

Terminplan 2016 der Handelsklassenlehrgänge des Instituts für Sicherheit und Qualität bei Fleisch

Ausbildungslehrgänge für Teilnehmer aus der Wirtschaft

Beginn	Ende	Tierart
29. Februar	04. März	Schweineschlachtkörper
07. März	11. März	Rinderschlachtkörper
30. Mai	03. Juni	Schweineschlachtkörper
29. August	02. September	Schweineschlachtkörper
05. September	09. September	Rinderschlachtkörper
07. November	11. November	Schweineschlachtkörper

Anmeldungen zu den Lehrgängen sind per Anmeldeformular (Download unter www.mri.bund.de) schriftlich oder elektronisch an das Institut für Sicherheit und Qualität bei Fleisch zu richten:

MRI
Institut für Sicherheit und Qualität bei Fleisch
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Tel.: 09221/803 249; Fax: 09221/803 332
E-Mail: fleischklassifizierung@mri.bund.de

Aus technischen Gründen ist die Teilnehmerzahl auf 7 bis 12 Personen begrenzt.
Die **Lehrgangsgebühren** pro Person und Lehrgangswoche betragen:

€765,00 pro Person und Lehrgangswoche für Hkl-Lehrgang Schwein^{*)}
€585,00 pro Person und Lehrgangswoche für Hkl-Lehrgang Rind^{*)}

Lehrgänge für Überwachungskräfte

Beginn	Ende	Lehrstoff
25. April	29. April	Rinder- und Schweineschlachtkörper
24. Oktober	28. Oktober	Rinder- und Schweineschlachtkörper

Die **Lehrgangsgebühren** betragen:

€664,00 pro Person und Lehrgangswoche^{*)}

Weitere Informationen entnehmen Sie bitte dem Merkblatt
(Download unter www.mri.bund.de – Rubrik: Aktuelles – Termine – Handelsklassenlehrgänge)

^{*)} vorbehaltlich einer Gebührenanpassung durch das BMEL

6th International Summer School

Assessment of commercial quality grades of meat animals in a global market

20. – 23. September 2016

International Competence Center on Meat Quality,
Max Rubner-Institut,
Federal Research Institute of Nutrition and Food, Kulmbach

We are happy to invite you to the 6th International Summer School at the Max Rubner-Institut in Kulmbach. This year, we will focus on the interactions between evolving meat markets and important meat standards.

Global meat production and consumption have been growing constantly in the last decades, and it is expected that this trend will continue further. Since this development varies between countries and meat types, the international flow of goods is becoming more important. Consequently, exporting countries need to adjust their production systems to the different food consumption patterns in emerging and developing countries. Moreover, it is necessary to harmonise the existing grading systems and quality standards for meat carcasses and cuts in order to facilitate the global meat trade. Global standards should ideally comprise the commercial quality grades, the eating quality as well as merchandising and food safety requirements. In view of the growing world population, it will be essential in the future to optimize the utilization of food resources and to promote alternative protein sources.

The Summer School will give an overview on current market developments and important meat standards such as UN/ECE, USDA and EUROP grading standards. Theoretical principles will be deepened by practical exercises and demonstrations of grading techniques with focus on new initiatives and modern technologies. The use and production of edible insects and slaughter by-products shows an example for sustainable use of renewable resources.

For those from research or industry interested in the topic, you are welcome to apply for participation in this year's Summer School, which is in addition an excellent platform for international networking.

We look forward to meeting you in Kulmbach!

