



Course Title : **Meat Processing - Sausage Manufacture**

Duration : **two (2) days**

**COURSE STRUCTURE**

Competencies	Topics	Sub-Topics	Allotted Time (hrs)
Knowledge on application of hygiene and sanitation practices in meat plant	Hygiene and sanitation	<ul style="list-style-type: none"> <li>Types of food contamination; Personal hygiene; Cleaning and sanitizing; Pest control; Plant premises and environment</li> </ul>	0.5
Knowledge on the attributes of a good quality meat	Meat quality	<ul style="list-style-type: none"> <li>Quality characteristics of meat - Physical; Hidden</li> </ul>	0.5
Knowledge on quality control procedures applied in meat plants	Quality Control	<ul style="list-style-type: none"> <li>Process control; Quality control measures; Quality cycle</li> </ul>	0.5
Knowledge on the different types of sausages	Sausages	<ul style="list-style-type: none"> <li>Classification of sausages</li> </ul>	1.0
Knowledge and familiarization with the equipment needed in sausage manufacture	Basic equipment for sausage manufacture	<ul style="list-style-type: none"> <li>Considerations in selecting type of sausage production equipment; Special points to consider in selecting other equipment; Kinds of equipment</li> </ul>	0.5
Knowledge on the materials needed in sausage making	Raw materials in sausage making	<ul style="list-style-type: none"> <li>Meat; Non-meat ingredients; Casings</li> </ul>	0.5
Knowledge on the principles of meat emulsion	Meat emulsion	<ul style="list-style-type: none"> <li>Operations in emulsion; Sequence of addition of ingredients; Temperature control</li> </ul>	0.5
Knowledge on the different packaging materials being used for meat processing	Packaging of meat products	<ul style="list-style-type: none"> <li>Function; Classification; Types; Labeling requirement</li> </ul>	1.0
Knowledge and skills on processing different types of sausages	Demonstration / practicum on processing sausages	<ul style="list-style-type: none"> <li>Hotdog; Meat loaf; Fresh native sausage; Longanisang pinoy</li> </ul>	10.0
<b>TOTAL</b>			<b>15.0</b>

**SCHEDULE OF ACTIVITIES**

Day	Topics	Training Methodology		Total Hour(s)
		Lecture	Demonstration	
1	Hygiene and sanitation/Quality Control	x		1.5
	Sausages	x		1.0
	Basic equipment for sausage manufacture	x		0.5
	Raw materials in sausage manufacture/	x		1.0
	Meat emulsion			
2	Processing of Fresh native sausage, Longanisang pinoy		x	3.5
	Packaging	x		1.0
	Processing of Hotdog and Meat loaf		x	6.5
<b>TOTAL</b>				<b>15.0</b>