



Accredited Africa Training Institute for Capacity Development

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

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Implement Abattoir Hygiene In Poultry Processing Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 119389 · NQF Level 3 · 15 Credits · 12 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to implement and maintain hygiene standards in poultry abattoirs, ensuring compliance with the Meat Safety Act and other relevant regulations. It covers personal hygiene, cleaning procedures, and contamination control to produce safe, quality poultry products.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	119389
Accreditation	SAQA Accredited · NQF Level 3 · 15 Credits
Duration	12 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply personal hygiene practices in accordance with regulatory requirements.
- Demonstrate correct cleaning and sanitizing procedures for equipment and work areas.
- Identify and control potential contamination hazards in poultry processing.
- Implement waste management and disposal procedures to maintain hygiene.
- Monitor and record hygiene practices to ensure compliance with standards.

WHO SHOULD ATTEND

- This course is designed for abattoir workers, supervisors, and quality assurance personnel involved in poultry processing who need to apply hygiene principles in their daily operations.

COURSE OUTLINE

Day 1: Introduction to Poultry Processing and Abattoir Hygiene

- Overview of the poultry processing industry in South Africa.
- Introduction to abattoir hygiene principles.
- Role of SAQA and related quality assurance bodies.
- Basic microbiology relevant to poultry.
- Overview of Unit Standard 119389.

Day 2: Regulatory Framework and Standards

- Meat Safety Act (Act 40 of 2000) and regulations.
- SANS 10049 and other applicable standards.
- Import/export requirements and certification.
- Role of the Agricultural Product Standards Act.
- Understanding HACCP principles in the regulatory context.

Day 3: Personal Hygiene and Protective Clothing

- Handwashing techniques and frequency.
- PPE requirements: aprons, gloves, hairnets, boots.
- Health and hygiene policies for workers.
- Managing cuts, wounds, and illnesses.
- Visitor hygiene protocols.

Day 4: Abattoir Design and Workflow

- Zoning: clean vs. dirty areas.
- Airflow and drainage considerations.
- Equipment placement and material flow.
- Separation of live bird handling and processing.
- Design features to prevent cross-contamination.

Day 5: Cleaning and Sanitation Procedures

- Cleaning schedules and methods (CIP, COP).
- Types of cleaning agents: detergents, acids, alkalis.
- Disinfectants: chlorine, quaternary ammonium compounds.
- Biofilm formation and control.
- Verification of cleaning effectiveness (ATP testing).

Day 6: Pest Control and Waste Management

- Common pests: flies, rodents, birds.
- IPM principles: monitoring, exclusion, control.
- Waste categories: offal, feathers, blood.
- Waste storage and disposal regulations.
- Rendering and by-product handling.

Day 7: Water Quality and Supply

- Water quality parameters (pH, turbidity, microbial).
- Water treatment: filtration, chlorination.
- Water sampling and testing protocols.
- Water conservation and reuse.

- Backflow prevention and plumbing hygiene.

Day 8: Receiving and Ante-Mortem Inspection

- Receiving procedures: unloading, crates, transport.
- Ante-mortem inspection: visual and physical.
- Signs of common poultry diseases.
- Biosecurity: vehicle disinfection, footbaths.
- Handling of condemned birds.

Day 9: Slaughter and Processing Hygiene

- Stunning, bleeding, scalding, defeathering.
- Evisceration: organ removal and inspection.
- Chilling methods: air vs. immersion.
- Hygiene during portioning and packing.
- Temperature control and monitoring.

Day 10: Post-Mortem Inspection and Quality Control

- Post-mortem inspection: organ and carcass.
- Common conditions: bruises, abscesses, tumors.
- Condemnation criteria and recording.
- Quality control: pH, color, texture.
- Sampling for microbiological testing.

Day 11: Record Keeping and Traceability

- Record types: cleaning logs, temperature charts, inspection reports.
- Traceability: batch numbers, labeling, recall procedures.
- Internal audits and corrective actions.
- Regulatory record-keeping requirements.
- Documentation for certification.

Day 12: Integration and Practical Assessment

- Practical simulation: abattoir hygiene walkthrough.
- Hands-on cleaning and disinfection exercise.
- Role-play: ante-mortem and post-mortem inspection.
- Review of key concepts and Q&A;
- Written and practical assessment.

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 **15 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 41,000.00	R 41,000.00
1	In-House	R 53,300.00	R 53,300.00
1	On-Campus (Pretoria)	R 61,500.00	R 61,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	25 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	26 Aug 2026	On-Campus	Pretoria, South Africa
12 Aug 2026	27 Aug 2026	On-Campus	Abu Dhabi, UAE
13 Aug 2026	28 Aug 2026	On-Campus	Durban, South Africa
13 Aug 2026	28 Aug 2026	On-Campus	Mauritius
14 Aug 2026	31 Aug 2026	On-Campus	Cape Town, South Africa
17 Aug 2026	01 Sep 2026	On-Campus	Pretoria, South Africa
18 Aug 2026	02 Sep 2026	On-Campus	Abu Dhabi, UAE

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 119389) 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.

Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza, 1122 Burnett St, Hatfield 0028, Pretoria, Gauteng, South Africa
Tel: +27 12 004 8389 · WhatsApp: +27 65 077 6310 · apply@aaticd.co.za · www.aaticd.co.za