



THE DANISH MEAT TRADE COLLEGE

We provide training and counselling
- INCREASING YOUR PROFIT

The Danish Meat Trade College
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BEST USE OF RAW MATERIAL

- > Survey of production
- > Presentation of a prioritized action plan
- > Detailed planning of optimization
- > Implementation of selected projects
- > Management training
- > Evaluation and follow up

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Our collaboration has been a success from the start. In the beginning, you helped me understand where the money comes from in the meat industry. Since then, we have collaborated on improvement, step-by-step. Without any doubt, it has been a good investment to trust you.

Managing director Ramon Baucells, Grup-Baucells, Spain

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ALL LINKS IN THE VALUE CHAIN OF YOUR COMPANY ARE EQUALLY IMPORTANT FOR YOUR FINAL RESULT

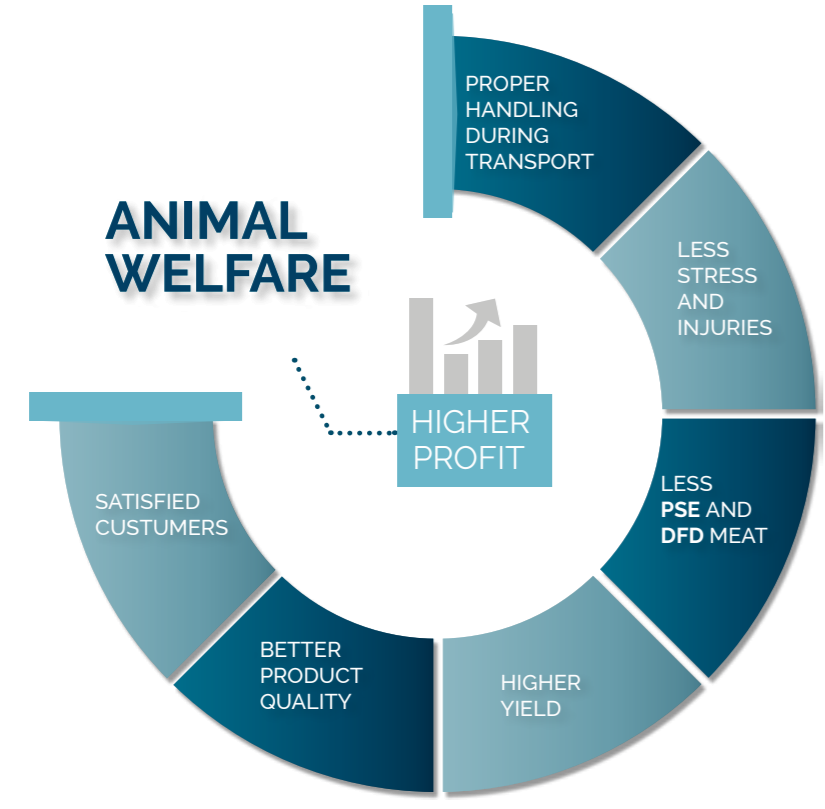
TRAINING OF STAFF IN TRANSPORT AND STABLE AREA

ANIMAL WELFARE IS A WIN/WIN SITUATION

Best practice for building vehicles for animal transport

A standardization of equipment and procedures for transport provide the following advantages:

- Improved animal welfare, less injuries to the animals, less loss, and a lower death rate
- Lower costs for hauliers vehicle builders when equipment is standardized
- Farmers and slaughterhouses will be better at organizing the loading of vehicles



TRAINING OF STAFF AND OPTIMIZATION OF SLAUGHTER LINE

PRACTICAL EXERCISES IN BEST PRACTICE SLAUGHTER TECHNIQUES AND USE OF MANAGEMENT TOOLS FOR OPTIMIZATION OF YIELD, PRODUCTION AND QUALITY



PRACTICAL EXPERIENCE

PRACTICAL EXPERIENCE IN MANAGEMENT OF DATA COLLECTION AND TREATMENT FOR YIELD, PRODUCTION AND QUALITY CONTROL

- Practical experience in primal cutting and deboning
- Motivation of staff in regards to the implementation of hygiene regulations
- Cooperation - time and motion study, LEAN management - Line Balancing
- PRODUCTION ANALYSIS
 - Estimation and interpretation of current production results, determination of which improvements are necessary and where
- COST REDUCTION
 - Save energy and resources, optimize the production process and reduce waste
- LEAN Management
 - Increase quality, save time and money thanks to our experts in the field of LEAN
- Fast return on investment from our services



