

SETA ACCREDITED TRAINING PROVIDER (REG NO: 587/00114/0510)

S A BUTCHERY TRAINING SCHOOL

587 Meyer street
Potgieter Park Shopping mall
Rietfontein, Pretoria

P.O. BOX 25651

GEZINA

0031

TEL: (012) 330 3652

FAX: 086 695 7637

Fresh Meat Processing course

Meat cutting technicians are responsible for the cutting of carcasses into smaller cuts, the trimming of meat cuts as well as the cost effective use of the trimmings and the attractive presentation of meat cuts. In our course you will not only learn how to cut a carcass into primal cuts but we will train you to make products

such as Dry wots, Biltong, Meat rolls and Boerwors.

If you love working with meat, this course is for you!

REQUIREMENTS:

What kind of a personality do I need?
Because you will be working with dangerous equipment and tools you will need good eye & hand co-ordination. You must also be a cautious and accurate worker. Personal hygiene is of utmost importance as Meat cutting technicians not only work with food but with customers too.

WHERE CAN I WORK WITH THIS QUALIFICATION:

Employment possibilities exist at small enterprise butcheries, large firms such as Makro, large supermarkets, canning factories, cold storage and any organization where food is processed in bulk such as hospitals, restaurants and hotels. You can also start your own butchery or Biltong shop or prepare and cut Game meat for hunters.

Duration: + 2 weeks

Price: R6750 course material and lunch included

Courses presented by:
2 Qualified Assessors and Moderators
(Seta Accredited)



PHONE OUR HOTLINES OR VISIT OUR WEBSITE AT:

Gauteng/Kwazulu-Natal 083 676 2081 012-330 3652

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