

Butchery Apprenticeship

National Certificate Programme (Level 4)



PROGRAMME FEATURES

Our Butchery programme is carefully structured making the training process easy to follow for the apprentice, trainer and employer.

The off-job workshops are kept to a minimum resulting in less downtime for both apprentice and business.

- Standard 2 day workshops are scheduled to take place once every 6 months at a suitable venue.
- Customised workshops are available allowing you to brand your staff training.

see over for more details



Apprenticeship Programme



Delivered Nationwide



6 Workshops over 3 years

Any unit standard training will be delivered and reported by NZQA accredited provider, Career Training NZ.

Butchery Apprenticeship

YOUR BENEFITS

This programme leads to the completion of a National Certificate in Meat Retailing (Proficient) with optional strands in Boning, Retailing, and Boning & Retailing (Level 4).

At the end of the training you will:

- Become a fully qualified butcher, by demonstrating knowledge of, and practical skills in breaking and boning of carcasses, tray cutting and presentation of meats
- Understand food safety, legislation, loss prevention and stock control
- Have an understanding of customer service, cooking of meat products and merchandising of meat cuts

OUR LEARNING METHODS

- The programme is made up of a series of unit standards, with assessment and learning material provided.
- It is supported with informative theoretical off-job workshops.
- You will be assigned to a trainer who will coach and support you throughout your apprenticeship.
- The programme is designed to include learning on the job alongside the trainers.

CONTENT HIGHLIGHTS

YEAR 1



Workplace assessments on customer enquiries, personal presentation, health and safety, food safety and knife sharpening



Distance learning on safe working practices, housekeeping in a retail environment



Workshop 1

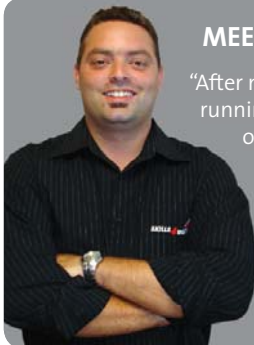
- Beef, sheep, pork and poultry breeds
- Trade calculations
- Legislation
- Structure of meat
- Muscle connective tissue
- Fat in meat
- Bone and bone names
- Visit to saleyards



Workshop 2

- Beef, pork, lamb and poultry cuts
- Cooking methods of meat and a practical lesson
- Trade calculations, legislation

MEET OUR BUTCHERY TEAM



“After many years in the retail meat trade, I love the challenge of running our training programmes. It gives me the privilege of passing on skills to like minded people who are just as passionate about the trade as I am!”

Matt Grimes – Programme Manager – Butchery (left)

“What inspires me as a Skills4Work tutor is seeing apprentices succeed and achieve their goals – I know the future of our trade is in good hands.”

Blake Angove – Programme Tutor - Butchery (right)



YEAR 2



Workplace assessments on produce trays of wrapped and labelled meat. Assisting customers face to face



Distance learning on food hazards, trade calculations, loss prevention techniques, and communication skills



Workshop 3

- Value added meat cuts, digestive system, refrigeration, trade calculations, legislation
- Beef, boning demonstration
- Bloods and myoglobin, lymphatic systems, nutritional value of meat



Workshop 4

- Slaughter, process of meat, stunning and bleeding, grading, classification, Ante & post mortem changes
- Abattoir visit

YEAR 3



Workplace assessments on beef, pork, lamb and poultry, breaking and boning



Distance learning on production of sliced, minced, rolled and trayed meat cuts



Workshop 5

- Refrigeration of meat, value added meat cuts, nutritional value of meat, trade calculations and legislation



Workshop 6

- Legislation applicable to the retail meat industry, knowledge of meat yields and carcass classification
- Trade calculations
- Review of all previous workshops



✓ WHY CHOOSE OUR BUTCHERY APPRENTICESHIP

- New Zealand's largest Retail Meat Training Provider
- Industry Experienced and Qualified Trainers
- Coaching & Mentoring throughout your 3 year Apprenticeship Programme
- Flexible Workshops
- Programme Content can be Customised to your specific requirements
- Delivered Nationwide



3 year apprenticeship programme

Please contact us for investment details

INTERESTED? CONTACT US