

# 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.: 0966-9950577 \* 0922-8444858
- **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

## **INSTITUTIONAL COURSES ARE OFFERED UPON REQUEST AT REASONABLE PRICE**

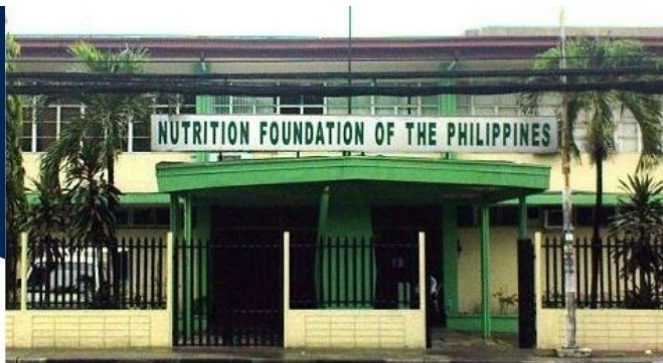
**FACE TO FACE or ONLINE TUTORIAL LESSONS**  
on the following courses like Meat Processing,  
Sausage Making & Baking Courses

### **Tutorial / Private Lesson**

**Fee: Php 10,000.00 for 1 - 3 participants**

**Additional Participant we'll charge P 500.00 /head**  
**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)



## **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](http://www.spicesandfoodmix.com)

**Tel. No.: (02) 8742-0826**

**Telefax .: (02) 8742-7866**

**GLOBE 0966 953 4284**



# **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**

**Email: [lulu\\_sfmh@yahoo.com](mailto:lulu_sfmh@yahoo.com)**

**[lulurivera.ultima@gmail.com](mailto:lulurivera.ultima@gmail.com)**

# Schedule of Courses for the Month of MAY 2024

<b>MAY 07 (TUE)</b> P 4,000.00 9AM - 5PM	<b>CUPCAKES AND MUFFINS</b> Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
<b>MAY 08 (WED)</b> P 4,000.00 9AM - 5PM	<b>BAKED GOODIES FOR BUSINESS</b> Chocolate Moist Brownies, Choco Chip Cookies, Food for the Gods, Butterscotch Bar, Caramel Bar
<b>MAY 09 (THU)</b> P 4,000.00 9AM - 5PM	<b>SHAWARMA &amp; KEBAB MAKING</b> Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
<b>MAY 14 (TUE)</b> P 4,000.00 9AM - 5PM	<b>CAKES AND CAKE DECORATING</b> 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
<b>MAY 15 (WED)</b> P 4,000.00 9AM - 5PM	<b>PIES, TARTS, PIZZA &amp; EMPANADA</b> Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart, Pizza Dough, Pizza Toppings, Empanada making
<b>MAY 16 (THU)</b> P 4,000.00 9AM - 5PM	<b>COMMERCIAL BREADMAKING</b> Soft Ensaymada, Pan de sal, Monay or Burger Bun, Spanish Bread, Pan de Coco, Cinnamon Bread
<b>MAY 21 (TUE)</b> P 4,000.00 9AM - 5PM	<b>DOUGHNUT VARIATION</b> Basic doughnut dough, Various Toppings & Fillings, Chocolate icing, Cream cheese, Bavarian Cream
<b>MAY 22 (WED)</b> P 4,000.00 9AM - 5PM	<b>FRESH NOODLE &amp; PASTA MAKING</b> Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
<b>MAY 23 (THU)</b> P 4,000.00 9AM - 5PM	<b>SIOPAO VARIETIES FOR BUSINESS</b> Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
<b>MAY 29 (WED)</b> P 4,000.00 9AM - 5PM	<b>HOW TO MAKE SAUCES</b> Tomato Sauce, Cheese Sauce, Peanut Sauce, Oyster Sauce and Chili Garlic Sauce
<b>MAY 30 (THU)</b> P 4,000.00 9AM - 5PM	<b>FISH PROCESSING</b> Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making

<b>MAY 03 (FRI)</b> 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN SAUSAGE MAKING</b> (Guidelines on How to Convert Premium Sausage to Commercial Products) Lucban Longganisa, Cebu Longganisa, Ilocos Longganisa, Chorizo de Recado, German and Hungarian Sausage
<b>MAY 04 (SAT)</b> 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN MEAT PROCESSING</b> Home Made Bacon, Pork Tocino, Commercial Embotido, Commercial Hamburger & Siomai, Garlic Longganisa
<b>MAY 10 (FRI)</b> 9AM - 5PM P 4,000.00	<b>SPECIAL SELECTED MEAT PRODUCTS</b> Corned Beef, Chinese Quekiam, Pork Barbecue, Beef Tapa, Taiwanese Sausage, Luncheon Meat
<b>MAY 11 (SAT)</b> 9AM - 5PM P 4,000.00	<b>SPECIAL COURSE ON HOW TO USE MDM IN VARIOUS PRODUCTS FOR COMPETITIVENESS</b> Commercial Hamburger, Commercial Skinless Longganisa, Commercial Siomai, Cebu Longganisa, Bologna, Nuggets
<b>MAY 17 (FRI)</b> 9AM - 5PM P 4,000.00	<b>BASIC AND ADVANCED MEAT PROCESSING</b> Pork Tapa, Home-made Bacon, Embotido, Chinese Quekiam, Commercial Siomai, Commercial Hamburger, Pork Tonkatsu
<b>MAY 18 (SAT)</b> 9AM - 5PM	<b>SPECIAL INVITATION TO MEAT SHOP OPERATORS!</b> Meat Cutting Techniques of Pork Carcass from Primal to Retail Cuts Processing of Meat Products using the Unsold Meat for the day for Profitability using Instant Mixes (Tocino, Tapa, Longganisa, Tonkatsu) <b>Fee: P5,000.00 per head plus the cost of half carcass divided by the number of pax.</b>
<b>MAY 24 (FRI)</b> 9AM - 5PM P 5,000.00	<b>SPECIAL COURSE FOR RESEARCH &amp; DEVELOPMENT STAFF</b> <b>Re: Processing &amp; Revision of Various Product Lines</b> How to Develop Quality Meat Products to Increase the Yield and Bring Down the Cost Tocino, Premium & Commercial Longganisa, Bologna, Commercial Nuggets and Commercial Hamburger

## MINIMUM of 4 to 10 PARTICIPANTS

**For Reservation & Inquiries, please CALL US...**

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

Mobile No.: **0966-9534284**

**Payment options:**

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

## Regular Course on Hotdog Production

Training Date: **MAY 25, 2024 (SATURDAY)**

Training Fee: **P 6,000.00 per participant**

Number of pax.: **Limited only to 5 participants**

**For more information, please feel free to contact us.**