

Federal Meat Academy

School Guidance

You will find unlimited potentiality of meat.

Give thanks to life, pass it to the future. Seeking for smiles when they eat meat.
Future of meat expand from here.

FEDERAL MEAT ACADEMY is a unique school in Japan as a public interest incorporated association where you can learn all about meat. We are a polytechnic school established to succeed all the skills related to meat for human's rich eating habits.

A unique meat academy in Japan as a public interest incorporated association.

We are established by investment from national administrative affiliates to train technical experts in meat industry.

One of the accredited polytechnic schools.

We are a polytechnic school accredited by the Mayor of Gumma Prefecture.

Start now! From here to the future of meat.

Educational philosophy

We provide you practical education from the both phase of industrial and academical.

We will provide you practical education in line with the times by "basic education" of knowledge and technique in the campus and by "off-campus learning" at designated stores such as meat distribution shops.

We will help you to build the rich character.

By living your life here in our dormitory with your school mates, you will be able to be as follows;

- ① Enrich your “knowledge, willpower, and strength” to make an action by yourself.
- ② Form basic social manners as responsibility, politeness, and kindness, then create “heartful human ties” by communicating deeply with your school mates.
- ③ You will establish what you are and find yourself of the importance of a sense of group solidarity by “laughing, weeping, and learning together”, which it’s hard to get such a chance without your mates, then you will learn how to live as a working adult.

FMA is the only federal polytechnics in Japan where you can master various techniques and knowledges about meat in the rich surroundings in Gumma.

So many domestic/abroad specialists have been born from here after they took our practical programs and education, which we focus on character building, of one year/half year general courses or three-month meat sales course.

Now we are expected to answer to the social needs as food safety, dietary education, or diversification of diet. Why don’t you come to join us to acquire various techniques and knowledges about meat.

Educational Tasks

Education and training Tasks: the residential school system

Educational mottos

Education to build the rich character

Practical education by educational-industrial complex

1. General courses

General course (One year): Enter in April, graduate in March.

Half year course (six month): Enter in April, graduate in September.

2. Meat sales course

Meat sales course: Enter in April, graduate in June

Vocational training “short term course”

Education and training tasks

1. FMA seminar

Our original seminar. Some parts are vocational training (short term course)

2. Business tie-up seminar

Seminars based on the business needs

3. “wagyu” seminar in abroad

Correspondence education tasks

1. Meat distribution tasks Practical course for 7 months

2. Meat cost measuring control course for 3 months

3. Relevant law about meat course

Qualification tasks

1. Supervisor of meat sales skill

2. Carcass processing meister

Pork carcass processing meister

Beef carcass processing meister

Pork and Beef carcass processing meister Grade 1/ Grade2

*Students are also able to challenge the license

3. Meat meister Grade 1/ Grade 2

4. Registration seminar of food sanitation supervisor

5. Technical intern training program for foreigners

Skill evaluation test for beef and pork processing industry

Basic/Professional/Advanced

Other tasks

Book sales

Meat product sales

General Training Course

Enter in April

1. One year course (Graduate in March)
2. First term course (Graduate in September)

This department is most appropriate for the future owner of meat shops, someone who wish to enter companies related to meat, planning to begin new business in meat, or who want to relearn the technics/knowledges of meat systematically.

We train young leaders who have basic techniques and knowledges and bear the future of meat industry by our one-year program.

Our goal is to train young skilled people who will be an immediate force, or entrepreneur in meat business.

This department is most appropriate to the freshers who wish to enter meat business(successor/new hires), beef/pork producers who are to establish the sixed, successor of meat related industry, or who want to relearn the technics/knowledges of meat systematically.

In the first semester (Apr-Sep) you can learn processing skills of carcass/parts of the meat, basics of manufacturing of processed product, processing skills of sliced meat for shops, and so on by practice/exercise.

You can learn knowledge related to meat handling or general knowledge of distribution.

In the second semester (Oct-graduation) students are to go education designated shops and lean out there (choose from Boning-slicing/Store sales/Manufacture of processed meat products, and so on), and challenge qualification test followed up program inside the school.

