter and welfare
- 04 Dressing and hygienic evisceration
- 05 Post mortem inspection and condemnation
- 06 Chilling, cold chain and shelf life
- 07 Cutting, deboning and yield
- 08 Curing, emulsions, by products and verification

Upcoming dates



Dates	Venue	Format	Fee per delegate
12 to 16 October 2026	Lagos, Nigeria	Classroom	USD 1,325
26 to 30 October 2026	Pretoria, South Africa	Classroom	R19,950
23 to 27 November 2026	Online	Online	R8,500
22 to 26 February 2027	Addis Ababa, Ethiopia	Classroom	USD 1,325

Fees and how to register

This 5 day course is **R8,500** per delegate online, **R19,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 1,325** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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