BISHOP BURTON College

Level 2 Butcher Apprenticeship

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Subject	Level	Study Mode	Duration	Start Date
Butchery	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.

Financial Information

Find the full details of the fees associated with this programme and the financial support available on our https://www.bishopburton.ac.uk/degree-level-courses/information/fees-and-finance.

How to Apply

To apply, scan the QR code at the top of this page!