

DO YOU WANT TO BECOME A FRESH MEAT PROCESSING TECHNICIAN /BLOCKMAN WITH EXPERIENCE?

Butchers or Fresh meat cutters, process and cut meat in processing plants or for customers in supermarkets and butcher shops. In addition to cutting, mincing, filling, weighing and packaging meats, Butchers must also adhere to all health regulations, hygiene, sharpen knives, prepare meats for display and maintain record keeping. Butchers must use caution when working with knives and often work standing for long periods of time. You can start working for yourself, as well as full-time opportunities working indoors at various companies, supermarkets and the old time Butcher shops when enrolling for our course.

Before working as a Butcher, Employers want Applicants to have experience. This course was designed for you to gain experience in a job as a meat cutter while also doing the theory requested by the unit standards. Meat cutter students receive on-the-job training, and their work is generally supervised by Senior Butchers and Assessors.

“The Fresh Meat Processing 6 months program course gave me the broad skills needed to open my own butcher shop. I was able to make virtually any type of product needed. – Piet Brits

6 MONTHS COURSE COURSE - R45 000.00

The Fresh Meat processing course certificate is unique in the way that it covers all an individuals needs to become a good Butcher, combined with real practical Butchery Training for 5-6 months, depending on how quickly you cover the unit standard exit levels.

Where supermarkets once dominated the industry, the old-time Butchery concept is returning. The need for trained individuals makes our teaching course with hands-on practical techniques for the highest quality cuts and products one that cannot be matched.

As a successful graduate you will gain the experience needed to start your own business or start off your career at any Butchery waiting to employ you.

BUTCHER SKILLS SHORTAGE

There is a big shortage of Qualified Butchers in our country and all over the continent. People will always eat meat and even with new trends that hit the market, like high protein diets, the demand for meat is ever growing.

As demands grow the ever increasing need for trained individuals is also growing and we cannot keep up with the supply to these demands. Butchers have always been necessary and it will stay that way.

Training for tomorrow

The critical lack of skills in the meat industry remains a cause for grave concern in terms of the sustainability of the sector, but there are solutions if industry players make a concerted, joint effort.
THE BUTCHER – VOL 1 no 7

The shortage of such skilled labour is seen by the government - Retail technical skills (butchery/blockman)
WRESTA.ORG.ZA 26 JUNE 2010

Industry skills shortage set to continue as workforce ages-
FOODMANUFACTURE.CO..UK – 13 FEB 2014

COURSE CONTENTS

We train you in Safety, Hygiene, Problem solving, Fresh meat breaking and cutting, De-boning, Curing, Salting and drying, Mincing and filling and legislation.

We have an accredited training facility with registered Assessors and Moderators to equip you with knowledge for the meat industry.

The following list highlights the various criteria which you would be trained in:

- 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.
- Curing process for fish or meat products.
- Prepare for curing of fish or meat products.
- Cure fish or meat products.
- Perform relevant procedures after fish or meat curing.
- Mincing fish or meat.
- Prepare for mincing fish or meat.
- Mince fish or meat.
- Perform relevant procedures after mincing.
- Salting and drying of fish or meat.
- Prepare to salt and dry fish or meat.
- Salt and dry fish or meat.
- Perform relevant procedures after salting and drying.
- 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.
- Forming or filling of raw minced fish or meat products.
- Prepare for forming or filling of raw minced fish or meat products.
- Form or fill raw minced fish or meat products.
- Perform relevant procedures after forming or filling of raw minced fish or meat products.
- 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.
- Distinguishing between problems, challenges and matters requiring a decision.
- Investigating techniques for solving problems and making decisions.
- Identifying a problem in a real life situation.
- Applying a problem solving process or technique to propose a solution or make a decision.

SAQA BASED TRAINING MATERIAL on

Unit standard ID's : 120416; 243010; 243018; 243020; 243028; 243029; 243032 and 244611

WHY BECOME A BUTCHER?

Butchers sell meat and poultry through individual shops, supermarkets or local markets. Specialist Butchers may also make their own meat products such as sausages, patties and Boerewors. To become a Butcher, you should have good practical skills. You will need good communication and customer service skills. You should also have in-depth product knowledge of Meat. You would usually start as a trainee or assistant butcher and learn on the job.

Butchers have a unique expertise that is often called on by local culinary programs and media for stories. They often enter the profession to carry on the existing family business. Many grow up helping out and spending time in butcheries owned by their grandparents or parents. Shops are often passed down through generations and remain family-owned businesses. In small communities, people become familiar with the local butcher shop and the owners are an integral part of the community. As a butcher, you can either work for an employer in a processing plant, supermarket, abattoir or local butchery. The ideal is to start working for yourself as a local Butcher. You will make products which you take pride in and sell these together with your top quality meat cuts. Butchers, especially those that own their own shops, take great pride in not only the products, but the service they provide. There is nothing as great as hearing a customer tell you about how great the

Boerewors, sausages or Biltong was which you made. Customers will tell of the quality of the meat and products they buy from you, making them your biggest marketing tool.

WHAT SKILLS DO I NEED TO BECOME A BUTCHER?

To become a butcher, you should have:

- good practical skills
- a high standard of personal cleanliness
- safety and responsibility skills
- the ability to work well in a team
- good communication and customer service skills
- good visual sense for counter and window displays
- maths skills for handling payments

BENEFITS OF THIS COURSE

- You are placed in a state of the art meat cutting facility where you gain hands-on practical experience from qualified Supervisors. Not only do you learn the South-African way but also internationally recognized methods.
- Our Assessors track your practical experience making sure that you do not leave the track and learn things the wrong way.
- Throughout your training you will be attending formal classes to update you on any possible changes and also learn new tasks and various products.
- Course material is frequently moderated making sure that the quality of the material is checked and updated. Our quality control on all documentation is done every 3 months.
- We guide you throughout the whole experience making double sure that you are 100% Assessment ready at the end of the day.
- We are a registered training provider with the Foodbev Seta.
- All staff, Assessors and Moderators are qualified and frequently attend training sessions themselves to stay up to date.