Features on One-year General training course

Getting qualifications

Students who passed the proficiency test by the Human Resources Development Promotion Act will be a licensed “assistant to meat processing technician”.

- ※ Assistant to meat processing technician shall obtain the eligibility requirements for the 2nd grade of “Production work of ham, sausage, and bacon” proficiency test (designated that the applicant shall have more than two years work experience) and have exemption from paper examination.

Students are able to try the test of Meat Sales Skill Manager and the 1st and 2nd Grade of Pork/Beef Carcass processing qualification.

Voices from your senior of the “General training course”.

To make dream comes true.

I was so impressed how Japanese *wagyu* were special during my studying abroad that I wanted to “let people all over the world eat Japanese *wagyu*” in future and decided to enter this school. My school life here is fulfilling and I hone my skills and knowledge every day.

I didn't have any knowledge about meat.

I was so nervous because I didn't have any knowledge about meat, but I have been able to acquire skills and knowledge steadily because of the teachers' systematic and kind instructions. Also, I enjoy dormitory life here with mates from meat industry.

Curriculum

Training hours

One year course: 1720 hours (480 hours for studying, 1240 hours for practical training)

The first half year course: 900 hours (340 hours for studying, 560 hours for practical training)

Training hours shall be different by year.

Main courses

Knowledge of meat

Basic of treatment of meat

Anatomy (myology, meat science)

Meat hygiene

Food sanitation and relevant laws

Studies related to meat skills

- Meat grading

- Technique for processing beef dressed carcass

- Technique for processing pork dressed carcass

Processing and cooking of meat

- Overview of meat process

- Cooking and diet theory

Management

- Cost accounting

- Accounting and taxation knowledge

- Information processing

- Marketing

- On practice for management of livestock industry

General education

- Moral education

- Self-improvement

Presentation

- By the Presentation Course, knowledge and skills would be yours firmly.

- Task presentation

- Pork cutting presentation

- Beef cutting presentation

- Pork application knowledge presentation

- Beef application knowledge presentation

- Off-campus practical training presentation

- Graduation presentation

The main practical training

Practical training

- Beef carcass processing skill
- Pork carcass processing skill
- Poultry dressing skill
- Commercialize skill of the retail beef
- Commercialize skill of the retail pork
- Commercialize skill of imported beef

Meat processing and cooking

- Manufacturing meat and processed meat (ham sausages)
- Cooking side dish
- Meat delicatessen

Off-campus training

- (Only for one-year course)
- (Store experience training for the first half year course)

Qualification tests

- Meat sales skill manager test
- Technical skills test (based on Vocational Ability Development Promotion Act)
- (Only for one-year course)

We support job hunting.

Our school supports job hunting into various occupations related to meat industry. Our graduates have been socially highly regarded and 100 percent of them successfully obtained jobs.

Employment rates 100%

Meat Sales course

Entry in April

3 months course (graduate in June)

Appropriate for sales rep of meat related companies or skilled workers who want to improve their own job skills, and also for persons who want to learn special knowledge or skill of meat concentratively in the short term.

Students will study general skills and knowledges for meat sales on short term, and they are to become the workers who improve business vitality.

This course aims at level-up for experienced persons of their knowledge related to handling meat and sales promotion. You can study how to make meat products from buying, selling, to presentation, and also study related knowledges, marketing, cooking classes (including meat delicatessen), and so on efficiently in short-term by task-based learning.

Curriculum

Training hours 480 hours (200 hours for studying, 280 hours for practical training)

Training hours shall be different by year.

Main courses

Knowledge of meat

Anatomy (myology, meat science)

Meat hygiene

Food sanitation and relevant laws

Marketing

Marketing theory

Trade area, Location

Management

Cost counting

Sales plan, Information processing

General education

Moral education

Theory of leadership

Presentation

By the Presentation Course, knowledge and skills would be yours firmly.

Task presentation

Pork application knowledge presentation

Presentation of the store experience training or aggregating issues occurred from product making

Graduation presentation

The main practical training

Practical training

Beef carcass processing skill

Pork carcass processing skill

Poultry dressing skill

Commercialize skill of the retail beef

Commercialize skill of the retail pork

Commercialize skill of imported beef

Meat processing and cooking

Manufacturing meat and processed meat (ham sausages)

Cooking side dish

Meat delicatessen

Store experience training

Beef and pork product making (or intensive training. Selection system)

Our school facilities

Facilities and instruments which backup students' studies.

