

# poultec

the training specialists

Butchery Training

Butchery Training

NEW PRODUCT  
Lamb Meatballs

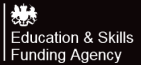
£7.11	Per kg
	Per Lb

Pork Parcels

£9.80	Per kg
	Per Lb

Longs of Scoring Shin of Beef

£8.00	Per kg
	Per Lb



Tel: 01362 850983 [www.poultec.co.uk](http://www.poultec.co.uk) Email: [enquiries@poultec.co.uk](mailto:enquiries@poultec.co.uk)



# Apprenticeships

## Apprenticeships in Butchery

Poultec has a track record of successfully delivering Apprenticeships for 20 years. Not only can we deliver the training required but we can also assist the employer in the recruitment of the Apprentice.

As part of the Apprenticeship reforms, Apprenticeships are changing from frameworks to standards. Poultec is a Government-approved training provider of both the Apprenticeship frameworks and standards.

Employers with a payroll over £3million, who pay into the Apprenticeship Levy can use this to fund Apprenticeship. Poultec has access to ESFA funding for employers with a payroll less than £3million, which can fund up to 90% of the Apprenticeship.

The new Butchery Apprenticeship is designed to equip apprentices with the skills, knowledge and behaviors required by butchery employers. The Butcher Apprenticeship is endorsed by the Institute of Meat (IoM) – the professional body for those working in the meat industry. For the first time in its seventy year history the IoM has opened its doors to apprentice members.

Butchery is a highly skilled profession steeped in tradition and apprentices will display understanding of a range of meat species and the various techniques needed to process and/or produce products. A successful butcher must demonstrate dexterous knife skills together with craft to be able to produce the most cuts to make every carcass profitable. On completion of the Apprenticeship, butchers will have gained a range of skills, knowledge and behaviours that can lead to rewarding careers in the butchery industry.

### Apprenticeship Standards

The new Apprenticeship standard has been developed by an industry working group with the aim of ensuring that learners have the required knowledge and skills. The Standards are:

- **Butchery Worker**
  - Level 2 Certificate for Proficiency in Meat and Poultry Industry Skills
  - Level 1 Functional Skills English & Maths
- **Advanced Butcher**
  - Level 3 Certificate for Proficiency in Meat and Poultry Industry Skills
  - Level 2 Functional Skills English & Maths

Having successfully completed the qualification, apprentices will undertake an independent end point assessment which will consolidate training and confirm competence.

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# Traineeships

## 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

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# Relevant 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

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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 Butchery 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 | Equine | Fitness | Food & Drink | Hair & Beauty  
| Hospitality & Catering | Information Technology | Manufacturing | Retail  
| Speedway | Leadership & Management | Poultry Production | Warehousing

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