

Meat Processing Schedule for APRIL - MAY 2026

APRIL 11, Saturday Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING & LONGGANISA VARIETIES (Lecture/Demo with Hands-on)
Pork Tocino, Pork Barbecue, Bacon, Hamburger Patties, Longganisa Hamonado, Ilocos Longganisa, Lucban Longganisa

APRIL 17, Friday Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO PREPARE REGIONAL VARIETIES OF LONGGANISA FOR BUSINESS
Standardize Your Recipe, Food Safety, Shelf-Life Extension & Costing
Calumpit Longganisa, Cebu Longganisa, Fresh Native Longganisa
Guinobatan Longganisa, Ilocos Longganisa, Lukban Longganisa

APRIL 18, Saturday Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING with Lecture / Demonstration and Hands-on
Pork Tocino, Pork Barbecue, Home-made Bacon, Corned Beef, Chinese Quekiam, Siomai, Hamburger Patties

APRIL 24, Friday Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO START A MEAT PROCESSING BUSINESS
Beef Tapa, Pork Tocino, Embotido, Pork/Chicken Nuggets
Siomai, Hamburger Patties, Skinless Longganisa, Pork Tonkatsu

APRIL 25, Saturday Time: 9AM - 5PM Fee: P 5,000.00 per head
HOTDOG PRODUCTION (Face to Face Training)
Hygiene & Sanitation, Meat Processing Technology, Emulsion, Meat as raw materials, Ingredients used & Machines needed, Lecture / Demonstration on Premium and Commercial Hotdog

MINIMUM of 4 to 12 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**

MAY 09, SATURDAY Time: 9AM - 12NN Fee: P 3,000.00 per head
ONLINE CLASS: START YOUR LONGGANISA BUSINESS
Lecture, Discussion with Actual Product Demo via Zoom Meeting
HUNGARIAN SAUSAGE, CANTON SAUSAGE, CALUMPIT & LUCBAN LONGGANISA

MAY 23, SATURDAY Time: 9AM - 12NN Fee: P 3,000.00 per head
ONLINE CLASS: MEAT PROCESSING FOR BUSINESS
Lecture, Discussion with Actual Product Demo via Zoom Meeting
HOME-MADE BACON, PORK TAPA, QUICK CURED SWEET HAM, BOLA HAM

Training Methodology: Lecture, actual product demonstration, and hands-on activities, including recipe standardization, food safety practices, shelf-life extension, & product costing, etc.

MAY 07, THURSDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
PROFITABLE SPECIALTY MEAT PRODUCTS
Quick Cured Sweet Ham, Bulacan Style Hardinera, Sisig with Extender, Chinese Quekiam, Chicken Inasal, Chicken Tonkatsu with Ala King Sauce

MAY 08, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING AND LONGGANISA VARIETIES (Lecture / Demo with Hands-on)
Pork Tocino, Home-made Bacon, Siomai, Hamburger Patties, Longganisa Hamonado, Garlic Longganisa, Bologna (Local)

MAY 15, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
LOCAL LONGGANISA & INTERNATIONAL SAUSAGE MAKING
Batutay/Cabanatuan, Cebu Longganisa, Ilocos Longganisa, German Sausage, Hungarian Sausage and Italian Sausage

MAY 16, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING
Pork Tapa, Pork Barbecue, Siomai, Pork/Chicken Nuggets, Hamburger Patties, Skinless Longganisa and Embotido

Meat Processing Schedule for MAY - JUNE 2026

Training Methodology: Lecture, actual product demonstration, and hands-on activities, including recipe standardization, food safety practices, shelf-life extension, & product costing, etc.

