

MEAT PROCESSING INGREDIENTS & SPICES



MAIN: NUTRITION FOUNDATION OF THE PHIL. BLDG.

107 E. RODRIGUEZ SR. AVE., TATALON, QUEZON CITY
Telephone Nos.: (02) 8425-0251 * 8742-0826
Mobile Nos.: 0966-9950577 * 0922-8444858



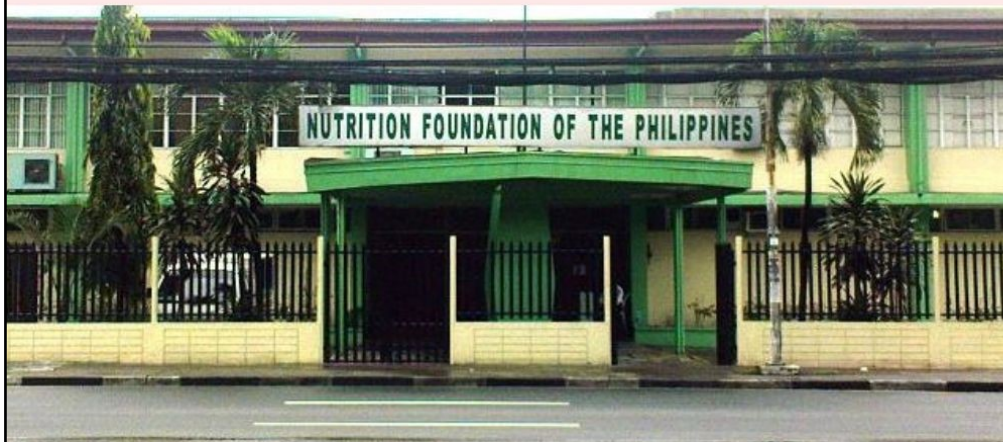
BRANCH 1 : LEMON SQUARE BUILDING

GND FLR. EDSA MUÑOZ, QUEZON CITY (near MERALCO)
Telephone No.: (02) 8373-6156
Mobile No.: 0932-2443980



BRANCH 2 : RUBLOU TOWN CENTER

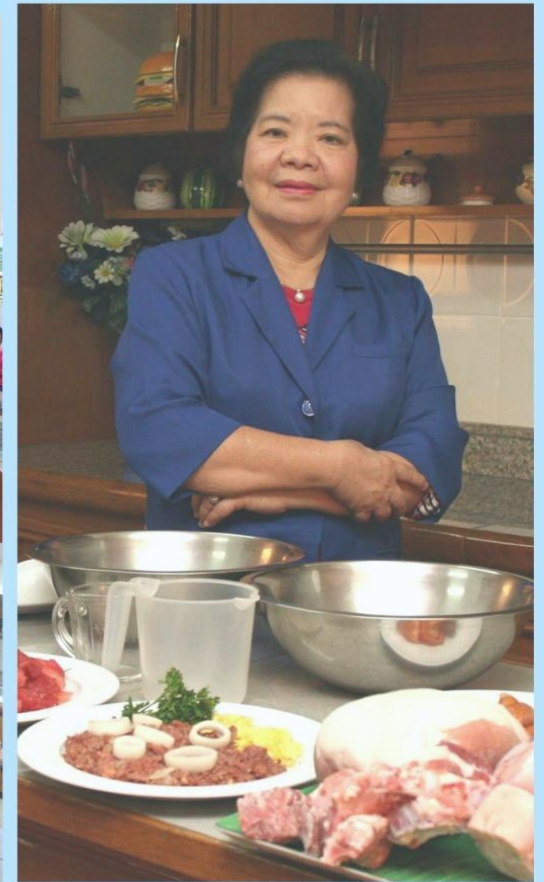
#1 NATIONAL ROAD SUMMIT CIRCLE
BRGY. BAYANAN, MUNTINLUPA CITY
Telephone No.: (02) 8822-9677
Mobile No.: 0922-8444828



SPICES & FOODMIX
HOUSE



ULTIMA ENTREPINOY
FORUM CENTER



**FREE Business Consultation with
Mrs. Lourdes Santos-Rivera
"Guru of Meat Processing"**
Direct line: (02) 8781-0359
Mobile No.: 0933-5632521
E-mail: lulurivera.ultima@gmail.com

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 12,000.00 for 1 - 3 participants

Additional Participant we'll charge P1,000.00/pax

Duration: Wholeday (Select 6 product lines) for Meat Processing

Additional Cost: (to be reimbursed on the tutorial date)

