

**COURSE OUTLINE:  
MANAGING A POULTRY ABATTOIR**

This exciting new course is designed for small commercial broiler producers who want to learn how to set up and manage a rural or low throughput poultry abattoir. The course runs at the KZNPI over 5 days and is facilitated by industry experts who have the ability to equip delegates with the required knowledge and practical skills. The relevant legislation is discussed and a list of useful contacts is provided. Each delegate will have the opportunity to dissect a chicken and to actively engage in broiler processing. Emphasis is placed on the importance of product marketing and the financial management of the business.

**COURSE CONTENT**

Module 1	Abattoir regulations, layout and construction
Module 2	Poultry anatomy for the processor
Module 3	Poultry meat processing
Module 4	Personal hygiene
Module 5	Abattoir hygiene and food safety
Module 6	Abattoir sanitation
Module 7	Handling of waste and condemned material
Module 8	Managing the business