

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) 8742-0826 * 8742-7866
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:

0966-953-4284
(02) 8742-7866
(02) 8742-0826

FREE Business Consultation with
Mrs. Lourdes Santos-Rivera
“Guru of Meat Processing”

Mobile No.: 0926-075-5157
Email: lulu_sfmh@yahoo.com

Website: www.spicesandfoodmix.com

Meat Processing Schedule for NOV - DEC 2026

NOV. 06, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
BASIC AND ADVANCED MEAT PROCESSING
Quick Cured Pigue Ham, Corned Beef, Pork Tocino, Siomai,
Chinese Quekiam, Baloney (Dila-dila), Chicken Nuggets

NOV. 07, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
**COMPREHENSIVE MEAT PROCESSING AND
LONGGANISA PRODUCTION FOR BUSINESS**
Beef Tapa, Pork BBQ, Commercial Siomai & Hamburger,
Garlic Longganisa, Lucban Longganisa, Longganisa Hamonado

NOV. 13, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO PREPARE LOW COST MEAT PRODUCTS
Utilization of Mechanically Deboned Meat (MDM) & Extenders
To bring down the cost for the following product lines:
Siomai, Hamburger Patties, Embotido, Chicken/Pork Nuggets
Skinless Longganisa, Bologna (local), Bola / Pear Shaped Ham

NOV. 14, SATURDAY 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 Sisig with Extender

NOV. 20, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO PROCESS VARIOUS SAUSAGE & LONGGANISA
Canton Sausage, Chorizo de Recado, Hungarian Sausage,
Bologna, Longganisa Hamonado, Smoked Longganisa

NOV. 21, SATURDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO START A MEAT PROCESSING BUSINESS
Home-made Bacon, Tocino, Pork BBQ, Embotido,
Siomai, Hamburger Patties, Skinless Longganisa

NOV. 27, 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, Baloney (Local)
Skinless Longganisa and Bola/Pear Shaped Ham

NOV. 28, 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/Demonstration on Premium and Commercial Hotdog

DEC. 04, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
INTERNATIONAL SAUSAGES & LOCAL LONGGANISA
Hungarian Sausage, Taiwanese Sausage, Chorizo de Bilbao,
Alaminos Longganisa, Cebu Longganisa, Lucban Longganisa

DEC. 05, 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 Tocino, Bacon, Corned Beef
Siomai, Hamburger Patties, Skinless Longganisa, Tonkatsu

DEC. 11, FRIDAY Time: 9AM - 5PM Fee: P 4,500.00 per head
HOW TO PREPARE LOW COST MEAT PRODUCTS
Utilization of Mechanically Deboned Meat (MDM) & Extenders
To bring down the cost for the following product lines:
Siomai, Hamburger Patties, Chicken/Pork Nuggets, Embotido,
Skinless Longganisa, Bologna (local), Bola / Pear Shaped Ham

DEC. 12, 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,
Ilocos Longganisa, Lucban Longganisa, Longganisa Hamonado

MINIMUM of 4 to 10 PARTICIPANTS

CALL US: 8742-7866 * 0966-9534284

Schedule of Courses for the Month of NOV - DEC 2026

NOV. 04 (WED)
P 4,000.00
 9AM - 5PM

TRADITIONAL BREADS

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

NOV. 05 (THU)
P 4,000.00
 9AM - 5PM

NO BAKED CAKES & DESSERTS

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

NOV. 11 (WED)
P 4,000.00
 9AM - 5PM

SPREADS AND JAM MAKING

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

NOV. 12 (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

NOV. 17 (TUE)
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

NOV. 18 (WED)
P 4,000.00
 9AM - 5PM

JAPANESE CUISINE

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

NOV. 19 (THU)
P 4,000.00
 9AM - 5PM

SHAWARMA & KEBAB MAKING

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

NOV. 24 (TUE)
P 4,000.00
 9AM - 5PM

FISH PROCESSING

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

NOV. 25 (WED)
P 4,000.00
 9AM - 5PM

SIOPAO AND MAMI FOR BUSINESS

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

NOV. 26 (THU)
P 4,000.00
 9AM - 5PM

BAKED GOODIES FOR BUSINESS

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

DEC. 01 (TUE)
P 4,000.00
 9AM - 5PM

DOUGHNUT VARIATION

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

DEC. 02 (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

DEC. 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

DEC. 04 (FRI)
P 4,000.00
 9AM - 5PM

COMMERCIAL BREADMAKING

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

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

CUPCAKES AND MUFFINS

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

DEC. 09 (WED)
P 4,000.00
 9AM - 5PM

SIOPAO VARIETIES FOR BUSINESS

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

DEC. 10 (THU)
P 4,000.00
 9AM - 5PM

FRESH NOODLE & PASTA MAKING

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

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

NATIVE KAKANIN

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

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

FISH PROCESSING

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

DEC. 17 (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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