



Meat Processing and Abattoir Operations

Course: Slaughter Line, Chilling and Quality

1 – 5 November 2026

Jeddah - Corniche four-star



Meat Processing and Abattoir Operations Course: Slaughter Line, Chilling and Quality

Ref: 1586_25441 **Date:** 1 – 5 November 2026 **Location:** Jeddah - Corniche four-star **Fees:** 19500 SAR

Introduction:

Meat processing and abattoir operations, from slaughter line to chilling and quality, is a 5-day course for abattoir supervisors, chiller and cutting room managers and quality staff, ending with an Abattoir Layout, Chilling and Yield Control Plan. Plants lose carcass value and shelf life when stunning, bleeding and chilling are run by habit. Nominees already work on a slaughter line, chiller or cutting room, and learn through inspection walkthroughs of the plant and its records. CoreConcept Training Center delivers this meat processing and abattoir operations course.

Course Objectives:

- Draw a clean and dirty zoning layout and an animal flow diagram for lairage, slaughter hall, chillers and cutting room
- Monitor stunning effectiveness, stun-to-stick intervals and bleeding on a line that carries out halal slaughter
- Coordinate ante-mortem and post-mortem inspection hand-offs, carcass and organ matching and condemnation routes with the inspecting veterinarian
- Control dressing and evisceration hygiene and segregate edible offal, fat, hides and waste into separate by-product streams
- Set chilling curves, chiller loading and weight loss limits and measure deboning yield against trim specifications
- Prepare an Abattoir Layout, Chilling and Yield Control Plan that ranks actions by value recovered

Target Audience:

- Supervisors responsible for the slaughter line, stunning point and bleeding section
 - Managers who run carcass chillers, hanging rooms and cold storage for fresh and frozen meat
 - Cutting room leaders accountable for deboning output, trim specifications and yield
 - Quality staff who record carcass swabs, temperatures and inspection outcomes
 - Maintenance and utilities leads who keep rails, hoists, refrigeration and wash systems running
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Course Outline:

Day 1: Abattoir Layout, Lairage and Ante-Mortem Flow

- Clean-Dirty Zoning Layout Drawing for Lairage, Slaughter Hall and Chillers
- Animal Flow Diagram From Receipt to Stunning Pen
- Lairage Holding Time and Handling Stress Checklist
- Ante-Mortem Inspection Hand-Off Record for Line Supervisors
- Current-State Abattoir Gap Assessment Walkthrough Sheet

Day 2: Stunning, Halal Slaughter and Bleeding Flow

- Stunning Method Comparison for Cattle, Sheep and Poultry
- Stun-to-Stick Interval Monitoring Log and Effectiveness Checks
- Halal Slaughter Flow Sheet From Restraint to Bleed-Out
- Bleed Rail Timing, Shackling and Blood Collection Set-Up
- Animal Welfare Indicator Scorecard at the Stunning Point

Day 3: Dressing Line, Evisceration and Post-Mortem Interface

- Hide Removal and Dressing Sequence Station Map
- Evisceration Hygiene Controls With Knife Sterilising and Hand Wash Points
- Post-Mortem Inspection Station Layout and Carcass-Organ Matching Tags
- Condemnation Decision Record and Detained Carcass Handling Route
- By-Product Segregation Chart for Edible Offal, Fat, Hides and Waste

Day 4: Chilling, Deboning, Yield and Shelf Life

- Carcass Chilling Curve Plot With Core Temperature Probe Readings
- Chiller Loading Density, Airflow and Weight Loss Shrink Calculation
- Cutting Room Deboning Yield Test and Trim Specification Sheet
- Microbiological Swab Trend Chart for Carcass and Cutting Surfaces
- Shelf-Life Hold Trial Design for Chilled and Frozen Cuts

Day 5: Inspection Walkthrough and Abattoir Layout, Chilling and Yield Control Plan

- Case Abattoir Walkthrough Against a Zoning and Flow Checklist
 - Case Stunning and Bleeding Records Review Using Interval Logs
 - Case Chiller Curve and Shrink Data Analysis Worksheet
 - Case Yield Loss Ranking by Cut, Trim and By-Product Stream
 - Abattoir Layout, Chilling and Yield Control Plan Completion
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Skills You Will Gain:

- Abattoir Flow Mapping
- Stunning Effectiveness Monitoring
- Dressing Hygiene Control
- Inspection Hand-Off Coordination
- Carcass Chilling Control
- Deboning Yield Measurement
- By-Product Stream Segregation

Why Attend This Course:

- Deliver an Abattoir Layout, Chilling and Yield Control Plan to the plant manager and head of quality for adoption at the site
- Decide whether a stunning, chilling or deboning setting should change, using interval logs, chilling curves and yield tests rather than habit
- Avoid carcass downgrades, excess shrink, condemned product and shortened shelf life caused by poor flow, slow chilling or cross-contact
- Share zoning drawings, interval logs and yield worksheets with line, chiller and cutting room teams

Conclusion:

Back at work, the participant gives the plant manager and head of quality an Abattoir Layout, Chilling and Yield Control Plan that sets zoning, animal flow, stunning and bleeding checks, inspection hand-offs, chilling limits and yield targets. Line supervisors use it to fix station checks, chiller managers use it to set loading and chilling times, and the cutting room uses it to target the cuts that lose most value. After the first month of use, the team should review interval logs, shrink, condemnation rates and yield against the plan.

Frequently Asked Questions FAQ:

What should participants know before a meat processing and abattoir operations course?

Participants should already work on a slaughter line, in a chiller or in a cutting room, or keep quality records for them. Bringing a plant layout, a chiller temperature log or a yield report helps them apply the walkthroughs to their own abattoir.

How does a meat processing and abattoir operations course differ from a food safety or halal assurance course?

It teaches how the slaughter line, chilling and deboning are laid out and run, with yield and shelf life as results. Food safety and halal assurance courses build management systems and certification readiness, so they appear here only at overview.

Why does abattoir carcass chilling follow a cooling curve rather than a single temperature?

A carcass cools from the surface inward, so the deep leg and shoulder lag behind. A curve recorded with a core probe shows when the thickest part reaches the target, which sets loading density, airflow and chilling time while limiting shrink.

What do participants take back from the meat processing and abattoir operations course?

Participants take back an Abattoir Layout, Chilling and Yield Control Plan for a case abattoir, with a zoning drawing, a stunning interval log, a chilling curve template and a yield loss worksheet they can adapt to their own plant.