

Contact >>

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The Danish Meat Trade College **Training & education centre for the meat industry**

Founded in 1964 by the Danish meat industry, The Danish Meat Trade College in Roskilde has 45 years of experience of training in slaughtering, boning and processing of meat. An important element in developing and maintaining the position of Danish meat is the education of abattoir workers on The Danish Meat Trade College. On world scale Danish pork meat is in the major league, with certified access to EU as well as the world market. Keywords behind the success of Danish meat are: High quality products, maximum hygienic standards, optimisation, high productivity, and one of the worlds most efficient veterinarian control systems.

We have full scale training facilities for slaughtering, cutting and deboning

Accommodation and board is available in our conference hotel



fitteplus

The Danish Meat Trade College | *meat-training.ucr.dk*

Maglegaardsvej 8
4000 Roskilde
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tel. +45 4634 6200

International education >>



Meat industry



The Danish Meat Trade College | *meat-training.ucr.dk*

International meat industry



Education - the key to the future

I am proud to be able to offer you an international education for your employees.

The Danish Meat Trade College is a place of excellence specialized to meet today's meat industry demands for skilled employees.

The Danish Meat Trade College has developed some high level educational programmes which combine the knowledge of tools for production optimisation with economic, strategic and managerial tools.

We are offering as well tailored programmes to your specific needs.

Please contact us with your request.

Karen Wahlgreen
International project manager

Meat training references

- > Ireland
- > Sweden
- > England
- > Poland
- > Japan
- > Finland
- > Czech Rep.
- > South Korea
- > China
- > Russia
- > Hungary
- > Estonia
- > Latvia
- > Lituania
- > USA
- > Portugal
- > France
- > Belgium
- > Spain
- > Croatia
- > Mongolia
- > Venezuela
- > Montenegro
- > Kosova



International training and education



Purpose



- To provide the participants with practical knowledge and understanding of production techniques in a meat production department as a foundation for understanding of the management tools for yield optimisation and lean in production.
- To obtain knowledge and understanding of various other aspects of the production process, which influence quality, yield and profitability.

Target group



The education is designed for personnel in the meat industry e.g.:

- general managers
- floor managers
- supervisors
- key personnel
- qc-personnel
- veterinarians

The education will take place in English.

Increase profitability by



- practical knowledge of slaughter and deboning techniques
- understanding how to analyse efficiency of yield and quality control systems
- understanding the technical aspects of slaughter, de-boning and their influence on overall production and economy
- obtaining knowledge of the methods to optimise meat production
- being able to evaluate the operational chain in a full context with a purpose to reduce sub-optimising
- understanding HACCP and own check systems in order to evaluate existing systems

Contact



The college is located in Roskilde at:

The Danish Meat Trade College
Maglegaardsvej 8
4000 Roskilde
DK-Denmark

For further information please contact
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