

Management Program - slaughter and processing

July 2007
Ref.: ManSla

Intensive coaching and hands on management training for slaughter house managers

1. Description

Participants:

- Program is directed for directors, managers and specialists from pig and cattle slaughter houses and processing industry

Content:

- Management training on top level industry
- Intensive coaching and hands on experience
- Meetings with leading manufactures of equipment
- Meetings with leading specialist and consultants

2. Details and services

Arrival: Sunday

Departure: Saturday

Number of participants: 15 persons

Accommodation in single rooms in an agricultural academy or twin rooms in a hostel.
All rooms with private bathroom.

Included is:

- bus transport within Denmark
- accommodation in the full period according to above
- all meals at the Academy or hostel
- coaching, teaching and guiding in full period
- interpretation into local language
- organization and planning of the visit

3. Draft program

The below program is tentative and will be adapted to specific needs and availabilities.

<i>Time:</i>	<i>Program:</i>	<i>Location:</i>
<i>Sunday</i>	<i>Arrival</i> Pick-up in Copenhagen Airport Arrival and accommodation	Airport
<i>Monday</i>	Welcome and introduction to: <ul style="list-style-type: none"> - the program - production enhancement - the Danish meat sector and DMRI Production Automation Managing Raw Materials for profit <ul style="list-style-type: none"> - Quality - Price Production Planning <ul style="list-style-type: none"> - balancing sales and production, lead times and flexibility 	DMRI (Danish meat research institute)
<i>Tuesday</i>	Company visit - Danish Crown Ringsted <ul style="list-style-type: none"> - Large scale slaughtering - Deboning Company visit – Cattle slaughtering <ul style="list-style-type: none"> - Small and medium scale slaughtering - Hygiene and management Danish pig production <ul style="list-style-type: none"> - Visit to danishknowhow training center Sørslevgaard 	Company Farm
<i>Wednesday</i>	Company visit – Kreatina <ul style="list-style-type: none"> - SME Meat Processing - Sausages, bacon and ham Equipment for processing <ul style="list-style-type: none"> - Visit to Formaco, Køge - Layout and equipment in processing 	Company
<i>Thursday</i>	Product development <ul style="list-style-type: none"> - Types of product development - Planning of product development “Lab-scale” development of products <ul style="list-style-type: none"> - One or two case stories on product development supported by DMRI Packing – shelf life Product Quality Improvement	DMRI

<i>Friday</i>	Production Enhancement - Yield improvement - Benchmarking - Key Production Figures Programme review / wrap up session Evaluation and diplomas End of technical program	DMRI
<i>Saturday</i>	<i>Sightseeing</i> Sightseeing in Copenhagen Transport to airport and departure	

4. Price and conditions

Price per person: EUR 1.500 (with 15 persons in group)

Payment conditions:

- 50% of the amount four weeks prior to program start
- 50% of the amount two weeks prior to program start

If payment is not received in due time the program will be considered as cancelled.

In case of cancellation after the due date full payment can not be refunded.

Quotation is valid one month from the date of issue. Prices are based on costs and exchange rates in effect at the time of printing and are subject to change due to price increases, changes in exchange rates or other factors beyond our control.

Quotation is subject to the conditions stated at www.terms.danishknowhow.com

July 2007

danishknowhow®