

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



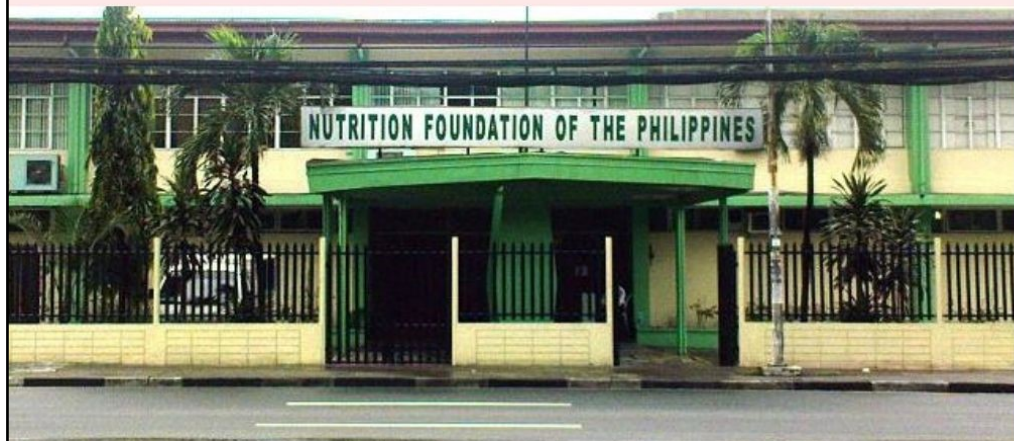
BRANCH 2 : RUBLOU TOWN CENTER

#1 NATIONAL ROAD SUMMIT CIRCLE

BRGY. BAYANAN, MUNTINLUPA CITY

Telephone No.: (02) 8822-9677

Mobile No.: 0922-8444828



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

Private / Tutorial Lesson

Fee: Php 12,000.00 good for 1 - 3 participants only

A fee of Php 1,000.00 per head applies for each additional participant

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

Additional Fee:

Actual Cost of Meat, Ingredients, Processing Fee & Packaging Materials, etc
(approximately Php 4,000.00 depending on your chosen product line)



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

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 DEC 2025 - JAN 2026

DEC. 02 (TUE) **SIOPAO VARIETIES FOR BUSINESS**
P 4,000.00
 9AM - 5PM
 Steamed Siopao, Toasted Siopao,
 Asado Filling and Bola-bola Filling, Siopao Sauce

DEC. 03 (WED) **FRESH NOODLE & PASTA MAKING**
P 4,000.00
 9AM - 5PM
 Lomi noodles, Canton noodles, Miki noodles, Wanton,
 Malunggay / Carrot Fettuccini, Vegetable Pasta

DEC. 04 (THU) **FISH PROCESSING**
P 4,000.00
 9AM - 5PM
 Sardines in Tomato Sauce, Gourmet Bangus,
 Bangus Deboning, Daing, Tinapa and Tuyo Making

DEC. 09 (TUE) **SHAWARMA & KEBAB MAKING**
P 4,000.00
 9AM - 5PM
 Shawarma Recipe, Hummus, Pita Bread, Beef Kebab,
 Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce

DEC. 10 (WED) **PIES, TARTS, PIZZA & EMPANADA**
P 4,000.00
 9AM - 5PM
 Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart,
 Pizza Dough, Pizza Toppings, Empanada making

DEC. 11 (THU) **COMMERCIAL BREADMAKING**
P 4,000.00
 9AM - 5PM
 Soft Ensaymada, Pan de sal, Monay or Burger Bun,
 Spanish Bread, Pan de Coco, Cinnamon Bread

DEC. 16 (TUE) **CUPCAKES AND MUFFINS**
P 4,000.00
 9AM - 5PM
 Red Velvet Cupcakes with Cream Cheese Frosting,
 Carrot & Banana Cupcake, Blueberry Muffins

DEC. 17 (WED) **BAKED GOODIES FOR BUSINESS**
P 4,000.00
 9AM - 5PM
 Chocolate Moist Brownies, Choco Chip Cookies,
 Food for the Gods, Butterscotch Bar, Caramel Bar

DEC. 18 (THU) **CAKES AND CAKE DECORATING**
P 4,000.00
 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

DEC. 05 (FRI) **SILOG BUSINESS FOR CANTEEN OPERATORS**
9AM - 5PM
P 4,000.00
 Pork Tocino, Pork Tapa, Skinless Longganisa, Bologna,
 Sisig with Extender, Hamburger Patties for Sizzling Steak

DEC. 06 (SAT) **ONLINE CLASS VIA ZOOM MEETING**
9AM - 12NN **MEAT PROCESSING (Using MDM)**
P 2,000.00 Bola or Pear Shaped Ham, Garlic Longganisa,
 Commercial Siomai and Hamburger Patties

DEC. 12 (FRI) **MEAT PROCESSING & LONGGANISA VARIETIES**
9AM - 5PM
P 4,000.00
 Quick Cured Ham, Tocino, Hamburger Patties & Siomai,
 Garlic Longganisa, Skinless Longganisa, Lucban Longganisa

DEC. 13 (SAT) **HOW TO PREPARE LOW COST MEAT PRODUCTS**
9AM - 5PM
P 4,000.00
 Utilization of Mechanically Deboned Meat (MDM) & Extenders
 To bring down the cost for the following product lines:
 Siomai, Hamburger Patties, Embotido, Chicken/Pork Nuggets
 Skinless Longganisa, Bologna (local), Bola / Pear Shaped Ham

DEC. 18 (THU) **LOCAL LONGGANISA & INTERNATIONAL SAUSAGES**
9AM - 5PM
P 4,000.00
 Ilocos Longganisa, Cebu Longganisa, Lucban Longganisa
 Chorizo de Bilbao, Taiwanese Sausage & Hungarian Sausage

DEC. 19 (FRI) **HOW TO START A MEAT PROCESSING BUSINESS**
9AM - 5PM
P 4,000.00
with Lecture / Demonstration and Hands-on
 Tocino, Pork BBQ, Home-made Bacon, Siomai, Embotido
 Hamburger Patties, Skinless Longganisa, Pork Tonkatsu

JAN. 23 (FRI) **COMPREHENSIVE COURSE IN MEAT PROCESSING**
9AM - 5PM
P 4,000.00
with Lecture / Demonstration and Hands-on
 Pork Tocino, Pork BBQ, Bacon, Embotido, Siomai,
 Commercial Hamburger Patties and Skinless Longganisa

JAN. 24 (SAT) **HOW TO PROCESS VARIOUS SAUSAGES AND**
9AM - 5PM
P 4,000.00
LONGGANISA (Premium to Commercial Recipe)
 Hungarian Sausage, Taiwanese Sausage, Chorizo Recado,
 Cebu Longganisa, Ilocos Longganisa, Lucban Longganisa

JAN. 30 (FRI) **MEAT PROCESSING & LONGGANISA VARIETIES**
9AM - 5PM
P 4,000.00
 Pork Tapa, Bacon, Commercial Embotido & Siomai,
 Garlic Longganisa, Longganisa Hamonado, Bologna (Local)

JAN. 31 (SAT) **HOW TO START A MEAT PROCESSING BUSINESS**
9AM - 5PM
P 4,000.00
 Corned Beef, Quick Cured Sweet Ham, Pork Tocino,
 Skinless Longganisa, Hamburger Patties & Commercial Siomai

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** **09457446401** **Arthur S. Rivera**
 • **BDO** **004610020583** **Arthur S. Rivera**