BISHOP BURTON College

Level 3 Advanced Butcher Apprenticeship

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Subject	Level	Study Mode	Duration	Start Date
Butchery	Level 3	Full-Time	1.5 - 2 years	Any Time

The Course

Are you ready for the next step in your butchery career? This apprenticeship can help. An Advanced Butcher will often take responsibility for a shop or function in a meat business and will possess dexterous knife skills allied with all round knowledge of the craft/processing environment. This apprenticeship comprises of Level 3 Award in Food Safety Supervision, Level 3 Award Health and Safety in the Food Supply Chain Business and Level 3 Award in HACCP. Apprentices without level 2 English and Maths will need to achieve this level prior to taking the end point assessment.

Course Aims

- To develop your knowledge, skills and behaviours as required for employment and future career progression within the industry.

What You Will Study

- Principles of animal welfare
- End to end process for primal butchery
- The principles and variations involved in the chilling, maturation, handling and storage of meat
- Standard operating procedures
- The use of knives, hand saws, cleavers, banding needles and other relevant hand tools
- Supervise the sales environment, organising self and others
- The apprentice will also study knowledge and skills relevant to their job role either in retail, meat processing or in-store butchery

Entry Requirements

You will need appropriate employment in the butchery industry. It is preferable that you have a minimum GCSE grade 4/C in English and Maths.

Teaching and Learning Approach

You will develop your knowledge, skills and behaviours through theory and practical-based lessons.

Time Required on Campus

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

Work Experience

Employed within the industry, you will work 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 include the EPA.

Clothing, Equipment and Additional Costs

- Stationery such as pens and paper
- An electronic device to access online learning, i.e. a laptop

Progression

On successful completion, apprentices will be entitled to automatic registration to full membership of the Institute of Meat.

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

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