



AGRI-FOOD



VULCAN COMPLIANT






MIMBUS FOOD

Illustrate the theory through virtual reality with the poultry cutting module included in the MIMBUS FOOD suite.

The learner is totally immersed in an ultra-realistic virtual environment.



BENEFITS

-  Learn about the career without using raw materials
-  Attract new recruits during trade shows
-  Restore the image of the trade thanks to an innovative tool
-  Energize the theoretical training thanks to a playful and dynamic solution
-  Diversify the teaching methods at the service of your training



A STEP BY STEP DISCOVERY

The **poultry cutting** module allows you to discover the work environment of an abattoir worker and to become familiar with the tools and carving a chicken or duck in a fun and attractive way.

Cutting
of Chicken

Cutting
of Duck

Boning of the turkey
leg

Sharpening
a knife

THE PEDAGOGICAL OBJECTIVES



KNOW
THE CUTTING
PROCEDURES

INTEGRATE
THE CUTTING RATE

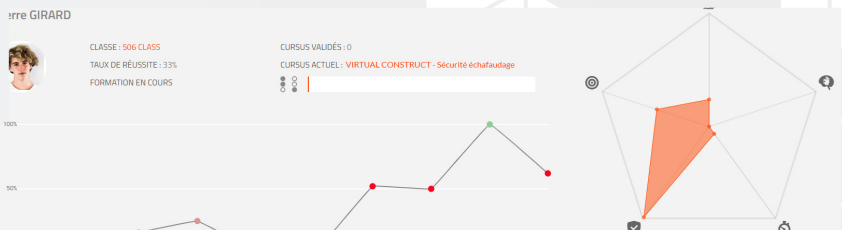


UNDERSTAND
THE CONCEPT OF
PRODUCT QUALITY

PERFORMANCE EVALUATION



Follow the exercises of your learners and individualize your courses with VULCAN



A CUSTOMIZED SUPPORT

Integrate your new immersive learning solutions with the **MIMBUS Academy**.

1

Analyze
your training program

2

Installation
of the equipment

3

Training
in your organization

4

Support and certification
in immersive learning



Photos non contractuelles

Developed & distributed by



MIMBUS
BAT III
1 ROND-POINT DE FLOTIS
31240 SAINT-JEAN, FRANCE

TEL. +33 (0)5 61 70 71 71
EMAIL : sales@mimbus.com
www.mimbus.com