



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Harvesting Wool Milk And Meat From Livestock Training

Agriculture and Nature Conservation / Primary Agriculture

Unit Standard 116198 · NQF Level 1 · 5 Credits · 2 Days

COURSE OVERVIEW

This course equips learners with the practical skills and knowledge required to harvest wool, milk, and meat from livestock in a humane, efficient, and quality-focused manner. It covers animal handling, hygiene standards, and basic processing techniques to ensure optimal yield and compliance with industry regulations.

Category	Agriculture and Nature Conservation
Subfield	Primary Agriculture
Unit Standard	116198
Accreditation	SAQA Accredited · NQF Level 1 · 5 Credits
Duration	2 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate correct and humane handling techniques for livestock during harvesting operations.
- Apply hygiene and safety protocols to prevent contamination and ensure product quality.
- Perform wool harvesting (shearing) according to industry standards and animal welfare principles.
- Execute milking procedures using appropriate equipment and maintaining udder health.
- Implement basic meat harvesting and carcass handling techniques to minimize waste and ensure freshness.

WHO SHOULD ATTEND

- This training is designed for farm workers, livestock handlers, and small-scale farmers who are responsible for the harvesting of livestock products in agricultural settings.

COURSE OUTLINE

Day 1: Foundational Principles of Livestock Harvesting

- Overview of SAQA unit standard 116198 and industry regulations.
- Animal welfare principles: stress reduction, handling techniques, and legal compliance.
- Anatomy and physiology related to wool, milk, and meat production.
- Hygiene and sanitation standards: personal protective equipment, facility cleanliness.
- Pre-harvest preparation: animal health checks, fasting, and yard management.
- Wool harvesting: shearing techniques, wool classing, and packaging.
- Milk harvesting: milking procedures, udder health, and cooling requirements.
- Meat harvesting: humane slaughter methods, bleeding, and carcass handling.

Day 2: Practical Application and Quality Management

- Practical demonstration: shearing, milking, and slaughter techniques.
- Hands-on practice: wool handling, milk testing, and carcass dressing.
- Quality assessment: grading wool, milk composition analysis, meat inspection.
- Record-keeping: harvest logs, animal identification, and batch tracking.
- Troubleshooting common issues: contamination, equipment failure, animal stress.
- Biosecurity measures and waste management.
- Review of legal and ethical responsibilities.
- Final assessment: scenario-based evaluation and feedback.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **5 NQF credits** at **NQF Level 1**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 15,400.00	R 15,400.00
1	In-House	R 20,000.00	R 20,000.00
1	On-Campus (Pretoria)	R 23,100.00	R 23,100.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	11 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	11 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	11 Aug 2026	On-Campus	Cape Town, South Africa
12 Aug 2026	13 Aug 2026	On-Campus	Abu Dhabi, UAE
12 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	13 Aug 2026	On-Campus	Mauritius
18 Aug 2026	19 Aug 2026	On-Campus	Pretoria, South Africa
18 Aug 2026	19 Aug 2026	On-Campus	Durban, South Africa

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 116198) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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