



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

Abattoir Hygiene and Meat Safety Standards

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 256575 · NQF Level 4 · 12 Credits · 9 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to maintain high standards of hygiene and meat safety in abattoir operations. It covers the principles of meat contamination prevention, relevant regulations, and best practices for ensuring safe meat production. Successful learners will be able to apply hygiene protocols and contribute to public health protection.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	256575
Accreditation	SAQA Accredited · NQF Level 4 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Explain the principles of abattoir hygiene and the importance of meat safety standards.
- Identify potential sources of meat contamination and apply measures to prevent cross-contamination.
- Demonstrate correct personal hygiene practices and use of protective clothing in an abattoir environment.
- Apply cleaning and sanitization procedures for equipment, surfaces, and facilities.
- Implement waste management and pest control measures to maintain a hygienic abattoir.
- Evaluate compliance with relevant regulations and standards for meat safety.

WHO SHOULD ATTEND

- This course is designed for abattoir workers, supervisors, quality assurance personnel, and anyone involved in meat handling or processing who needs to understand and apply abattoir hygiene and meat safety standards.

COURSE OUTLINE

Day 1: Introduction to Abattoir Hygiene and Meat Safety

- Overview of abattoir operations and meat safety.
- Relevant South African legislation (Meat Safety Act, Animal Diseases Act).
- Introduction to HACCP principles.
- Roles and responsibilities of personnel.
- Basic microbiology of meat spoilage and pathogens.

Day 2: Abattoir Design and Workflow

- Layout and zoning: clean vs. dirty areas.
- Material and equipment selection for hygiene.
- Workflow from lairage to dispatch.
- Ventilation, drainage, and waste management.
- Design features to prevent cross-contamination.

Day 3: Pre-Slaughter Handling and Lairage Hygiene

- Animal welfare regulations and stress reduction.
- Lairage management: stocking density, resting periods.
- Ante-mortem inspection procedures.
- Cleaning and disinfection of lairage.
- Handling of sick or injured animals.

Day 4: Slaughter Process and Hygiene Practices

- Stunning, bleeding, and dressing techniques.
- Hygiene during evisceration and carcass splitting.
- Prevention of fecal and ingesta contamination.
- Use of sterile equipment and personal hygiene.
- Temperature control and chilling requirements.

Day 5: Post-Mortem Inspection and Meat Classification

- Post-mortem inspection of carcasses and offal.
- Common lesions and diseases (e.g., TB, cysticercosis).
- Disposition decisions: pass, condemn, or trim.
- Meat classification and grading.
- Documentation and traceability.

Day 6: Cleaning and Sanitation Programs

- Principles of cleaning and disinfection.
- Cleaning equipment and methods.
- Chemical safety and dilution ratios.
- Sanitation standard operating procedures (SSOPs).
- Microbiological monitoring and ATP testing.

Day 7: HACCP and Food Safety Management Systems

- HACCP seven principles in detail.
- Hazard analysis: biological, chemical, physical.
- Determining CCPs and critical limits.
- Monitoring, corrective actions, and verification.

- Record keeping and documentation.

Day 8: Waste Management and Environmental Hygiene

- Types of abattoir waste: condemned materials, blood, offal.
- Rendering and incineration options.
- Wastewater treatment and discharge standards.
- Integrated pest management.
- Environmental impact assessments.

Day 9: Regulatory Compliance and Audit Preparation

- Overview of South African Meat Safety Authority (SAMSA) requirements.
- Audit checklists and non-conformance management.
- Corrective and preventive actions (CAPA).
- Traceability and recall procedures.
- Developing a food safety culture.

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 **12 NQF credits** at **NQF Level 4**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 33,300.00	R 33,300.00
1	In-House	R 43,300.00	R 43,300.00
1	On-Campus (Pretoria)	R 50,000.00	R 50,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
31 Jul 2026	12 Aug 2026	On-Campus	Mauritius
03 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	14 Aug 2026	On-Campus	Lagos, Nigeria
05 Aug 2026	17 Aug 2026	On-Campus	Johannesburg, South Africa
06 Aug 2026	18 Aug 2026	On-Campus	Mauritius
07 Aug 2026	19 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	20 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 256575) 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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