

# Training at your fingertips

*The Butcher* speaks to training facility operators about their courses and when and where they are presented.

If you are interested in training as a butcher, meat processing plant employee, abattoir operative, or meat classifier, or are already in the trade but need to brush up on or advance your skills, you can contact the following service providers.

## Butcher training

SA Butchery Training School offers tuition in making and smoking meat products, cutting carcasses into primal cuts, deboning and cutting primal cuts into retail cuts, identifying and handling factors influencing meat quality, and maintaining food safety and good manufacturing processes in the processing environment. Skills development training includes

overall worker safety but also more specifically bandsaw safety.

Courses run twice a month and are presented in Pretoria and McClear near Umtata, Eastern Cape.

The courses consist of in-class training in the butchery training facility followed by practical experience at a butchery.

SA Butchery Training School is a registered training provider with the FoodBev SETA.

## HACCP, ISO 22000 and auditing training

Intertek Training Academy offers various courses related to Hazard Analysis and Critical Control Points (HACCP), food safety and auditing. Courses are presented in

Johannesburg every month and bi-monthly in Durban and Cape Town.

For more information, visit <http://www.thefoodssafety-network.co.za/training-academy/academy-calendar>.

**Level 1 courses:** Comprehensive and pertinent introduction to the concepts, standards and legislation relevant to your products and services.

**Level 2 courses:** The next level of proficiency focuses on implementation, bridging and internal auditing of sector-specific management systems, as well as basic principles.