

Schedule of Courses for the Month of OCT - NOV 2025

OCT. 03 (FRI) **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:
 Pork Tocino, Garlic Longganisa, Bologna, Embotido,
 Hamburger Patties, Chicken/Pork Nuggets and Siomai

OCT. 04 (SAT) **COMPREHENSIVE COURSE IN MEAT PROCESSING**
9AM - 5PM
P 4,000.00

Pork Tocino, Home-made Bacon, Chicken Nuggets, Siomai,
 Garlic Longganisa, Corned Beef & Tender Pork Tonkatsu

OCT. 10 (FRI) **LOCAL LONGGANISA & INTERNATIONAL SAUSAGES**
9AM - 5PM
P 4,000.00

Ilocos Longganisa, Lucban Longganisa, Cebu Longganisa,
 Bologna, Chorizo de Recado & Hungarian Sausage

OCT. 11 (SAT) **EASY TO PREPARE MEAT PRODUCTS**
9AM - 5PM
P 4,000.00

USING INSTANT MIXES FOR NEGOSYO
 Quick Cured Sweet Ham, Pork Tocino, Bacon, Embotido,
 Commercial Skinless Longganisa, Hamburger Patties, Tonkatsu

OCT. 17 (FRI) **HOW TO START A MEAT PROCESSING BUSINESS**
9AM - 5PM
P 4,000.00

with Lecture / Demonstration and Hands-on
 Quick Cured Sweet Ham, Bacon, Pork Tocino, Pork Tapa,
 Skinless Longganisa, Hamburger Patties & Commercial Siomai

OCT. 18 (SAT) **HAM VARIETIES FOR A PROFITABLE BUSINESS**
9AM - 5PM
P 4,000.00

Quick Cured Pork Ham (inject), Chicken Ham (Whole & Mini)
 Commercial Pear Shaped Ham, Low Cost Bola Ham,
 Longganisa Hamonado

OCT. 23 (THU) **SPECIALTY MEAT PRODUCTS FOR BUSINESS**
9AM - 5PM
P 4,000.00

Corned Beef, Embotido Deluxe, Chorizo de Bilbao,
 Chinese Quekiam, Lechong Manok, Hardinera (Everlasting)

OCT. 24 (FRI) **COMPREHENSIVE COURSE IN MEAT PROCESSING**
9AM - 5PM
P 4,000.00

Pork Tocino, Commercial Hamburger Patties & Siomai,
 Corned Beef, Calumpit Longganisa, Canton Sausage

OCT 25 (SAT) **ONLINE CLASS VIA ZOOM MEETING**
9AM - 12NN
P 2,000.00

MEAT PROCESSING FOR BUSINESS
 Pork Barbecue, Sweet Ham, Corned Beef, Nuggets

OCT 31 (FRI) **ONLINE CLASS VIA ZOOM MEETING**
9AM - 12NN
P 2,000.00

LONGGANISA & SAUSAGE MAKING
 Ilocos Longganisa, Lucban Longganisa,
 Hungarian Sausage, Taiwanese Sausage

NOV 07 (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

NOV 08 (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
 Cebu Longganisa, Bologna (local), Bola / Pear Shaped Ham

NOV 14 (FRI) **PROCESSING REGIONAL VARIETIES OF LONGGANISA**
9AM - 5PM
P 4,000.00

Batutay, Cebu, Ilocos Longganisa, Lucban Longganisa,
 Calumpit Garlic Longganisa and Guinobatan Longganisa

NOV 15 (SAT) **HOW TO START A MEAT PROCESSING BUSINESS**
9AM - 5PM
P 4,000.00

with Lecture / Demonstration and Hands-on
 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
P 4,000.00

FOR OTHER MEAT PRODUCTS
 Corned Beef, Chinese Quekiam, Chicken Cordon Bleu,
 Luncheon Meat, Pork or Chicken BBQ, Hungarian Sausage

NOV 22 (SAT) **MEAT PROCESSING & LONGGANISA VARIETIES**
9AM - 5PM
P 4,000.00

Tocino, Bacon, Commercial Hamburger Patties & Siomai,
 Garlic Longganisa, Longganisa Hamonado, Chorizo de Bilbao

