

Increase the profitability in your meat business

Are you an owner of a butcher shop or restaurant with own food production in Greece or Cyprus? Do you want to distinguish your business from your competitors and make more profit?

This is your opportunity to visit Denmark and gain new inspiration at ZBC - The Danish Meat Trade College

Join the course “Techniques for Meat Processing of cured, smoked and fermented Products” that will run from 8 to 12 April 2024.

You will learn useful tools and enhance your skills that can be used for the production of meat products to your business.

This course is the 5th course in a row of courses we have been executing for meat professionals from Cyprus.

Content in Headlines:

- Methods for cured, smoked products, salami, soft sausages, patés and other charcuter products
- How to add more value to cheap meat cuts that often are problematic to sell
- Ways how to develop new ideas and introduce the new products to your customers
- Tools for meat quality control and business development.



ZBC

For more information

and signing up for the course, please contact our partner in Cyprus and Greece:



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