Programme		
<p>Tuesday, September 20, 2016</p> <p>8:30-9:30 am Registration</p> <p>9:30-9:45 am Welcome Address</p> <p>Session I Global Meat Market</p> <p>9:45-10:30 am Patterns and Dynamics of Global Meat Production Hans-W. Windhorst, University of Vechta, Germany</p> <p>10:30-11:15 am Relevance of Meat Standards for the European Union Monika Sönnichsen, MRI Kulmbach, Germany</p> <p>Coffee Break</p> <p>11:30-12:15 pm UNECE Standards for Meat Carcasses and Cuts Liliana Annovazzi-Jakab, UNECE Quality Standards Unit, Switzerland</p> <p>12:15-1:00 pm Grading Eating Quality Peter Purslow, National University of Central Argentina, Argentina</p> <p>Lunch</p> <p>2:00-2:45 pm Raman Scanning for the Assessment of Meat Quality Heinar Schmidt, University of Bayreuth, Germany</p> <p>2:45-3:30 pm Edible Insects as Food Arnold van Huis, Wageningen University, NL</p> <p>Coffee Break</p> <p>Session II Classification of Carcasses</p> <p>4:00-4:45 pm European Beef Carcass Classification System (EUROP) Paul Allen, Teagasc Food Research Centre, Ireland</p> <p>4:45-5:30 pm USDA Grading Standards Bucky Gwartney, Agricultural Marketing Service - USDA, USA</p> <p>6:00 pm Welcome Reception</p>		
<p>Wednesday, September 21, 2016</p> <p>Session II Classification of Carcasses</p> <p>8:30-9:15 am European Pig Carcass Classification System (EUROP) Monika Sönnichsen, MRI Kulmbach, Germany</p> <p>9:15-10:00 am Calibration of EU Pig Grading Methods Michael Judas, MRI Kulmbach, Germany</p> <p>Coffee Break</p> <p>Session III Practical and Demonstration Session Classification of Pig and Bovine Carcasses</p> <p>10:30-12:30 am Practical and Demonstration Session M. Sönnichsen, R. Dünkel, C. Eckart, R. Höreth, M. Spindler and M. Judas, MRI Kulmbach, Germany</p> <ul style="list-style-type: none"> • Beef Carcass Classification • Pig Carcass Classification • Carcass Presentation and Body Composition • Reference methods • Grading devices <p>Lunch</p> <p>1:30-4:30 pm Practical and Demonstration Session, continued</p> <p>Coffee Break</p> <p>4:45-5:30 pm Attendees' Contributions</p> <p>6:30 pm Get-together in a typical franconian tavern</p> <p>Thursday, September 22, 2016</p> <p>Technical and Scenic Tour</p> <p>7:00 am Departure from MRI, Kulmbach Visit to Vion Crailsheim GmbH Visit to CDS Hackner, Crailsheim City of Rothenburg ob der Tauber</p>		
<p>Friday, September 23, 2016</p> <p>Session IV Poultry Standards</p> <p>8:30-9:15 am Marketing and Quality Standards for Poultry Meat Arne Jensen, Landgefügel FG Vertriebsgesellschaft mbH, Germany</p> <p>9:15-10:00 am Assessment of Water Content of Poultry Carcasses Gisela Hahn, MRI Kulmbach, Germany</p> <p>10:00-11:00 am Practical and Demonstration Session (Poultry) Gisela Hahn and Manfred Spindler, MRI Kulmbach, Germany</p> <ul style="list-style-type: none"> • Poultry Cuts • Reference Methods for the Determination of Water Content <p>Coffee Break</p> <p>Session V Animal and Slaughter By-Products</p> <p>11:15-12:00 am Production and Possible Uses of Animal By-Products Martin Alm, European Fat Processors & Renderers Association, Germany</p> <p>12:00-12:45 pm Global Trade of Processed Slaughter By-Products Carine van Vuure, Darling Ingredients, Germany Holding GmbH, Germany</p> <p>Lunch and End of Sessions</p>		

Registration fee

4-day ticket	€ 495.00
1-day ticket	€ 160.00
Students (4-day ticket)	€ 150.00

Payment

Please do not remit the registration fee until you receive confirmation of participation and an invoice.

The number of participants is limited to 35 attendees. Applications will be considered in the order in which they arrive.

Closing date for registrations

September 12, 2016

In the event of cancellation until August 31, 2016, the registration fee will be refunded. After this date, no refund is possible.