

Become a BUTCHER

There are very few training institutions in South Africa where butchers can receive an affordable, specialised and recognised qualification in butchery skills. Since its founding in 2008, the SA Butchery School in Pretoria, has remained faithful in its commitment to give unparalleled and exceptional standards of training.

"There are very few Seta-accredited butchery schools in South Africa and we are one of them," says Anzelle van Niekerk. "When we started out in 2006, we knew that we wanted to present properly structured courses that are recognised by everyone. We worked hard to get our ducks in a row and received our Seta accreditation in 2008."

When Anzelle and husband, Pieter, started the venture in 2006, it was aimed mostly at training hunters in slaughtering their kill and cutting up the carcasses for biltong and meat. However, they received more and more requests for the cutting of cattle carcasses and therefore decided to spread their wings.

Both Anzelle and Pieter are qualified assessors and moderators, each taking on the role of either moderator or assessor, depending on what the other does for a particular module. The other trainer at the school is Stanley Sinelyne, who teaches correct cutting techniques, among other things.

The course

The course offered at the school are skills-based and involve an initial meat-cutting course. This section of the course teaches would-be meat technicians to cut carcasses into smaller cuts, trimming the meat cuts, attractive presentation of cuts, and cost-effective use of trimmings. Technicians are then also taught to make



products such as salami, dry wors, bil-tong, meat rolls and boerewors. Part of the course also entails correct use of knives for different purposes, and proper sharpening techniques.

The course also has a practical element and students are taken to a butchery in Centurion, where they gain practical experience. In fact, some retail shops, butcheries and even chef schools have sent their trainees and employees to the school for training and skills updating.

"Our aim is to break the whole course into smaller courses, which would mean separate, more specialised qualifications. We hope to finalise this soon," says Anzelle.

The course is offered at NQF level 3 and nine unit standards are included. The unit standards linked to the course are of such a nature, that they can eventually also include fish in the curriculum.

Due to high demand, the school has expanded to the Western Cape, where moderator and assessor, Ian Bester, takes care of business.

Rates and accommodation

Back in Pretoria, students can enjoy affordable housing during the course: "We have a good arrangement with a guest house close to the school," says Anzelle. "They offer accommodation at a highly affordable rates.

Course notes

Duration: Two weeks
Qualification ID: 59386
NQF level: 3
Seta accredited: Yes

Subjects: Curing of meat; Safety practices in food; Mincing of raw meet; Salt and dry meat; Form and filling of meat products; Deboning and cutting into retail cuts; Breaking of meat carcasses into primal cuts; Cutting and deboning of poultry carcasses into portions for retail and processing; Problem-solving techniques.

Course price includes course material and lunch.

For more information on the SA Butcher School's courses, course dates and fees, go to www.butcherschool.co.za or phone 083 676 2081



Anzelle and Pieter van Niekerk, owners of the SA Butcher School and assessors and moderators of the Pretoria branch



Stanley Sinelyne (at the back) teaching students the right cutting techniques