



Gressingham

BUTCHER

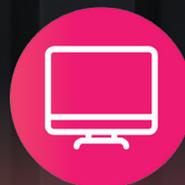
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Occupational profile for a butcher

Butchery is one of the oldest crafts in the world, and is often where innovation meets tradition to create an industry full of character and camaraderie that plays a critical role in our social and economic future. A successful butcher must demonstrate dexterous knife skills together with craft to be able to produce the most cuts to make every carcass profitable.

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. Butchers play a vital role within the Gressingham factory to portion up the birds. Those with an entrepreneurial spirit may be particularly attracted to butchery as the sector relies on a high proportion of small businesses, offering the potential for experienced butchers to set up on their own.

Butchery is a highly skilled profession steeped in tradition and butchers will display understanding about a range of meat species and the various techniques needed to process and/or produce products. In addition, butchers will be able to cut, prepare, package and present meat products to the standards required of the business and specialist needs of commercial and/or consumers. Butchers will have a range of skills, knowledge and behaviours that can lead to rewarding careers in the butchery industry, not only in the UK but across the world.





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The essential core knowledge, skills and behaviours for a butcher

- The development of the meat sector leading up to the modern day, including its values, culture, traditions and connection to membership bodies and professional institutions
- The principles of butchery; including the selection, procurement, provenance and handling of livestock leading to welfare and associated lairage and slaughter practices
- 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
- The principles of meat and poultry species including knowledge associated with carcass by-products, primal, joints and muscles
- The various craft and knife skills used for cutting, boning, trimming and mincing of meat including the use of relevant mechanical equipment as required
- Cold storage, stock control and safe movement of meat and/or poultry in the butchery environment
- Stock control, product pricing, quality assurance and meeting the expectations of customers &/or contractors
- Health and food safety including hygiene both in personal terms and as part of the wider food sales/production environment
- Methods for weighing products, controlling temperature, wrapping, sealing, packing, labelling and stock control of meat and poultry products for wholesale or retail sale
- Employment, rights and responsibilities, including equality, team working practices and the importance of continuous personal development

Level & duration - The Standard is set at Level 2 and the typical duration is 18 to 24 months.

Qualification - Apprentices must achieve Level 2 Food Safety Award, Level 2 Health & Safety in the Food Supply Chain Award, and Level 2 Knife Skills Award prior to taking the end-point assessment.

English and Maths - Apprentices without level 1 English and mathematics will need to achieve this level and take the test for level 2 English and mathematics prior to taking the end-point assessment.

Professional Registration - Following successful completion of the apprenticeship, apprentices are recognised by the Institute of Meat (IoM) entitling them to use the initials M.Inst.M.

**IF YOU WOULD LIKE TO APPLY FOR THIS ROLE PLEASE CONTACT
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