

SA BUTCHERY TRAINING SCHOOL



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 wors, Biltong, Meat rolls and Boerewors.

As a Meat cutting technician you will need a thorough knowledge of meat, packaging and freezing methods.

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: R6980.00 course material included

Courses presented by:

2 Qualified Assessors and Moderators

(Seta Accredited)

Demonstrate an understanding of personal safety in a food or sensitive consumer product environment.

Apply personal safe working practices regarding the work area and equipment.

Deal with safety emergencies.

Safely handle and store raw materials or final products or chemicals in a food or sensitive consumer product environment.

Demonstrate an understanding of breaking meat sides and carcasses into quarters and primal cuts.

Prepare for breaking of meat sides and carcasses into quarters and primal cuts.

Break meat sides and carcasses into quarters and primal cuts.

Perform relevant procedures after breaking.

Demonstrate an understanding of the de-boning and cutting of meat primal cuts into retail cuts.

Prepare for the de-boning and cutting of meat primal cuts into retail cuts.

De-bone and cut meat primal cuts into retail cuts.

Perform relevant procedures after de-boning and cutting.

Mincing of meat products

Filling of meat products

Salting, drying and curing meat products.



PHONE NOW

083 676 2081 or 083 305 14

info@butcherschool.co.

www.butcherschool.co.