



Why Work as a... Butcher

A solution for your training needs and career progression

ROLE OVERVIEW

Butchers work in the meat and poultry industry, which is worth several billion pounds in the UK and employs thousands of workers in the farm to fork supply chain. Qualified butchers can look forward to rewarding careers in a range of environments with different types of employers. Butchery is a highly skilled profession steeped in tradition. Butchers will display understanding about a range of meat species and the various techniques needed to process produce.

KEY POINTS

- **Level:** 2
- **Duration:** 18 months + End Point Assessment
- **Entry requirements:** You may be required to undertake training in maths and English. See [HERE](#) for more information
- **Career progression:** Options include Advanced Butcher Level 3

KNOWLEDGE REQUIREMENTS

- The principles of butchery; including the selection, procurement, provenance and handling of livestock leading to welfare and associated lairage and slaughter practices, including Halal and Kosher
- The principles of waste minimisation, saleable yield and predictive costing methods
- The meat and poultry marketplace including the supply chain/traceability functions and key legislative and enforcement agencies that regulate the retail and/or process environments
- Cold storage, stock control and safe movement of meat and/or poultry in the butchery environment

SKILL REQUIREMENTS

- Carry out a range of primary and secondary butchery skills involving the use of steak and boning knives, hand saws, cleavers, banding needles and other relevant hand tools used in the process of primal cutting, boning, slicing, dicing, rolling, trimming and filleting as used in their employers business
- Use machinery (as permitted) & other relevant cutting equipment including the ability to sharpen knives
- Adhere to the legislative regulations that apply in the food industry plus the organisational policies and standard operating procedures that apply within the employer's business

BEHAVIOUR REQUIREMENTS

- Take appropriate personal operational responsibility for both health and food safety, apply safe working practices when using knives, hazardous tools and/or related equipment
- Be punctual, reliable, diligent and respectful towards customers, peers and colleagues at all times
- Show attention to detail, carrying out duties in a diligent way and taking account of efficiencies and understanding how these support the profitability of the business

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