

Level 2 Abattoir Worker Apprenticeship



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

The Course

As an apprentice, you will work alongside experienced staff, gain job-specific skills, knowledge and behaviours. You will earn a wage and be released to study during your working week. Apprentices must within 13 weeks of supervised work and training, submit to the Food Standard Agency evidence of achievements of level 2 award for proficiency in Protecting the Welfare of Animals at Time of Killing (WATOK).

Course Aims

> You will develop the knowledge, skills and behaviours required for employment and future career progression within the industry.

What You Will Study

> Historical developments of the red meat industry
Process and procedure for receiving animals
Lairage
Slaughter process
Food safety and hygiene systems
Use of machinery
Animal by-products
Employment rights and responsibilities

Entry Requirements

You must be over 18 years old to apply for this apprenticeship and have appropriate employment in the industry. It is preferable that you have a minimum GCSE grade D or equivalent in English and Maths.

Teaching and Learning Approach

delivery of knowledge, skills and behaviours. A blended learning approach will assist your development and progress.

Time Required on Campus

Day Release (1 day per week in college)

Work Experience

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 distinction. Please note that the duration does not including the EPA.

Clothing, Equipment and Additional Costs

> You will need pens, paper, USB drive, smart phone or laptop.

Progression

You may progress to a higher-level course at the college or progression in the workplace.

Careers

To progress to manage the slaughter the line, cutting / de-boning operations or becoming an Animal Welfare Officer.