MAY 21, THURSDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

FISH AND CHICKEN PRODUCTS FOR BUSINESS

Fish Sausage, Fish Siomai, Fish Quekiam,
Lechong Manok, Chicken Burger Patties, Chicken Pastil

MAY 22, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

HOW TO PRODUCE LOW-COST MEAT PRODUCTS FOR NEGOSYO (USING MDM and EXTENDERS) (From Premium to Commercial Formulation)

Pork Tocino, Skinless Longganisa, Siomai, Hamburger Patties

MAY 29, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

HOW TO START YOUR MEAT PROCESSING BUSINESS

Corned Beef, Pork Tocino, Home-made Bacon, Siomai, Hamburger Patties, Luncheon Meat and Pork Tonkatsu

MAY 30, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

MASTERING LONGGANISA AND SAUSAGE PRODUCTION

Longganisa Hamonado, Lucban and Smoked Longganisa, Hungarian Sausage, Taiwanese Sausage, Chorizo de Bilbao

JUNE 05, FRIDAY
Time: 9AM - 12NN
Fee: P 3,000.00 per head

ONLINE CLASS via Zoom
MEAT PROCESSING
Lecture, Discussion with
Actual Product Demonstration

- SIOMAI
- HAMBURGER PATTIES
- EMBOTIDO
- BOLOGNA (LOCAL)

JUNE 20, SATURDAY
Time: 9AM - 12NN
Fee: P 3,000.00 per head

ONLINE CLASS via Zoom
MEAT PROCESSING
Lecture, Discussion with
Actual Product Demonstration

- CHICKEN TOCINO
- CHICKEN LONGGANISA
- CHICKEN INASAL
- CHICKEN NUGGETS

JUNE 13, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

COMPREHENSIVE MEAT PROCESSING AND LONGGANISA PRODUCTION FOR BUSINESS

Pork Tocino, Pork Barbecue, Commercial Siomai, Embotido, Calumpit Longganisa, Cebu Longganisa, Vigan Longganisa

JUNE 19, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

LEARN TO PRODUCE AFFORDABLE MEAT PRODUCTS (Utilization of Mechanically Deboned Meat & Extenders)

Siomai, Hamburger Patties, Embotido, Bologna (Local), Skinless Longganisa and Bola/Pear Shaped Ham

JUNE 20, SAT. Time: 9AM - 5PM Fee: P 5,500.00 per head

HOTDOG PRODUCTION (Face to Face Training)

Hygiene & Sanitation, Meat Processing Technology, Emulsion, Meat as raw materials, Ingredients used & Machines needed, Lecture / Demonstration on Premium and Commercial Hotdog

JUNE 26, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

HOW TO PROCESS VARIOUS SAUSAGE & LONGGANISA

Canton Sausage, Chorizo de Recado, Hungarian Sausage, Batutay, Ilocos Longganisa and Longganisa Hamonado

JUNE 27, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head

HOW TO START A MEAT PROCESSING BUSINESS

Corned Beef, Pork Tapa, Home-made Bacon, Embotido, Hamburger Patties, Skinless Longganisa & Pork Tonkatsu

MINIMUM of 4 to 12 PARTICIPANTS

For Reservation & Inquiries, please CALL US...

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

Mobile No.: 0966-9534284 (Viber or WhatsApp)

Payment options:

- **GCASH** 09457446401 **Arthur S. Rivera**
- **BDO** 004610020583 **Arthur S. Rivera**
- **BPI** 3135 243 883 **Arthur S. Rivera**

Schedule of Courses for the Month of APRIL - JUNE 2026

APRIL 15 (WED) BAKED GOODIES FOR BUSINESS

P 4,000.00
Chocolate Moist Brownies, Choco Chip Cookies,
Food for the Gods, Butterscotch Bar, Caramel Bar

APRIL 16 (THU) CAKES AND CAKE DECORATING

P 4,000.00
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. 22 (WED) SIOPAO VARIETIES FOR BUSINESS

P 4,000.00
Steamed Siopao, Toasted Siopao,
Asado Filling and Bola-bola Filling, Siopao Sauce

APR. 23 (THU) FRESH NOODLE & PASTA MAKING

P 4,000.00
Lomi noodles, Canton noodles, Miki noodles, Wanton,
Malunggay / Carrot Fettuccini, Vegetable Pasta