Practical training room in main building

You can concentrate in skill studies in this room because the room has sockduct style which cool air does not stay in one place.

5S and sanitary management is basic of basic

We manage brushes in the room by colors.

We sell block meat which students make after checking by the metal detector.

You can use meat slicer and rapping machines with weight scale.

Stepping room

This room is for both studying and practical training.

Cooking room

Cooking, the last step of meat, is also one of the most important study themes. We have monitor machines, 11 Cooling tables, steam convection ovens. Cooking basic menu, and also create surprising menu by your idea.

Processed meat room

Smoke chamber, Silent Cutter, Mixer

This is the room for manufacturing the processed meat (ham, bacon and sausages).

You can produce good texture sausages.

Packing room

This is the packing room for the final products.

You can study the the packing technologies and the label descriptions.

Teacher's Voice!

Welcome to FMA

You can study all about meat.

Meat is food, but living creatures before food. You can learn from basic about beef, pork, chicken. Make a step to the world of meat with friends from all over Japan.

Hiroki Samata

1 Day at the school

6:45 wake up

Morning meeting

Keep up your health with radio exercise

Breakfast

8:30-12:30 morning classes

Lunch

Go through afternoon classes after eating enough lunch.

13:30-16:30 afternoon classes

16:35 down School frag.

Cleaning

Basic of food hygiene

Free time

Go shopping by bike of our school and refreshing

18:00 supper; one of the most pleasure

bath; take a bath in big bath and you feel like you are in hot spring

Self-study

Welcome to Keyaki dormitory

Keyaki dormitory is on the second and the third floor of main building. Layout of the room is about the right picture. You can learn correspondent through life with two persons.

Womans area has bathroom and laundry for woman!

You can enjoy big Akagi mountain from windows on alley side.

double-decker bed

good! Good sun view!

Keep cool and warm air with double grasses windows.

School schedule

You can promote friendship and strong sense of solidarity through student committee. Student committee has head and sub leaders, act in discipline life. You can enjoy condo life, barbeque event, Satsuki-sai, FMA league (soccer and softball event), and other events!!

School event recreation

April

Entry

Orientation Keyaki festival (barbeque)

Classes begin

Start practicing boning and slicing of pork dressed carcass.

May

Start practicing boning

and slicing of beef dressed carcass. Satsuki-sai (sports)

Presentation of cutting

pork dressed carcass

June

Graduation thanks day

(meat sales course) FMA league (for two weeks)

Presentation of cutting Beef dressed carcass

Graduation ceremony

July

Making pork products (retail cuts)

Making processed meat products

August

Presentation of application of pork

Summer vacation

Making beef products (retail cuts)

Start skill training

September

Presentation of application of beef

Graduation thanks day (general course, the first term)

Presentation by the first term general course graduates

Graduation ceremony for the first term general course

October, November, December

Practical training of beef, pork, processed products in appointed butcher shops

January

Skill test

Seminar and test for supervisor of meat sales skill

February

Study tour to Australia

Graduation thanks day

March

Graduation ceremony for general course students

FMA seminars.

You can learn from basic to application

We provide FMA seminars for persons who are involved in meat related jobs. FMA is the initial of the name of our school.

1. Basic course; one day ~ two nights stay

Short period course of one day ~ two nights stay type.

Basic course which contains cost accounting and practical cooking trainings of beef, pork, processed meat products, by-products, meat delicatessen, standard cut meat.

It contains studying of meat distribution and relevant laws.

2. Basic course; four nights ~ two weeks stays

Learn deeply for four nights ~ two weeks

This course is for people who want to master the basic skill of processing or retail cutting of beef and pork. It contains practical skill test, so it is the best course to brush up your skill of meat processing.

In March we provide freshers meat seminar for meat related companies.

3. Application course; three nights stays.

Focus on making specific products as processing meat product and so on.

More deeply and practically. Best to step up specific area.

