



Kursusse WRSA Courses
In samewerking met / in cooperation with
**Ghoenaskraal Opleidingsentrum/
Training Centre**



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**Wildsvleisverwerkingskursus /
Game meat processing course**
Koste per persoon / Cost per person: R3 490,00
Kursusdatum / Course date: Son-Vry / Sun-Fri 1-6 Mar 2020

Onderwerpe vir die kursus/Topics for the course:

- Agtergrondkennis: Hantering van 'n karkas, pluspunte van wildvleis, vereistes vir "lekker" wildvleis, ens /
Background knowledge: Handling a carcass, plus points of game meat, requirements for tasty game meat, etc
- Higiëne in 'n vleisverwerkingsaanleg: Persoonlike higiëne, sanitasie en vleisgesondheid /
Hygiene in a meat processing plant: Personal hygiene, sanitation and meat health
- Slag en versnitting van 'n karkas, sout van wildsvelle / *Slaughter & cut a carcass, salinate/salt game skins*
- Verwerking en beste aanwending van primêre snitte (Ook ontbening van ribbes, blaaië en boude) /
Processing and best application of primary cuts (also deboning ribs, shoulders and legs)
- Maak van verskillende tipes wors (Boerewors, droëwors, russians, salami en cabanossi) / *Making different types of sausage (Boerewors, dry wors, russians, salami and cabanossi)*
- Maak van biltong, droëwors en wildschips / *Making biltong, dry wors and game chips*
- Maak van lekker boere-sosaties / *Making tasty traditional sosaties*
- Voorbereiding van lewer en niertjies: maak van lewerkoekies en skildpadjies / *Preparing liver and kidneys: Making liver patties and tortoisés (skilpadjies)*
- Verpakking en bemarkingsgereedheid / *Packaging and marketing readiness*

**Deposito van 50% word benodig om bespreking te bevestig /
A 50% deposit is required to confirm booking**