**DON'T WAIT, MAKE THE DECISION NOW AND QUALIFY
IN ONE OF THE MOST RESPECTED SCARCE TRADE SKILLS-
BUTCHER / BLOCKMAN**

Click on the link to fill your application online, don't delay, now is the time!



**PLEASE NOTE:
THIS IS A UNIT STANDARD, OUTCOME BASED TRAINING COURSE AND NOT A LEARNERSHIP!**

We saw the need for proper Skills Meat training in South-Africa and started the school many years ago. Legislation for training providers, is that you need to be accredited by Governing bodies to offer Skills training. Skills training is done on the Outcome based method and must also be Unit Standard Based. A unit standard bears credits which leads to notional hours of experience and that means that the individual must not only be trained in class, but also get logbook hours in the formal workplace.

We make it very clear that the student needs to record their workplace hours and log tasks done in the workplace.

They move between class and the workplace where they receive a balance of class training and then physical application thereof in the workplace environment.

One of our new students recently got a job opportunity at a well-known German Meat factory. This young man has hardly started his course, but the workplace immediately identified his passion for meat. We have many success stories, as we really walk the extra mile for our students and want them to become, not only Meat Masters but passionate Meat Masters, and not just the average Blockman, known in South-Africa.

Outcome based training that we offer.

Outcome-based learning, also called competency-based learning, focuses on not just the memorization of concepts, but a deeper level of understanding leading to mastery of both skills and knowledge. This type of learning is inherently self-paced in most instances. There aren't time constraints, and the goal is, real mastery, rather than completing a course or a training section in a certain amount of time. Not only is learning of skills necessary but so is a reflection on the learning experience. This means the student will not just work to learn concepts being presented but will also take time after the completion of a training course to gain a deeper understanding of his or her experience and how it can then be applied to their real life by gaining workplace hours and applying tasks learned.

OUTCOME BASED TRAINING

One learning theory worth exploring is called outcome-based, and it's a hotly debated issue in TRAINING systems and within general education, because it is driven by results, rather than the process of learning. While parents of students and educators may be unsure of whether this approach is a valuable one, it can work well within the realm of corporate training in many ways.

Outcome-based learning represents a shift from objectives to outcomes, but what happens, as a result, is that training becomes more focused on the learner. In traditional training and learning models, materials are designed by the instructional leader, or perhaps the training managers at a company. They guide the curriculum and content, as well as the learning objectives, teach the content over a set period, and then trainees are assessed on what they learned as a result.

With an outcome-based model, the goal isn't to necessarily follow a predetermined timeline or set curriculum but is instead to build upon the individual trainee's pre-existing skills, knowledge, and experience.

Some of the characteristics prevalent in outcome-based learning may include hands-on activities, interactivity, and real-world influence or physical workplace exposure.

As you can see by the way we describe it, outcome-based learning is the best way to train employees in most instances, because it inherently carries the elements we frequently discuss as being valuable to the training experience.

Characteristics of Outcome-Based Learning

Outcome-based learning, also called competency-based learning, focuses on not just the memorization of concepts, but a deeper level of understanding leading to mastery of both skills and knowledge.

Collaboration is an important component of outcome-based learning, whether that be with other trainees and colleagues, or with mentors.

Not only is learning of skills necessary but so is a reflection on the learning experience. This means the trainee will not just work to learn concepts being presented but will also take time after the completion of a training course to gain a deeper understanding of his or her experience and how it can then be applied to their real life.

Self-reflection is also incredibly important so the learner can see not just what they've been able to master, but also where gaps in their own knowledge base may exist, so they can plan for future training.

Outcome-based learning can be valuable because they teach students how to think. They're constructivist in nature, which is something that proves to be beneficial when trying to train on concepts such as leadership and communication.

Traditional Way of Teaching	Outcomes-Based Education (OBE)
<ul style="list-style-type: none"> • Teacher centred, where the teacher is discussing for the students to understand. • A model of education that it just transmits knowledge and understanding of ideas to students. • No hands-on activities that the students will experience. • It is all about recitation from the teacher, while the students are just sitting and listening. • Assessing or memorizing what did the teacher discuss to students. • No activities that evaluate the knowledge that the students acquire or what you call performance task. • Familiarizing and memorizing what the teachers lecture and in evaluating the students learning there is a written assessment in the end of the curriculum or what you call an examination. • Some students succeed, because of lack of knowledge and experience that they need to continue in a higher education such like colleges. • Students are dependable to teachers who a just teaching without any demonstrations that the students need to understand more. • The time is fixed specifically students learn memorizing the lectures of the teaching in the end of a quarter. 	<ul style="list-style-type: none"> • Yields students to become outputs rather than inputs. • It is a student-centred method; the teachers focus on helping the students to develop their skills. • All the learning objectives will clearly attain to achieve the progression. • It adjusts the strengths and weaknesses of the students to further develop their knowledge and skills. • It has hands on activities that they will develop their skills through their experiences. • It provides a clear picture of what is essential for the students able to do. • Rather than just listening and learning, outcomes-based education provides students demonstrations to task and what they can do. • It defines the outcomes of what students may achieve in the entire curriculum. • It provides outcomes specifically learning outcomes which tells what a student can provide because of a learning experience. • More students are set up to succeed and improve their knowledge and skills.