



Course Title : **Meat Processing-Selected Meat Products**

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"> Types of food contamination; Personal hygiene; Cleaning and sanitizing; Pest control; Plant premises and environment 	0.5
Knowledge on the attributes of a good quality meat	Meat quality	<ul style="list-style-type: none"> Quality characteristics of meat - Physical; Hidden 	0.5
Knowledge on quality control procedures applied in meat plants	Quality Control	<ul style="list-style-type: none"> Process control; Quality control measures; Quality cycle 	0.5
Knowledge on the factors affecting fresh meat quality	Meat as a raw material	<ul style="list-style-type: none"> Categories of meat; Classification of meat based on species; Properties of meat; Factors affecting fresh meat quality; Conditions encountered due to varied pH 	1.0
Knowledge on the different curing ingredients used in meat processing	Non-meat ingredients used in meat processing	<ul style="list-style-type: none"> List of curing ingredients and their function 	0.5
Knowledge on the different procedure being applied in modifying fresh meat	Basic meat processing procedure	<ul style="list-style-type: none"> Curing; Comminution; Blending; Emulsification; Formulation; Forming processed meat products; Smoking and heat processing; Dehydration; Aging 	0.5
Knowledge on classification of processed meat	Classification of processed meats	<ul style="list-style-type: none"> Comminuted; Non-comminuted 	0.5
Familiarization on the different meat processing equipment and tools	Tools and equipment used in meat processing	<ul style="list-style-type: none"> Considerations in acquiring utensils and equipment; Important utensils and equipment to procure 	0.5
Knowledge on the different packaging materials being used in meat products	Packaging of meat products	<ul style="list-style-type: none"> Function; Classification; Packaging materials; Modern packaging methods 	1.0
Knowledge on how to compute for cost and return	Costing	<ul style="list-style-type: none"> Cost and Return 	0.5
Knowledge on business opportunities in meat processing	Business opportunities in meat processing	<ul style="list-style-type: none"> Potential business opportunities in meat processing; Planning a small scale meat processing plant 	1.0
Knowledge and skills on processing selected meat products	Demonstration / practicum on processing of selected meat products	<ul style="list-style-type: none"> Tocino; Quick cured ham; Bacon; Corned beef; Skinless longanisa; Smoked longanisa; Embutido 	8.0
TOTAL			15.0

SCHEDULE OF ACTIVITIES

Day	Topics	Training Methodology		Total Hour(s)
		Lecture	Practical Application	
1	Hygiene and sanitation / Quality control	x		1.5
	Meat as a raw material	x		1.0
	Non-meat ingredients used in meat processing	x		0.5
	Basic meat processing procedures	x		0.5
	Classification of processed meat s	x		0.5
	Tools and equipment used in meat processing	x		0.5
2	Processing of Tocino, Quick cured ham, Bacon, Corned beef		x	3.0
	Packaging of meat products	x		1.0
	Costing	x		0.5
	Processing of Skinless longanisa, Smoked longanisa, Embutido		x	5.0
	Business opportunities in meat processing	x		1.0
TOTAL				15.0