

Schedule of Courses for the Month of NOV - DEC 2025

NOV 08 (SAT) HOW TO PREPARE LOW COST MEAT PRODUCTS
9AM - 5PM Utilization of Mechanically Deboned Meat (MDM) & Extenders
P 4,000.00 To bring down the cost for the following product lines:

Siomai, Hamburger Patties, Embotido, Chicken/Pork Nuggets
 Cebu Longganisa, Bologna (local), Bola / Pear Shaped Ham

NOV 14 (FRI) PROCESSING REGIONAL VARIETIES OF LONGGANISA
9AM - 5PM Batutay, Cebu, Ilocos Longganisa, Lucban Longganisa,
P 4,000.00 Calumpit Garlic Longganisa and Guinobatan Longganisa

NOV 15 (SAT) HOW TO START A MEAT PROCESSING BUSINESS
9AM - 5PM **with Lecture / Demonstration and Hands-on**
P 4,000.00 Quick Cured Sweet Ham, Bacon, Pork Tocino, Pork Tapa,
 Skinless Longganisa, Hamburger Patties & Commercial Siomai

NOV 21 (FRI) SPECIAL COURSE ON MEAT PROCESSING
9AM - 5PM **FOR OTHER MEAT PRODUCTS**
P 4,000.00 Corned Beef, Chinese Quekiam, Chicken Cordon Bleu,
 Luncheon Meat, Pork or Chicken BBQ, Hungarian Sausage

NOV 22 (SAT) MEAT PROCESSING & LONGGANISA VARIETIES
9AM - 5PM Tocino, Bacon, Commercial Hamburger Patties & Siomai,
P 4,000.00 Garlic Longganisa, Longganisa Hamonado, Chorizo de Bilbao

NOV 28 (FRI) COMPREHENSIVE COURSE IN MEAT PROCESSING
9AM - 5PM **with Lecture / Demonstration and Hands-on**
P 4,000.00 Pork Tocino, Pork BBQ, Bacon, Embotido, Siomai,
 Commercial Hamburger Patties and Skinless Longganisa

NOV 29 (SAT) HOW TO PROCESS VARIOUS SAUSAGES AND
9AM - 5PM **LONGGANISA (Premium to Commercial Recipe)**
P 4,000.00 Hungarian Sausage, Taiwanese Sausage, Chorizo Recado,
 Bologna, Cebu Longganisa and Lucban Longganisa

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

• **BDO** 004610020583

Arthur S. Rivera

Arthur S. Rivera

DEC. 05 (FRI) SILOG BUSINESS FOR CANTEEN OPERATORS
9AM - 5PM Pork Tocino, Pork Tapa, Skinless Longganisa, Bologna,
P 4,000.00 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 Quick Cured Ham, Tocino, Hamburger Patties & Siomai,
P 4,000.00 Garlic Longganisa, Skinless Longganisa, Lucban Longganisa

DEC. 13 (SAT) HOW TO PREPARE LOW COST MEAT PRODUCTS
9AM - 5PM Utilization of Mechanically Deboned Meat (MDM) & Extenders
P 4,000.00 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 Ilocos Longganisa, Cebu Longganisa, Lucban Longganisa
P 4,000.00 Chorizo de Bilbao, Taiwanese Sausage & Hungarian Sausage