APR. 29 (WED) FISH PROCESSING

P 4,000.00
Sardines in Tomato Sauce, Gourmet Bangus,
Bangus Deboning, Daing, Tinapa and Tuyo Making

APR. 30 (THU) SHAWARMA & KEBAB MAKING

P 4,000.00
Shawarma Recipe, Hummus, Pita Bread, Beef Kebab,
Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce

MAY 13 (WED) PIES, TARTS, PIZZA & EMPANADA

P 4,000.00
Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart,
Pizza Dough, Pizza Toppings, Empanada making

MAY 14 (THU) COMMERCIAL BREADMAKING

P 4,000.00
Soft Ensaymada, Pan de sal, Monay or Burger Bun,
Spanish Bread, Pan de Coco, Cinnamon Bread

MAY 20 (WED) DOUGHNUT VARIATION

P 4,000.00
Basic doughnut dough, Various Toppings & Fillings,
Chocolate icing, Cream cheese, Bavarian Cream

MAY 21 (THU) CUPCAKES AND MUFFINS

P 4,000.00
Red Velvet Cupcakes with Cream Cheese Frosting,
Carrot & Banana Cupcake, Blueberry Muffins

MAY 27 (WED)

P 4,000.00
9AM - 5PM
SWEET TREATS FOR BUSINESS
Pulvoron Variants, Chocolate Molding, Yema,
Pastillas, Peanut Brittle, Samploc Candy

MAY 28 (THU)

P 4,000.00
9AM - 5PM
NATIVE KAKANIN
Pitchie-pitchie, Special Puto, Puto Pao,
Kutsinta, Sapin-sapin, Suman Malagkit

JUNE 03 (WED)

P 4,000.00
9AM - 5PM
TRADITIONAL BREADS
Focaccia Bread, Pesto Bread, Sour Dough Bread,
Onion & Walnut Bread, French Bread, Croissant

JUNE 04 (THU)

P 4,000.00
9AM - 5PM
NO BAKED CAKES & DESSERTS
Blueberry Cheesecake, Supreme Mango Float,
Black Forest, Tiramisu, Chocolate Mousse

JUNE 10 (WED)

P 4,000.00
9AM - 5PM
SPREADS AND JAM MAKING
Peanut Butter, Yema Spread, Coconut Jam,
Strawberry Jam, Mango Jam and Ube Jam

JUNE 11 (THU)

P 4,000.00
9AM - 5PM
MAKE YOUR OWN SAUCES
Chili Garlic Sauce, Tabasco Sauce, Oyster Sauce,
Hoisin Sauce, Teriyaki & BBQ Sauce, Tomato Ketchup

JUNE 17 (WED)

P 4,000.00
9AM - 5PM
RICE IN A BOX
Kimchi Fried Rice, Yanchow Fried Rice, Longa-Rice
Thai Bagoong Rice, Oriental Rice, Mongolian Rice

JUNE 18 (THU)

P 4,000.00
9AM - 5PM
JAPANESE CUISINE
California Maki, Futo Maki, Assorted Sushi,
Japanese Chahan, Tonkatsu, Plating Presentation

JUNE 23 (TUE)

P 4,000.00
9AM - 5PM
SHAWARMA & KEBAB MAKING
Shawarma Recipe, Hummus, Pita Bread, Beef Kebab,
Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce

JUNE 24 (WED)

P 4,000.00
9AM - 5PM
FISH PROCESSING
Sardines in Tomato Sauce, Gourmet Bangus,
Bangus Deboning, Daing, Tinapa and Tuyo Making

JUNE 25 (THU)

P 4,000.00
9AM - 5PM
SIOPAO AND MAMI FOR BUSINESS
Steamed Siopao, Asado & Bola-bola Filling,
Siopao Sauce, Mami Noodle Making & Cookery

MINIMUM of 4 to 10 PARTICIPANTS