Actual Cost of Meat materials, Ingredients, Processing Fee & Packaging Materials
(more or less P 3,000.00, depends on your product lines)

ULTIMA ENTREPINOYFORUM CENTER

**Nutrition Foundation of the Philippines Bldg.
107 E. Rodriguez Sr. Avenue, Quezon City
(across Puregold & Quezon Institute Hospital)**

GLOBE 0966 953 4284

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

Website: www.spicesandfoodmix.com

Schedule of Courses for the Month of APRIL 2025

APR. 02 (WED) P 4,000.00 9AM - 5PM	FISH PROCESSING Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
APR. 03 (THU) P 4,000.00 9AM - 5PM	SIOPAO VARIETIES FOR BUSINESS Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
APR. 04 (FRI) P 4,000.00 9AM - 5PM	FRESH NOODLE & PASTA MAKING Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
APR. 08 (TUE) P 4,000.00 9AM - 5PM	DOUGHNUT VARIATION Basic doughnut dough, Various Toppings & Fillings, Chocolate icing, Cream cheese, Bavarian Cream
APR. 10 (THU) P 4,000.00 9AM - 5PM	SHAWARMA & KEBAB MAKING Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
APR. 11 (FRI) P 4,000.00 9AM - 5PM	PIES, TARTS, PIZZA & EMPANADA Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart, Pizza Dough, Pizza Toppings, Empanada making
APR. 12 (SAT) P 4,000.00 9AM - 5PM	CAKES AND CAKE DECORATING 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
APR. 23 (WED) P 4,000.00 9AM - 5PM	CUPCAKES AND MUFFINS Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
APR. 24 (THU) P 4,000.00 9AM - 5PM	BAKED GOODIES FOR BUSINESS Chocolate Moist Brownies, Choco Chip Cookies, Food for the Gods, Butterscotch Bar, Caramel Bar
APR. 25 (FRI) P 4,000.00 9AM - 5PM	COMMERCIAL BREADMAKING Soft Ensaymada, Pan de sal, Monay or Burger Bun, Spanish Bread, Pan de Coco, Cinnamon Bread

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:

• **GCASH 0977 4277 292**

• **BDO 004610020583**

Lourdes Rivera

Arthur S. Rivera

ONLINE CLASS: MEAT PROCESSING

Date : **APRIL 12, 2025 (SATURDAY)**

Time : 9:00am – 12:00nn

Platform : via Zoom Meeting

Training Fee : **Php 2,000.00 per head**

Product Lines :

1. Pork Tocino
2. Commercial Skinless Longganisa
3. Commercial Siomai
4. Commercial Hamburger Patties
5. Tender Pork Chop Tonkatsu

APR. 04 (FRI) 9AM - 5PM
P 4,000.00

BASIC AND ADVANCED MEAT PROCESSING WITH DEMONSTRATION AND HANDS-ON

Pork Tocino, Skinless Longganisa, Nuggets, Embotido, Commercial Hamburger Patties, Commercial Siomai
Bonus: Tender Pork Chop Tonkatsu

APR. 05 (SAT) 9AM - 5PM
P 4,000.00

HOW TO PROCESS VARIOUS SAUSAGES / LONGGANISA FROM PREMIUM TO COMMERCIAL FORMULATION

Italian Sausage, Hungarian Sausage, Bologna, Cebu Longganisa and Garlic Longganisa

APR. 10 (THU) 9AM - 5PM
P 4,000.00

MEAT & FISH PROCESSING FOR BUSINESS

Pork Tocino, Burger Patties, Pork Skinless Longganisa, Fish Lumpiang Shanghai, Fish Siomai, Fish Balls

APR. 11 (FRI) 9AM - 5PM
P 4,000.00

COMPREHENSIVE COURSE IN MEAT PROCESSING AND SAUSAGE MAKING

Corned Beef, Luncheon Meat, Home-made Bacon, Cebu Longganisa, Hungarian Sausage, German Sausage

APR. 24 (THU) 9AM - 5PM
P 4,000.00

COMPREHENSIVE COURSE IN MEAT PROCESSING

Quick Cured Sweet Ham, Chicken Nuggets, Embotido, Chinese Quekiam, Commercial Siomai & Hamburger

APR. 25 (FRI) 9AM - 5PM
P 4,000.00

COMPREHENSIVE COURSE IN MEAT PROCESSING AND SAUSAGE MAKING

Beef Tapa, Pork Tocino, Home-made Bacon, Sweet Ham, Lucban Longganisa, Taiwanese Sausage, Chorizo de Recado