

# Level 2 Butcher Apprenticeship



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

## The Course

Are you looking to start a career as a butcher? This apprenticeship is ideal. As an apprentice you will have a job and earn a wage whilst building up knowledge and skills within the meat and poultry industry. This apprenticeship is made up of a Butcher Apprenticeship Standard that comprises of a range of topics from food safety to the supply chain, giving you a broad understanding of the industry.

## Course Aims

> Develop your knowledge, skills and behaviours for employment and future career progression within the industry.

## What You Will Study

- > Butchery skills
- > Environmental safety in food operations
- > Carrying out primal cutting
- > Carrying out boning in meat processing
- > Maintaining product quality

## Entry Requirements

You must have GCSE English and Maths at grade D or 3 or equivalent. You must also pass an initial assessment, secure work experience as an apprentice and have one satisfactory reference.

## Teaching and Learning Approach

You will have predominantly theory-based lessons in college, with practical learning delivered at your workplace. You may also benefit from a blended learning approach, with occasional online lessons.

## Time Required on Campus

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

## Work Experience

You will be employed within the industry, working 30 - 40 hours per week.

## How You're Assessed

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

## Clothing, Equipment and Additional Costs

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

## Progression

More advanced courses are available at the college for further progression, including the Level 3 Advanced Butcher Apprenticeship.

## 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.