

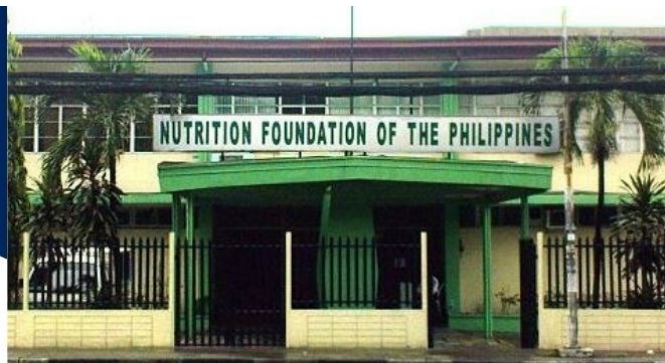
MEAT PROCESSING INGREDIENTS & SPICES

AVAILABLE AT THE FOLLOWING BRANCHES:

SPICES AND FOODMIX HOUSE

STORE HOURS: 9:00AM - 6:00PM
MONDAY to SATURDAY

- **NUTRITION FOUNDATION OF PHIL. BLDG.**
107 E. RODRIGUEZ SR. AVE., QUEZON CITY
Telephone No.: (02) 8425-0251 * 8742-0826
Mobile Nos.: 0922-8444858 * 0966-9950577
- **GROUND FLOOR, LEMON SQUARE BLDG.,**
EDSA MUÑOZ, QUEZON CITY
(near MERALCO, MUÑOZ)
Mobile No.: 0932-2443980
Telephone No.: (02) 8373-6156
- **2ND FLOOR, RUBLOU TOWN CENTER**
#1 National Road Summit Circle,
Brgy. Bayanan, Muntinlupa City
Mobile No.: 0922-844-4828
Telephone No.: (02) 8822-9677



CONTACT US

**Nutrition Foundation of the
Philippines Building**
107 E. Rodriguez Sr. Avenue,
Brgy. Tatalon Quezon City
(across Puregold & Q.I. Hospital)

Website: www.spicesandfoodmix.com

Tel. No.: (02) 8742-0826

Telefax : (02) 8742-7866

SUNCEL 0922 769 4797

GLOBE 0966 953 4284

INSTITUTIONAL COURSES UPON REQUEST AT REASONABLE PRICE

FACE TO FACE or ONLINE TUTORIAL LESSONS
on the following courses like Meat Processing,
Sausage Making & Baking Courses

Tutorial Fee

Php 8,500.00 (1 - 3 participants)

Php 9,000.00 (4 - 6 participants)

Duration: Wholeday (Select 6 product lines)

Additional Cost: (to be reimbursed on the tutorial date)
**Actual Cost of Meat / Raw materials, Ingredients
Processing Fee and Packaging Materials**
(more or less Php 3,000.00, depends on your product lines)



ULTIMA ENTREPINOY FORUM CENTER

FREE Business Consultation

with Mrs. Lourdes S. Rivera

"Guru of Meat Processing"

Direct line: (02) 8781-0359

Mobile No.: 0933-5632521

E-mail: lulu_sfmh@yahoo.com

lulurivera.ultima@gmail.com

Schedule of Courses for the Month of MARCH 2023

- MAR. 01 (WED) SIOPAO VARIETIES FOR BUSINESS**
P 3,000.00
9AM - 5PM
Steamed Siopao, Toasted Siopao,
Asado Filling and Bola-bola Filling, Siopao Sauce
- MAR. 02 (THU) FRESH NOODLE & PASTA MAKING**
P 3,000.00
9AM - 5PM
Lomi noodles, Canton noodles, Miki noodles, Wanton,
Malunggay / Carrot Fettuccini, Vegetable Pasta
- MAR. 08 (WED) BAKED GOODIES FOR BUSINESS**
P 3,000.00
9AM - 5PM
Chocolate Moist Brownies, Choco Chip Cookies,
Food for the Gods, Butterscotch Bar, Caramel Bar
- MAR. 09 (THU) COMMERCIAL BREADMAKING**
P 3,000.00
9AM - 5PM
Soft Ensaymada, Pan de sal, Monay or Burger Bun,
Spanish Bread, Pan de Coco, Cinnamon Bread
- MAR. 15 (WED) CAKES AND CAKE DECORATING**
P 3,000.00
9AM - 5PM
Basic Baking, Chiffon Cake, Chocolate Cake,
Figure Piping, Flower Making in Royal Icing & Gum Paste,
How to Icing the cake by using Buttercream & Boiled Icing
- MAR. 16 (THU) PIES, TARTS, PIZZA & EMPANADA**
P 3,000.00
9AM - 5PM
Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart,
Pizza Dough, Pizza Toppings, Empanada making
- MAR. 22 (WED) NATIVE KAKANIN**
P 3,000.00
9AM - 5PM
Bibingng Malagkit, Sapin-sapin, Puto Pao,
Kutsinta, Pitchie-pitchie, Special Puto
- MAR. 23 (THU) FISH PROCESSING**
P 3,000.00
9AM - 5PM
Sardines in Tomato Sauce, Gourmet Bangus,
Bangus Deboning, Daing, Tinapa and Tuyo Making
- MAR. 28 (TUE) CUPCAKES AND MUFFINS**
P 3,000.00
9AM - 5PM
Red Velvet Cupcakes with Cream Cheese Frosting,
Carrot & Banana Cupcake, Blueberry Muffins
- MAR. 29 (WED) SHAWARMA & KEBAB MAKING**
P 3,000.00
9AM - 5PM
Shawarma Recipe, Hummus, Pita Bread, Beef Kebab,
Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
- MAR. 30 (THU) KOREAN AND JAPANESE CUISINE**
P 3,000.00
9AM - 5PM
Kimchi, Bulgogi & Korean Barbecue
Sushi / California Maki, Tempura (Shrimp, Vegetables)

