

SPICES & FOODMIX HOUSE

A one-stop shop for meat processing ingredients, spices, seasonings, essential tools & packaging materials
OPEN: 9AM-6PM (MONDAY TO SATURDAY)



Main Office

Nutrition Foundation of the Philippines Building
107 E. Rodriguez Sr. Ave.
Tatalon, Quezon City 1113

Tel No.: (02) 8425-2051 * 8742-0826
Suncel No.: 0922-8444858
Globe CP#: 0966-9950577 (Viber)



Branch 1

Lemon Square Building
#1199 Ground Floor
EDSA, Muñoz,
Quezon City 1105

Tel. No.: (02) 8373-6156
Cel No.: 0932-244-3980



Branch 2

Rublou Town Center
2nd Flr, #1 National Road
Summit Circle, Bayanan,
Muntinlupa City 1772

Direct No.: (02) 8822-9677
Mobile No: 0922-8444828 (Viber)
Mobile No: 0998-7926247



INSTITUTIONAL COURSES ARE OFFERED UPON REQUEST AT REASONABLE PRICE

We also offer FACE to FACE and ONLINE TUTORIAL LESSONS on courses such as Meat Processing, Sausage Making, and many more.

Duration: Wholeday (9:00am - 5:00pm)
(Select 6 product lines good for 1 day)

Private Lesson:
Tutorial Fee: Php 14,000.00
good for 1 to 4 participants only
A fee of Php 1,000.00 per head applies for each additional participant.

Additional Fee:
Actual cost of raw meat, ingredients, processing fee & packaging materials is approximately Php 5,000.00, depending on your chosen product line.

ULTIMA Entrepinoy Forum Center



Nutrition Foundation
of the Phil. Building
107 E. Rodriguez Sr.
Ave., Brgy. Tatalon,
Quezon City 1113



CONTACT US:
(02) 8742-7866
(02) 8742-0826
0966-953-4284

**FREE Business Consultation with
Mrs. Lourdes Santos-Rivera**
"Guru of Meat Processing"

Direct Line: (02) 8781-0359
Mobile No.: 0926-075-5157
Mobile No.: 0933-563-2521
Email: lulu_sfmh@yahoo.com

Meat Processing Schedule for JULY - AUG. 2026

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

JULY 10, 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, Chicken Inasal, Chinese Quekiam, and Luncheon Meat

JULY 11, 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, Home-made Bacon, Siomai, Embotido, Calumpit Longganisa, Longganisa Hamonado, Bologna (Local)

JULY 17, FRIDAY 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

JULY 18, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO START A MEAT PROCESSING BUSINESS
Pork Tocino, Pork Barbecue, Chicken Nuggets, Siomai, Hamburger Patties, Skinless Longganisa & Pork Tonkatsu

JULY 24, 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, Skinless Longganisa Bologna (Local) and Bola/Pear Shaped Ham

JULY 25, SATURDAY Time: 9AM - 5PM Fee: P 5,000.00 per head
HOTDOG PRODUCTION (ONLINE CLASS VIA ZOOM)
Hygiene & Sanitation, Meat Processing Technology, Emulsion, Meat & Ingredients Used, & Machines needed, Lecture/Demo on Premium and Commercial Hotdog

JULY 31, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
COMPREHENSIVE COURSE IN MEAT PROCESSING with Lecture / Demonstration and Hands-on
Corned Beef, Quick Cured Sweet Ham, Pork Tocino, Bacon, Chinese Quekiam, Siomai, Garlic Longganisa & Tonkatsu

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

AUG. 01, SATURDAY
Time: 9AM - 12NN
Fee: P 3,000.00 per head

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

- PORK TOCINO
- CORNED BEEF
- PORK SIOMAI
- LONGGANISA HAMONADO

AUG. 01, SATURDAY
Time: 1:30 - 5:00 PM
Fee: P 3,000.00 per head

FACE TO FACE CLASS START A MEAT PROCESSING BUSINESS
Lecture, Discussion with Actual Product Demonstration

- PORK TOCINO
- SKINLESS LONGGANISA
- COMMERCIAL SIOMAI
- COMM'L. HAMBURGER

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 - 5PM 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

Schedule of Courses for the Month of JULY - AUG. 2026

JULY 08 (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
JULY 09 (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
JULY 14 (TUE) P 4,000.00 9AM - 5PM	DOUGHNUT VARIATION Basic doughnut dough, Various Toppings & Fillings, Chocolate icing, Cream cheese, Bavarian Cream
JULY 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
JULY 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
JULY 21 (TUE) P 4,000.00 9AM - 5PM	CUPCAKES AND MUFFINS Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
JULY 22 (WED) P 4,000.00 9AM - 5PM	SIOPAO VARIETIES FOR BUSINESS Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
JULY 23 (THU) P 4,000.00 9AM - 5PM	FRESH NOODLE & PASTA MAKING Lomi noodles, Canton noodles, Miki noodles, Wonton, Malunggay / Carrot Fettuccini, Vegetable Pasta
JULY 28 (TUE) P 4,000.00 9AM - 5PM	NATIVE KAKANIN Pitchie-pitchie, Special Puto, Puto Pao, Kutsinta, Sapin-sapin, Suman Malagkit
JULY 29 (WED) P 4,000.00 9AM - 5PM	FISH PROCESSING Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making

JULY 30 (THU) P 4,000.00 9AM - 5PM	SHAWARMA & KEBAB MAKING Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
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

MINIMUM of 4 to 10 PARTICIPANTS

CALL US: 8742-7866 * 09669534284