

# 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 11,000.00** for 1 - 3 participants  
**Additional Participant** we'll charge **P1,000.00/pax**  
**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.: 0926-0755157**

**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 NOVEMBER 2024

NOV. 12 (TUE) 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
NOV. 13 (WED) P 4,000.00 9AM - 5PM	<b>FISH PROCESSING</b> Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
NOV. 14 (THU) 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
NOV. 16 (SAT) 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
NOV. 20 (WED) P 4,000.00 9AM - 5PM	<b>CUPCAKES AND MUFFINS</b> Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
NOV. 21 (THU) 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
NOV. 22 (FRI) 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
NOV. 27 (WED) P 4,000.00 9AM - 5PM	<b>HOW TO MAKE SAUCES</b> Tomato Sauce, Cheese Sauce, Peanut Sauce, Oyster Sauce and Chili Garlic Sauce
NOV. 28 (THU) P 4,000.00 9AM - 5PM	<b>SIOPAO VARIETIES FOR BUSINESS</b> Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
NOV. 29 (FRI) 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
NOV. 30 (SAT) P 4,000.00 9AM - 5PM	<b>TAHO AND TOKWA MAKING</b> Lecture / Demonstration with Hands-on Materials & Machine Sourcing, Proper Processing

NOV. 08 (FRI) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN MEAT PROCESSING AND SAUSAGE MAKING</b> Pork Tocino, Commercial Siomai, Commercial Hamburger, Garlic Longganisa, Taiwanese Sausage, Chorizo De Recado
NOV. 09 (SAT) 9AM - 5PM P 4,000.00	<b>PROCESSING OF AFFORDABLE PRODUCTS (Premium to Low Cost Products using MDM)</b> Bola Ham / Pear Shaped Ham, Bologna, Bacon using Jowls, Hamburger Patties, Siomai, and Hungarian Sausage
NOV. 13 (WED) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN BASIC &amp; ADVANCED MEAT PROCESSING WITH DEMO &amp; HANDS-ON</b> Quick Cured Sweet Ham, Pork Tocino, Skinless Longganisa, Sweet Ham, Commercial Siomai, Commercial Hamburger
NOV. 14 (THU) 9AM - 5PM P 4,000.00	<b>LOCAL &amp; INTERNATIONAL SAUSAGE MAKING</b> Ilocos Longganisa, Batutay, Tuguegarao Longganisa, Breakfast Sausage, German Sausage, Italian Sausage.
NOV. 22 (FRI) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN MEAT PROCESSING</b> Pork Tocino, Corned Beef, Commercial Embotido, Commercial Siomai, Hamburger & Garlic Longganisa
NOV. 23 (SAT) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN SAUSAGE MAKING</b> Cebu Longganisa, Calumpit and Lucban Longganisa, German Sausage, Hungarian Sausage, Taiwanese Sausage
NOV. 29 (FRI) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN BASIC &amp; ADVANCED MEAT PROCESSING WITH DEMO &amp; HANDS-ON</b> Pork Tocino, Beef Tapa, Chicken Longganisa, Bacon, Commercial Siomai and Commercial Hamburger Patties
NOV. 30 (SAT) 9AM - 5PM P 4,000.00	<b>GETTING READY FOR CHRISTMAS GIVEAWAYS</b> Pear Shaped Ham / Bola Ham (Premium to Low Cost) Chicken Ham, Quick Cured Sweet Ham, Embotido Deluxe
DEC. 06 (FRI) 9AM - 5PM P 4,000.00	<b>COMPREHENSIVE COURSE IN BASIC &amp; ADVANCED MEAT PROCESSING WITH DEMO &amp; HANDS-ON</b> Quick Cured Sweet Ham, Pork Tocino, Skinless Longganisa, Sweet Ham, Commercial Siomai, Commercial Hamburger
DEC. 07 (SAT) 9AM - 5PM P 4,000.00	<b>LOCAL &amp; INTERNATIONAL SAUSAGE MAKING</b> Ilocos Longganisa, Batutay, Tuguegarao Longganisa, Breakfast Sausage, German Sausage, Italian Sausage.

## MINIMUM of 4 to 10 PARTICIPANTS

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

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Mobile No.: 0966-9534284

**Payment options:**

- **GCASH** 0977 4277 292 Lourdes Rivera
- **BDO** 004610020583 Arthur S. Rivera