

poultec

the training specialists

Butchery Training

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Other Services

Poultec offers a range of services for employers which are tailored to complement our core training delivery. These include;

Consultancy

Poultec's team of Food Manufacturing specialists are able to offer advice, guidance and assistance in developing practical resources in areas such as;

- Policy Development / Procedure Manuals
- Preparation for Audits / Compliance
- Staff Development Programmes

Team Building

Poultec offers a suite of team leading courses designed to challenge the individual as well as the group as a whole. Facilities include

- High Ropes
- Segways
- Climbing Wall
- Archery
- Bocarts and more...

Mobile Learning Vehicles

Poultec has invested in three training vehicles, enabling our tutors to take state-of-the-art learning and support facilities to any location. Each vehicle is a tailor-made learning environment, which can also be used for a variety of other purposes.

- **The IT Vehicle** is ideally suited for delivering IT based training in both the community and the workplace and contains high specification laptop computers which provide workstations for ten students and one tutor.
- **The Hospitality Vehicle** is a fully-functioning commercial kitchen on wheels.
- **The Information Vehicle** has been developed as a resource for providing information advice and guidance but can also double as a classroom or mobile office / meeting room.



Training is available in... | Business & Administration | Butchery | Customer Service
| Contact Centre | Engineering | Food & Drink Manufacturing | Hair & Beauty
| Hospitality & Catering | Information Technology | Leadership & Management
| Poultry Production | Retail | Warehousing

Tel: 01362 850983 | www.poultec.co.uk | Email: enquiries@poultec.co.uk

Main Centre: South Green Park, Mattishall, Dereham, Norfolk, NR20 3JY



Apprenticeships

Apprenticeships in Butchery

Poultec has a track record of successfully delivering Apprenticeships for more than 10 years. Not only can we deliver the training required but we can also assist the employer in the recruitment of the Apprentice. Poultec offers both the Level 2 Intermediate Apprenticeship and the Level 3 Advanced Apprenticeship which includes the following qualifications;

Level 2 Intermediate Apprenticeship,

- Level 2 Certificate for Proficiency in Meat and Poultry Industry Skills
- Level 1 Functional Skills English & Maths

Level 3 Advanced Apprenticeship

- Level 3 Certificate for Proficiency in Meat and Poultry Industry Skills
- Level 2 Functional Skills English & Maths



in Butchery Training



Meat and Poultry Industry

Meat and Poultry Industry Skills Qualifications

Poultec offers the Certificate for Proficiency in Meat and Poultry at both levels 2 and 3. Units are selected to ensure that they fit around the learner's workplace and role, ensuring that all the training is relevant.

Unit available include;

- **Maintain Workplace Food Safety Standards in Operations**
- **Understand how to Carry out Primal Cutting of Red Meat**
- **Understand how to Carry out Poultry Butchery in Sales Operations**

This qualification is delivered at the candidate's place of work to minimise disruption and portfolio work is generated in an on-line format. Learners are invited to attend butchery academy sessions at South Green Park, where a master butcher delivers classes on butchery techniques and skills.



skills qualifications

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Specific Short Courses

Butchery Training Specific Short Courses

Poultec offers a wide range of short courses which are designed to complement our Apprenticeship programme. The content can be bespoke to your own organisation's requirements, to ensure that the course is relevant to your own procedures and practices.

These courses can be delivered at our premises or at any other suitable location;

- Introduction to Pork Butchery
- Offal
- Display and Presentation
- Beef Forequarters
- Game Butchery
- Poultry Dressing
- Hindquarters of Beef
- Readymade meals (using fresh meat, sauces & spices)
- Venison
- Cured Meats
- Introduction to Lamb Butchery
- BBQ Packs
- English Veal Specialities
- Value Pack – selection from beef, pork, lamb and poultry

in Butchery

Butchery Traineeships

A Traineeship is a programme to support young people moving from education onto an Apprenticeship or into employment. The programme is aimed at 16-19 year olds who are not employed and have little work experience but are focused on gaining employment.

The Traineeship is tailored but typically could include a selection of;

- Units towards the Level 2 Certificate for Proficiency in Meat and Poultry Industry Skills
- Level 1 Award in Employability Skills
- CIEH Level 2 Food Safety
- CIEH Level 2 Food Safety
- Functional Skills in Maths and English

Traineeships

in Butchery