

# Level 3 Advanced Butcher Apprenticeship



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Subject	Level	Study Mode	Duration	Start Date
Butchery	Level 3	Full-Time	1.5 - 2 years	Any Time

## The Course

Are you ready for the next step in your butchery career? This apprenticeship can help. An Advanced Butcher will often take responsibility for a shop or function in a meat business and will possess dexterous knife skills allied with all round knowledge of the craft/processing environment. This apprenticeship comprises of Level 3 Award in Food Safety Supervision, Level 3 Award Health and Safety in the Food Supply Chain Business and Level 3 Award in HACCP. Apprentices without level 2 English and Maths will need to achieve this level prior to taking the end point assessment.

## Course Aims

> To develop your knowledge, skills and behaviours as required for employment and future career progression within the industry.

## What You Will Study

- > Principles of animal welfare
- > End to end process for primal butchery
- > The principles and variations involved in the chilling, maturation, handling and storage of meat
- > Standard operating procedures
- > The use of knives, hand saws, cleavers, banding needles and other relevant hand tools
- > Supervise the sales environment, organising self and others
- > The apprentice will also study knowledge and skills relevant to their job role either in retail, meat processing or in-store butchery

## Entry Requirements

You will need appropriate employment in the butchery industry. It is preferable that you have a minimum GCSE grade 4/C in English and Maths.

## Teaching and Learning Approach

You will develop your knowledge, skills and behaviours through theory and practical-based lessons.

## Time Required on Campus

You will be released from work one day per week to undertake training at college.

## Work Experience

Employed within the industry, you will work 30 - 40 hours per week.

## How You're Assessed

You will be assessed through an end point assessment (EPA) and graded pass or distinction. Please note that the duration does not include the EPA.

## Clothing, Equipment and Additional Costs

- > Stationery such as pens and paper
- > An electronic device to access online learning, i.e. a laptop

## Progression

On successful completion, apprentices will be entitled to automatic registration to full membership of the Institute of Meat.

## Careers

Work as a butcher, meat and poultry worker, production controller and technical manager. These can, in turn, lead to more senior positions such as team supervisor and company manager.