WORK DESCRIPTIONS AND PRODUCT SPECIFICATIONS

HIGH LEVEL EDUCATIONAL PROGRAMS, WHICH COMBINE PRACTICAL EXPERIENCE IN PRIMAL CUTTING AND DEBONING TECHNIQUES WITH KNOWLEDGE OF TOOLS FOR PRODUCTION OPTIMIZATION, FINANCIAL, STRATEGIC AND MANAGERIAL TOOLS.

- EMPLOYEE TRAINING AND KNOWLEDGE TRANSFER - We provide the necessary education and training for your employees
- JOB AND WORK DESCRIPTION - Detailed descriptions of the obligations and responsibilities of each worker in your production
- HACCP - Control your production process and eliminate potential hazards
- HYGIENE AND WORKING ENVIRONMENT - Guided by GMP and GHP we will enable you to make safe products and ensure you have happy customers



HIGH STANDARDS OF FOOD SAFETY AND HYGIENE IS ONE OF THE KEYS TO INCREASE YOUR PROFIT

HYGIENE, MICROBIOLOGY, BACTERIOLOGY AND CROSS-CONTAMINATION RISKS ARE IMPORTANT LINKS IN YOUR VALUE CHAIN



HACCP AND CHECK SYSTEMS FROM A MANAGERIAL PERSPECTIVE



CLEANING IN PRODUCTION



WORK ENVIRONMENT





**ADDED
VALUE
&
INNOVATIONS**

HIGH PRODUCT QUALITY

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...it was a successful programme and all participants gained significantly from the experience.”

HR- director Finian O'Brian, Rosderra Irish Meats, Ireland

“We are really surprised and satisfied with our collaboration with the Danish Meat Trade College. You taught us professionalism and your instructors gave our staff of butchers new skills and maybe more important, ideas. They are now free to give us more new ideas for new products and for layout. They know how to improve this. I am sure that we will continue our collaboration in the future”

Kristijan Pribetić, Director of fresh meat trading dept., Konzum, Croatia

“We started our cooperation at the end of 2014. It continued during 2015 and our teams worked closely making certain changes in the process of slaughtering, cutting and deboning. That was a significant step towards improving our operations.

To this day, the Danish Meat Trade College has showed a high level of professionalism. Furthermore, the team we worked with was very dedicated, responsible and affectionate, working with a high level of personal commitment.”

Tamara Penjić, Production director, Carnex, Serbia

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THE DANISH MEAT TRADE COLLEGE IS THE TRAINING & EDUCATION CENTER FOR THE MEAT INDUSTRY

Are you looking for advice to achieve a more efficient production, an optimal output, a higher yield and uniform product quality according to Danish standards? Are you and your management team in need of training to be able to run the production in a way that will increase your profit?

You can get both advice and training from the Danish Meat Trade College - training and education center for the meat industry. We offer our own full-scale training facilities for slaughtering, cutting and deboning.

Founded in 1964 by the Danish Meat Industry, The Danish Meat Trade college has been an important partner for Danish Crown, Tican and other companies in the Danish meat industry in developing and maintaining the position of the Danish meat industry over the years. On a world scale, Danish pork meat is of a very high quality with certified access to the European as well as the world market.

The key to this success is:

- high quality products
- maximum hygienic standards
- optimized yields and processes
- high productivity

- together with one of the world's most efficient veterinarian control systems.

TRY WORKING WITH US AND SEE FOR YOURSELF WHY WE HAVE SO MANY SATISFIED CUSTOMERS ACROSS EUROPE.

Planning
Optimization
Management training

Production analysis
Profit increase
Waste reduction

Education
Work descriptions
HACCP

LEAN
Cost reduction
Quality products

Yield increase
Knowledge transfer

ACCOMMODATION AND BOARD IS AVAILABLE IN OUR CONFERENCE HOTEL.

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