LIMITED TO FIVE (5) PARTICIPANTS ONLY!

For Reservation & Inquiries, please CALL US...

Tel. Nos.: **(02) 8742-7866 * 8742-0826**

Mobile Nos: **0922-7694797 * 0966-9534284**

Payment options:

- **BDO 004610020583 Arthur S. Rivera**
- **GCASH 0945-744-6401 Carmen F. Rivera**

MAR. 03 (FRI) BASIC AND ADVANCED MEAT PROCESSING
9AM - 5PM
P 3,000.00
Pork Tocino, Home-made Bacon, Chinese Quekiam,
Commercial Siomai, Hamburger & Skinless Longganisa

MAR. 04 (SAT) LOCAL & INTERNATIONAL SAUSAGE MAKING
9AM - 5PM
P 3,000.00
Ilocos Longganisa, Cebu Longganisa, Batutay,
Pepperoni, Hungarian Sausage, German Sausage

MAR. 10 (FRI) NEGOSYO SA SILOG
9AM - 5PM
P 3,000.00
Tosilog, Tapsilog, Longsilog, Sizzling Burger with Gravy,
Pork Sisig, Tender Pork Chop Tonkatsu

MAR. 11 (SAT) SPECIAL MEAT PRODUCTS FOR BUSINESS
9AM - 5PM
P 3,000.00
Quick-Cured Ham, Corned Beef, Luncheon Meat,
Roast Chicken and Korean Barbecue

MAR. 17 (FRI) COMPREHENSIVE COURSE IN MEAT PROCESSING
9AM - 5PM
P 3,000.00
Pork Tocino, Commercial Embotido, Home-made Bacon,
Commercial Siomai, Hamburger & Garlic Longganisa

MAR. 18 (SAT) COMPREHENSIVE COURSE IN SAUSAGE MAKING
9AM - 5PM
P 3,000.00
Vigan Longganisa, Lucban and Calumpit Longganisa,
Italian Sausage, Hungarian Sausage, Taiwan Sausage

MAR. 24 (FRI) COMPREHENSIVE COURSE IN BASIC & ADVANCED MEAT PROCESSING WITH DEMO & HANDS-ON
9AM - 5PM
P 3,000.00
Pork Tocino, Bacon, Embotido, Skinless Longganisa,
Commercial Siomai and Commercial Hamburger

MAR. 25 (SAT) LOCAL & INTERNATIONAL SAUSAGE MAKING
9AM - 5PM
P 3,000.00
Ilocos Longganisa, Lucban and Smoked Longganisa,
Chorizo de Recado, German Sausage, Canton Sausage

MAR. 31 (FRI) COMPREHENSIVE COURSE IN MEAT PROCESSING AND SAUSAGE MAKING
9AM - 5PM
P 3,000.00
Pork Tocino, Commercial Siomai, Commercial Hamburger,
Lucban Longganisa, Hungarian Sausage, Bologna

APR. 01 (SAT) CHICKEN AND FISH MEAT PROCESSING
9AM - 5PM
P 3,000.00
Chicken Tocino, Chicken Nuggets, Chicken Longganisa,
Fish Siomai, Fish Burger Patties & Premium Fish Balls

We offer Tutorial Lesson on Hotdog Making

Training Fee: **P 10,000.00** plus the actual cost of materials

Additional cost: **more or less P 2,000.00**

Number of pax.: **Good for five (5) participants only**

For more information, please feel free to contact us.