



Course booking form

Please photocopy this form for multiple bookings

Contact Name: _____

Company trading name: _____

Company Address: _____

Fax: ()

Phone: ()

E-mail Address: _____

MSA license number: _____

Date(s) of training: _____

Meat Standards Australia Beef Processor Onsite Training

1 & 2 – Cattle Handling and MSA Pre-slaughter requirements

3 – MSA Beef slaughter systems

4 – pH measurement and decline

5 – MSA Beef chiller requirements

6 – MSA Grading (8 days)

7 – MSA Beef boning room requirements

8 – MSA Beef load out requirements

10 – MSA Grader refresher

12 – MSA Slaughter floor Grading (5 days)

(Please select the following modules you wish to complete)

* A 50% cancellation fee will apply on cancellations received less than 10 working days prior to training. No refunds are given for cancellations received less than 5 working days prior to training.

PAYMENT DETAILS: (PAYMENT REQUIRED PRIOR TO ATTENDING)

Total payable (make cheque payable to AUS-MEAT Limited)

Cheque Enclosed Bankcard MasterCard Visa AMEX

Card Number: _____

Name of Credit Card: _____

Card Expiry Date: _____

Card Holders Signature: _____

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Email address: training@ausmeat.com.au

