

Meat Processing Schedule for AUG - SEP 2026

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

AUG. 07, FRIDAY 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, Lucban Longganisa

AUG. 08, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
START, PRODUCE & PROFIT: MEAT PROCESSING WORKSHOP with Lecture / Demo and Hands-on
Quick Cured Sweet Ham, Pork Tapa, Home-made Bacon, Siomai, Pork/Chicken Nuggets, Garlic Longganisa, Tonkatsu

AUG. 14, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO START A MEAT PROCESSING BUSINESS
Corned Beef, Pork Tocino, Siomai, Luncheon Meat, Hamburger Patties, Skinless Longganisa & Pork Tonkatsu

AUG. 15, SATURDAY 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

AUG. 22, SATURDAY 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

AUG. 29, SAT. Time: 9AM - 3PM Fee: P5,000.00 per head
HOTDOG PRODUCTION (FACE TO FACE TRAINING)
Hygiene & Sanitation, Meat Processing Technology, Emulsion, Meat & Ingredients Used, & Machines needed, Lecture/Demo on Premium and Commercial Hotdog

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**

SPECIAL PROMO OFFER!!!

Register now and take advantage of our discounted fee.

AUG. 28, FRIDAY Time: 1:30 - 5:00 PM
Fee: P 2,500.00 per head *Limited to 15 participants only!*

FACE TO FACE CLASS: (Lecture, Discussion with Actual Product Demo)
START YOUR OWN MEAT PROCESSING BUSINESS
Tocino, Commercial Siomai, Hamburger & Skinless Longganisa

SEP. 04, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
PROFITABLE SPECIALTY MEAT PRODUCTS
Corned Beef, Quick Cured Sweet Ham, Bola/Pear Shaped Ham, Luncheon Meat, Chinese Quekiam and Chicken Inasal

SEP. 05, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING with Lecture / Demonstration and Hands-on
Quick Cured Sweet Ham, Pork Tocino, Bacon, Siomai, Chinese Quekiam, Skinless Longganisa & Pork Tonkatsu

SEP. 12, SATURDAY Time: 9AM - PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING AND LONGGANISA VARIETIES (Lecture / Demo with Hands-on)
Pork Tapa, Pork Barbecue, Siomai, Embotido, Bologna (Local), Garlic Longganisa and Longganisa Hamonado & Tonkatsu

SEP. 18, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO START A MEAT PROCESSING BUSINESS
Corned Beef, Pork Tocino, Home-made Bacon, Siomai, Hamburger Patties, Chicken Nuggets & Pork Tonkatsu

SEP. 19, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
LOCAL LONGGANISA & INTERNATIONAL SAUSAGES
Cebu Longganisa, Ilocos Longganisa, Lucban Longganisa, Chorizo de Recado, Taiwanese Sausage & Hungarian Sausage

SEP. 26, SATURDAY 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, Skinless Longganisa Bologna (Local) and Bola/Pear Shaped Ham

Schedule of Courses for the Month of AUG - SEP 2026

AUG. 05 (WED)
P 4,000.00
 9AM - 5PM

TRADITIONAL BREADS

Focaccia Bread, Pesto Bread, Sour Dough Bread,
 Onion & Walnut Bread, French Bread, Croissant

AUG. 06 (THU)
P 4,000.00
 9AM - 5PM

NO BAKED CAKES & DESSERTS

Blueberry Cheesecake, Supreme Mango Float,
 Black Forest, Tiramisu, Chocolate Mousse

AUG. 12 (WED)
P 4,000.00
 9AM - 5PM

SPREADS AND JAM MAKING

Peanut Butter, Yema Spread, Coconut Jam,
 Strawberry Jam, Mango Jam and Ube Jam

AUG. 13 (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

AUG. 19 (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

AUG. 20 (THU)
P 4,000.00
 9AM - 5PM

JAPANESE CUISINE

California Maki, Futo Maki, Assorted Sushi,
 Japanese Chahan, Tonkatsu, Plating Presentation

AUG. 25 (TUE)
P 4,000.00
 9AM - 5PM

SHAWARMA & KEBAB MAKING

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

AUG. 26 (WED)
P 4,000.00
 9AM - 5PM

FISH PROCESSING

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

AUG. 27 (THU)
P 4,000.00
 9AM - 5PM

SIOPAO AND MAMI FOR BUSINESS

Steamed Siopao, Asado & Bola-bola Filling,
 Siopao Sauce, Mami Noodle Making & Cookery

SEP. 02 (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

SEP 03 (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

SEP 08 (TUE)
P 4,000.00
 9AM - 5PM

DOUGHNUT VARIATION

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

SEP 09 (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

SEP 10 (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

SEP 15 (TUE)
P 4,000.00
 9AM - 5PM

CUPCAKES AND MUFFINS

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

SEP 16 (WED)
P 4,000.00
 9AM - 5PM

SIOPAO VARIETIES FOR BUSINESS

Steamed Siopao, Toasted Siopao,
 Asado Filling and Bola-bola Filling, Siopao Sauce

SEP 17 (THU)
P 4,000.00
 9AM - 5PM

FRESH NOODLE & PASTA MAKING

Lomi noodles, Canton noodles, Miki noodles, Wonton,
 Malunggay / Carrot Fettuccini, Vegetable Pasta

SEP 22 (TUE)
P 4,000.00
 9AM - 5PM

NATIVE KAKANIN

Pitchie-pitchie, Special Puto, Puto Pao,
 Kutsinta, Sapin-sapin, Suman Malagkit

SEP 23 (WED)
P 4,000.00
 9AM - 5PM

FISH PROCESSING

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

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

SHAWARMA & KEBAB MAKING

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

MINIMUM of 4 to 10 PARTICIPANTS

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