

Intercept Consulting and Training Solutions in Kloof, KwaZulu-Natal, offers the National Certificate in fresh meat processing, meat products and emulsified meat at NQF 3 levels.

Prue Leith Chef's Academy's butchery training course, known as the Blockman – Certificate in Basic Meat Preparation, consists of a full-time, six-week curriculum. During this time students learn everything from how to prepare cuts to gaining an in-depth insight into the fabrication of a meat carcass.

The course is delivered by Caroline McCann, owner of Braeside Meat Market in Parkhurst, Johannesburg. Her expertise lies in supplying only the finest cuts and quality meat to highly established restaurants, hotels and caterers in the area.

If students wish to learn more after the initial butchery training course, it can be followed by a more advanced course which focuses on how to do speciality meat cuts. The minimum qualifications required for someone who is interested in taking this course is a Matric certificate together with some industry experience.

The SA Butchery Training School, sponsored by Crown National, presents the Meat Cutting Technician Introduction Course and Fresh Meat Processing Technician short courses based on various unit standards at NQF level 3 in Gauteng and the Western Cape.

The school makes use of a state-of-the-art, fully equipped practical preparation room along with excellent lecture facilities to teach learners how to make boerewors, cheese wors, flavoured sausages, minced meat, patties, biltong and drywors, and how to cut rump, T-Bones, filets, stewing steak, meat rolls, chops and shin.

Vleisopleidingsentrum CC in Vanderbijlpark presents two NQF 3 qualifications, namely Cured Meat Processing & Charcuterie for plants and Fresh Meat Processing aimed at supermarkets and independent butcheries.

For abattoir and meat inspection training,

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the Red Meat Abattoir Association (RMAA) offers various one-year learnerships combining theoretical and practical work experience. A person who successfully completes a learnership will have a nationally recognised qualification.

In order to meet the industry's training needs, the RMAA focuses on the following learnerships:

- General Abattoir Processes (NQF 2);
- Abattoir Slaughtering Processes (NQF 2);
- Abattoir Supervision (NQF 3);
- Meat Examination (NQF 4); and
- Meat Classification (NQF 4).

The RMAA also offers skills programmes lasting between a day to four days at NQF levels 2 to 4 in hygiene management and HACCP, food safety auditing, environmental standards and deboning. A meat inspection refresher course is provided in conjunction with IMQAS (International Meat Quality Assurance Services).

Food safety and hygiene training courses are provided by Anya Knoetze, DQS South Africa, Ecolab, Entecom, Food Consulting Services (FCS), G2 Global CC, HACCP Academy and IMQAS.