

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 JUNE - JULY 2026

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

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

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: **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

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

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 Longanisa, 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

AUG. 01, SAT. Time: 9AM - 12NN Fee: **P3,000.00** per head
JOIN OUR ONLINE MEAT PROCESSING CLASS VIA ZOOM
 Pork Tocino, Longganisa Hamonado, Siomai, Corned Beef

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

Schedule of Courses for the Month of JUNE - JULY 2026

- JUNE 03 (WED) TRADITIONAL BREADS**
P 4,000.00
9AM - 5PM
Focaccia Bread, Pesto Bread, Sour Dough Bread, Onion & Walnut Bread, French Bread, Croissant
- JUNE 04 (THU) NO BAKED CAKES & DESSERTS**
P 4,000.00
9AM - 5PM
Blueberry Cheesecake, Supreme Mango Float, Black Forest, Tiramisu, Chocolate Mousse
- JUNE 10 (WED) SPREADS AND JAM MAKING**
P 4,000.00
9AM - 5PM
Peanut Butter, Yema Spread, Coconut Jam, Strawberry Jam, Mango Jam and Ube Jam
- JUNE 11 (THU) MAKE YOUR OWN SAUCES**
P 4,000.00
9AM - 5PM
Chili Garlic Sauce, Tabasco Sauce, Oyster Sauce, Hoisin Sauce, Teriyaki & BBQ Sauce, Tomato Ketchup
- JUNE 17 (WED) RICE IN A BOX**
P 4,000.00
9AM - 5PM
Kimchi Fried Rice, Yanchow Fried Rice, Longa-Rice, Thai Bagoong Rice, Oriental Rice, Mongolian Rice
- JUNE 18 (THU) JAPANESE CUISINE**
P 4,000.00
9AM - 5PM
California Maki, Futo Maki, Assorted Sushi, Japanese Chahan, Tonkatsu, Plating Presentation
- JUNE 23 (TUE) SHAWARMA & KEBAB MAKING**
P 4,000.00
9AM - 5PM
Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce
- JUNE 24 (WED) FISH PROCESSING**
P 4,000.00
9AM - 5PM
Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
- JUNE 25 (THU) SIOPAO AND MAMI FOR BUSINESS**
P 4,000.00
9AM - 5PM
Steamed Siopao, Asado & Bola-bola Filling, Siopao Sauce, Mami Noodle Making & Cookery
- JULY 08 (WED) BAKED GOODIES FOR BUSINESS**
P 4,000.00
9AM - 5PM
Chocolate Moist Brownies, Choco Chip Cookies, Food for the Gods, Butterscotch Bar, Caramel Bar
- JULY 09 (THU) CAKES AND CAKE DECORATING**
P 4,000.00
9AM - 5PM
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) DOUGHNUT VARIATION**
P 4,000.00
9AM - 5PM
Basic doughnut dough, Various Toppings & Fillings, Chocolate icing, Cream cheese, Bavarian Cream
- JULY 15 (WED) PIES, TARTS, PIZZA & EMPANADA**
P 4,000.00
9AM - 5PM
Buco Pie, Egg Pie, Pineapple Pie, Cashew/Pili Tart, Pizza Dough, Pizza Toppings, Empanada making
- JULY 16 (THU) COMMERCIAL BREADMAKING**
P 4,000.00
9AM - 5PM
Soft Ensaymada, Pan de sal, Monay or Burger Bun, Spanish Bread, Pan de Coco, Cinnamon Bread
- JULY 21 (TUE) CUPCAKES AND MUFFINS**
P 4,000.00
9AM - 5PM
Red Velvet Cupcakes with Cream Cheese Frosting, Carrot & Banana Cupcake, Blueberry Muffins
- JULY 22 (WED) SIOPAO VARIETIES FOR BUSINESS**
P 4,000.00
9AM - 5PM
Steamed Siopao, Toasted Siopao, Asado Filling and Bola-bola Filling, Siopao Sauce
- JULY 23 (THU) FRESH NOODLE & PASTA MAKING**
P 4,000.00
9AM - 5PM
Lomi noodles, Canton noodles, Miki noodles, Wanton, Malunggay / Carrot Fettuccini, Vegetable Pasta
- JULY 28 (TUE) NATIVE KAKANIN**
P 4,000.00
9AM - 5PM
Pitchie-pitchie, Special Puto, Puto Pao, Kutsinta, Sapin-sapin, Suman Malagkit
- JULY 29 (WED) FISH PROCESSING**
P 4,000.00
9AM - 5PM
Sardines in Tomato Sauce, Gourmet Bangus, Bangus Deboning, Daing, Tinapa and Tuyo Making
- JULY 30 (THU) SHAWARMA & KEBAB MAKING**
P 4,000.00
9AM - 5PM
Shawarma Recipe, Hummus, Pita Bread, Beef Kebab, Mayo Garlic Sauce, Tabasco Sauce, Tahina Sauce

MINIMUM of 4 to 10 PARTICIPANTS

CALL US: 8742-7866 * 09669534284