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

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

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

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

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

Schedule of Courses for the Month of NOV - DEC 2025

NOV 11 (TUE) P 4,000.00 9AM - 5PM	SIOPAO VARIETIES FOR BUSINESS Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
NOV 12 (WED) P 4,000.00 9AM - 5PM	FRESH NOODLE & PASTA MAKING Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
NOV 13 (THU) P 4,000.00 9AM - 5PM	FISH PROCESSING Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
NOV 18 (TUE) P 4,000.00 9AM - 5PM	SHAWARMA & KEBAB MAKING Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
NOV 19 (WED) P 4,000.00 9AM - 5PM	PIES, TARTS, PIZZA & EMPANADA Bucu Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart, Pizza Dough, Pizza Toppings, Empanada making
NOV 20 (THU) P 4,000.00 9AM - 5PM	COMMERCIAL BREADMAKING Soft Ensaymada, Pan de sal, Monay or Burger Bun, Spanish Bread, Pan de Coco, Cinnamon Bread
NOV 25 (TUE) P 4,000.00 9AM - 5PM	CUPCAKES AND MUFFINS Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
NOV 26 (WED) P 4,000.00 9AM - 5PM	BAKED GOODIES FOR BUSINESS Chocolate Moist Brownies, Choco Chip Cookies, Food for the Gods, Butterscotch Bar, Caramel Bar
NOV 27 (THU) 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

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**

DEC. 02 (TUE) P 4,000.00 9AM - 5PM	SIOPAO VARIETIES FOR BUSINESS Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
DEC. 03 (WED) P 4,000.00 9AM - 5PM	FRESH NOODLE & PASTA MAKING Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
DEC. 04 (THU) P 4,000.00 9AM - 5PM	FISH PROCESSING Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
DEC. 09 (TUE) P 4,000.00 9AM - 5PM	SHAWARMA & KEBAB MAKING Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
DEC. 10 (WED) P 4,000.00 9AM - 5PM	PIES, TARTS, PIZZA & EMPANADA Bucu Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart, Pizza Dough, Pizza Toppings, Empanada making
DEC. 11 (THU) P 4,000.00 9AM - 5PM	COMMERCIAL BREADMAKING Soft Ensaymada, Pan de sal, Monay or Burger Bun, Spanish Bread, Pan de Coco, Cinnamon Bread
DEC. 16 (TUE) P 4,000.00 9AM - 5PM	CUPCAKES AND MUFFINS Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
DEC. 17 (WED) P 4,000.00 9AM - 5PM	BAKED GOODIES FOR BUSINESS Chocolate Moist Brownies, Choco Chip Cookies, Food for the Gods, Butterscotch Bar, Caramel Bar
DEC. 18 (THU) 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

We offer Tutorial Lesson on Hotdog Making

Training Fee: **P 17,000.00 (Seventeen Thousand Pesos)**

Number of pax.: **Good for three (3) participants only**

For more information, please feel free to contact us.

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



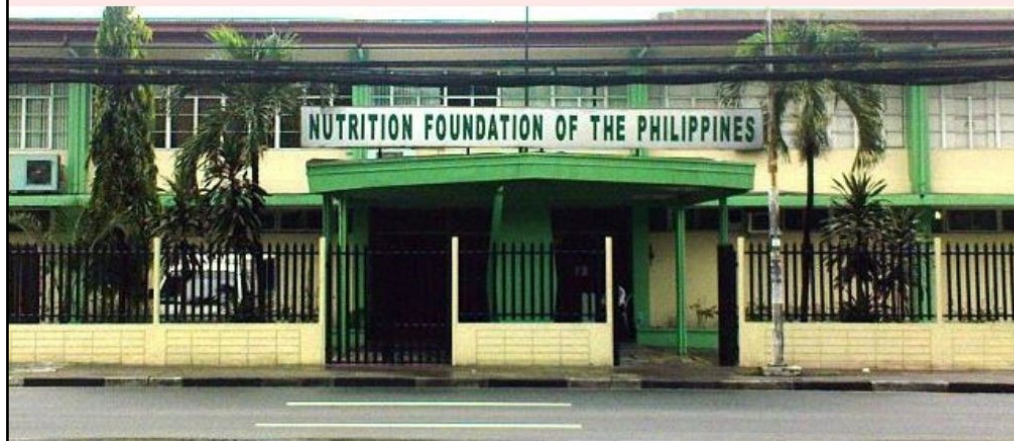
BRANCH 2 : RUBLOU TOWN CENTER

#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

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