



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

Evaluate The Dressing Of Carcasses Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 117969 · NQF Level 4 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to evaluate the dressing of carcasses in a red meat abattoir or processing facility. It focuses on assessing hygiene, quality, and compliance with regulatory standards during the dressing process. Successful learners will be able to identify defects and ensure that dressed carcasses meet industry requirements.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	117969
Accreditation	SAQA Accredited · NQF Level 4 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Evaluate the dressing of carcasses against standard specifications and hygiene requirements.
- Identify defects and deviations in carcass dressing and recommend corrective actions.
- Apply relevant food safety and quality control principles during carcass dressing evaluation.
- Demonstrate knowledge of regulatory standards and animal anatomy related to dressing procedures.
- Analyze the impact of dressing practices on meat quality and shelf life.
- Implement documentation and reporting procedures for carcass dressing assessments.

WHO SHOULD ATTEND

- This course is intended for abattoir workers, meat inspectors, quality assurance personnel, and supervisors responsible for carcass dressing operations.
- It is also suitable for individuals seeking formal recognition of their skills in the red meat processing industry.

COURSE OUTLINE

Day 1: Introduction to Carcass Dressing and Quality Standards

- Overview of the meat processing chain and role of dressing.
- Definition and objectives of carcass dressing.
- Quality criteria for dressed carcasses: conformation, fat cover, and defects.
- Legal and safety requirements: Meat Safety Act, hygiene standards.
- Introduction to dressing tools: knives, saws, hooks, and sterilizers.
- Basic anatomy of carcass: primal cuts and bone structure.
- Pre-dressing procedures: animal handling and stunning.
- Personal protective equipment and workplace safety.

Day 2: Dressing Techniques and Evaluation Methods

- Step-by-step dressing process: bleeding, skinning, evisceration, splitting.
- Hygiene practices to prevent contamination: faecal, hair, and ingesta.
- Evaluating dressing defects: bruising, cuts, blood splash, and abscesses.
- Carcass grading systems: conformation classes and fat scores.
- Yield assessment: calculation of dressing percentage.
- Practical demonstration of dressing a carcass.
- Hands-on evaluation of dressed carcasses using checklists.
- Recording and reporting evaluation results.

Day 3: Advanced Evaluation, Quality Assurance, and Practical Integration

- Advanced defect analysis: causes and prevention strategies.
- Quality assurance systems: HACCP and traceability in dressing.
- Corrective actions for common dressing issues.
- Cold chain management and carcass chilling requirements.
- Practical assessment: dress a carcass and evaluate according to standards.
- Feedback and improvement plans based on evaluation results.
- Integration of theory and practice: case studies.
- Final review and certification criteria.

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 **6 NQF credits** at **NQF Level 4**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	13 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	13 Aug 2026	On-Campus	Mauritius
12 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
12 Aug 2026	14 Aug 2026	On-Campus	Cape Town, South Africa
17 Aug 2026	19 Aug 2026	On-Campus	Shenzhen, China
17 Aug 2026	19 Aug 2026	On-Campus	Pretoria, 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 117969) 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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