Please actively participate.

4. Preparation course; one day

Seminar for people who are preparing for technical skill test.

Practical training by demonstrating each operation as packaging, fabrication, and pickling.

We review contents and date of each seminars every year. Please refer to our school HP for more information.

The sole correspondence education in the meat industry

Correspondence education course

Practical meat distribution industry course

Cost accounting for meat course

Laws and regulations related to meat course

For improving the workers skills! For the internal education or the worker's self-development!

1. Practical meat distribution industry course

Practical course that covers all the knowledge needed for the workers in meat industry.

Features of the course

Contains specific examples and systematic knowledges with illustrations and pictures.

Explanation with technical elements

A DVD "know-how of producing beef, pork, by-products" attached

Teaching materials: 6 textbooks (with 6 times corrections by mail)

Curriculum

| Unit | Subject | Contents |
|------|----------------------------------|---|
| | Overview of livestock production | Livestock production |
| | Overview of meat | Basic knowledge of meat Distribution and consumption of meat |
| | Stocking and sales | Stocking of meat, Label description |
| | Management and sales | Cost accounting, Marketing, Sales management |
| | Marketing skill | Making products |
| | Hygiene control | Food hygiene and quality control |

2. Cost accounting for meat course

A sense of cost performance bears profits

Features of the course

Explain technical knowledge for cost accounting simply

Learn cost accounting step by step from the dressed carcasses to primal cuts, and to retail cuts.

Learn practical knowledges with lots of examples.

Teaching materials: 2 textbooks (with 2 times corrections by mail)

Curriculum

| Unit | Subject | Contents |
|------|--------------------|--|
| | Cost accounting I | Importance and purpose of cost Points to remember of cost awareness Elements of cost structure Yield Analysis Costing of primal cuts Costing of retail cuts |
| | Cost accounting II | Product knowledge needed for costing Manufacturing cost, Trading index Pricing, profit calculation Utilization of cutting data Value mix, Inventory cost |

3. Laws and regulations related to meat course

Explain complicated letter of the law simply

Features of the course

Explain “must know” laws and regulations related to meat for meat industry workers

Explain basic compliance for meat companies

Concrete contents with explanations and directions based on case studies

Teaching materials: 2 textbooks (with 2 times corrections by mail)

Curriculum

| Unit | Subject |
|------|----------------------|
| 1 | Laws and regulations |
| 2 | Compliance |

School history

| | |
|-----------|--|
| Aug. 1973 | Founded by 9 groups mainly by Livestock Industry Promotion Corp. (Agriculture and Livestock Industries Corp. for now) |
| Nov. 1973 | Approved by Minister of Agriculture and Forestry (Minister of Agriculture, Forestry, and fisheries for now) |
| Apr. 1974 | Opened school with capacity of 50 students by residential system |
| Sep. 1974 | Approved as a vocational training school |
| Oct. 1994 | Started correspondence course |
| Jan. 2008 | Started carcass processing meisters |
| Nov. 2011 | Became “Federal Meat Academy”; Cabinet Office approved us of our nature of serving public interests |
| Feb. 2013 | Started meat meisters test |
| Nov. 2013 | 40 th anniversary |
| Jan. 2015 | Started food sanitation supervisor registration seminar |
| Mar. 2015 | Become the designated exam body of beef and pork processing for foreign technical interns |
| May. 2016 | Extended the training laboratory for package room |
| Jan. 2019 | SQF registered |

Access

20 min by car from Shim-machi Sta of Takasaki Line

30 min by car from Honjo Sta of Takasaki Line

30 min by car from Honjo Waseda Sta of Joetsu-Hokuriku Shinkansen

30 min by car from East exit of Takasaki Sta of Joetsu-Hokuriku Shinkansen

15 min by car from Takasaki I.C of Kan-Etsu Expressway

10 min by car from Maebashi-minami I.C of Kitakanto Expressway

15 min by car from Isesaki Sta of Tobu Sky Tree Line/JR Ryomo line

10 min by car from Takasaki-Tamamura Smart I.C of Kan-Etsu Expressway

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Uploading school news and training session/seminar notices time to time.