





Vereniging Φ Association

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Dear Abattoir Manager

SUBSIDISED FUNDING OF TRAINING

1. Background

The Department of Labour was responsible for the management of all SETA related functions. In the past companies paying Skills Development Levies (SDL) paid the levies to SARS, who then paid the levies to Department of Labour who then ultimately provided the SETA with their share of the levies to be allocated to funding of training.

The whole training environment changed during 2010 when the SETAs became the responsibility of Department of Education. Department of Education developed a new strategy. The new strategy focuses on mentoring in the primary agriculture sector. The SETAs are required to allocate a significant portion of their available funding to the implementation of this strategy.

In order to meet the requirement of the Department of Education, AgriSETA has revised their funding model. The new model requires the employer to invest in the primary/basic training of his employees while AgriSETA would consider funding for the more specialised functions.

The Meat Safety Act, 2000 (Act 40 of 2000) requires abattoirs to provide proof of training. The funding received by Abattoir Skills Training (AST) for the provision of formal training programmes, on behalf of the Red Meat Abattoir Association, has been reduced dramatically.

In order to address the limited SETA funding, the RMAA has decided to provide a subsidised training project. This project will allow members access to training at a discounted cost. Abattoir Skills Training has identified 2 programmes which address critical industry skills.

2. Programmes

Introductory Abattoir Hygiene – R1280 per learner

Bad hygiene practices affect every abattoir and can have a major impact on the financial bottom line due to product losses and returns. The lack of understanding of the industry contributes to the behaviour of employees. Providing your workers with skills and knowledge in hygiene principles and practices as well as industry background, will give them the tools to adjust their behaviour in order to contribute to the maintenance of standards and production of a high quality product. The following areas of learning are addressed:

- Personal hygiene principles and practices
- Micro-organisms
- Sources of contamination
- Cleaning and sanitation
- Basic principles in the abattoir industry
- Safety procedures and work ethics

HACCP Awareness – R850 per learner

Workers who don't understand the importance of food safety and quality systems and the operation of a hygiene management system can be a hindrance to the successful implementation of these systems as well as to the overall operation of the abattoir. By providing workers with the basic awareness of a HACCP system and the necessity of recording data and findings on checklists workers will be more inclined to adhere to the requirements of these food safety and quality systems and compliment the operation of system.

The following areas of learning are addressed:

- Food safety principles
- Introduction to the Hygiene management system
- Monitoring and control of CCP's

As a levy-payer the costs of the training can be reported on the annual Workplace Skills Plan which could result in mandatory grants being repaid to your abattoir. Learners will be certified and records of training will be provided as required by legislation.

To ensure that you benefit from this project it is important to complete the attached expression of interest form to reserve your training.

3. Microbiological Sampling Programme

Are you sure that the meat produced at your abattoir is safe and do you comply with the requirements of the HMS of the Red Meat Regulations? Microbiological sampling is a means to ensure the safety of your product and to identify the possible presence of pathogens in the meat.

In conjunction with the above programmes the sampling programme will be offered at a special rate of R800 (VAT excl) per sampling session. In order to qualify for this rate you are required to schedule 3 sampling sessions, each session scheduled 2 months apart.

The sampling will include testing of carcasses and or de-boned meat as well as hygiene monitoring of hands, equipment and surfaces.

A more a complete microbiological monitoring programme is available and should you require information in this regard please contact us.

Meat safety is a vital requirement of your abattoir and the RMAA believes that these programmes would benefit the abattoir in maintaining standards and ensuring the best possible product.

Kind regards



C J NELL
TRAINING MANAGER: RMAA