NOV 28 (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

NOV 29 (SAT) **HOW TO PROCESS VARIOUS SAUSAGES AND**
9AM - 5PM
P 4,000.00

LONGGANISA (Premium to Commercial Recipe)
 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 **Arthur S. Rivera**
 • **BDO** 004610020583 **Arthur S. Rivera**

Schedule of Courses for the Month of OCT - NOV 2025

OCT 07 (TUE) P 4,000.00 9AM - 5PM	SIOPAO VARIETIES FOR BUSINESS Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
OCT 08 (WED) P 4,000.00 9AM - 5PM	FRESH NOODLE & PASTA MAKING Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
OCT 09 (THU) P 4,000.00 9AM - 5PM	FISH PROCESSING Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
OCT 14 (TUE) P 4,000.00 9AM - 5PM	SHAWARMA & KEBAB MAKING Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
OCT 15 (WED) 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
OCT 16 (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
OCT 21 (TUE) P 4,000.00 9AM - 5PM	CUPCAKES AND MUFFINS Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
OCT 22 (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
OCT 23 (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

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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 Buco 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

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



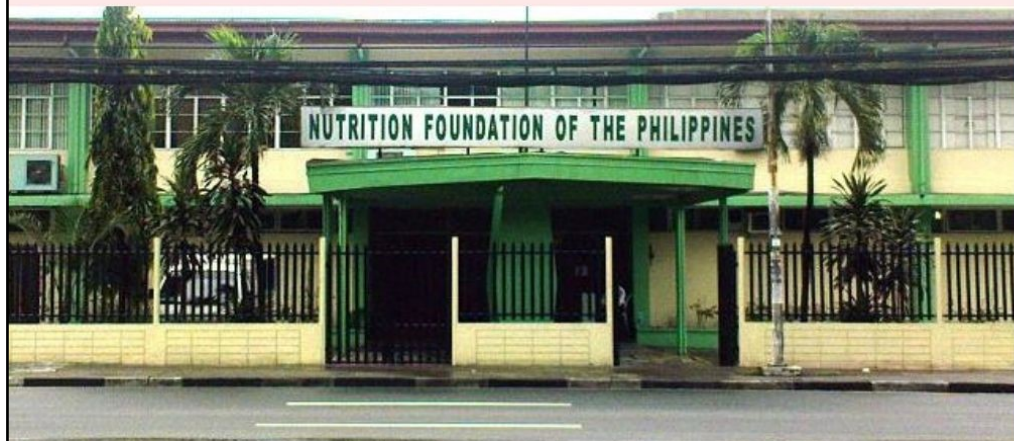
BRANCH 2 : RUBLOU TOWN CENTER

#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:

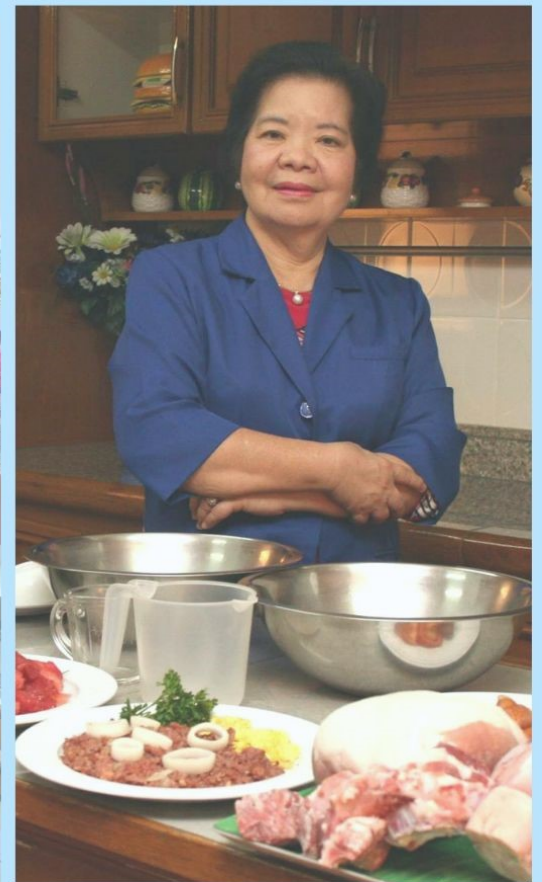
Actual Cost of Meat, Ingredients, Processing Fee & Packaging Materials, etc
(approximately Php 4,000.00 depending on your chosen product line)



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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