

March 2024



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A WARM WELCOME...

To our first newsletter of 2024!

This issue contains information about National Apprenticeship Week, Award Winners, Jenny's retirement, Butchery courses and much much more!

Don't forget to follow us on Instagram and Facebook, to receive daily updates.



IOM AND WCB AWARDS 2023

The Institute of Meat (IoM) and The Worshipful Company of Butchers (WCB) Awards took place on Thursday 29th February 2024.

The IoM and WCB awards celebrated and thanked some outstanding members of the meat industry at their prestigious Annual Prize giving at the Butchers' Hall in London.

Over a hundred guests gathered in the Livery Hall to see apprentices, training providers and employers receive their awards, presented by Institute of Meat Chief Executive, Keith Fisher (F.Inst.M) and Chris Wood, Master of the Worshipful Company of Butchers.



AWARD WINNERS

Best New Apprentice:

Joshua Robinson - Remit Training

Best Retailer Butchery Apprentice:

Helena Akroyd - Leeds City College

Best Independent Retailer Meat Apprentice:

Olivia Slack - MEAT Ipswich

Best In-Store Multiple Retailer Apprentice:

Esther Sollis - Remit Training

Best Apprentice Showing Management Potential in a Manufacturing Environment

Luke Hobson - Bishop Burton

Best Meat Apprentice Showing Real Management Potential:

Niall Hutchinson - MEAT Ipswich

Best Abattoir Worker/Apprentice

Michaela Robinson - WTD

Best Meat Processing Apprentice:

Ana Marques - WTD

Lord Graham Endeavour Award

Matt Axeford - Remit Training

Best Company Training Scheme:

Kepak Bodmin



IOM AND WCB AWARDS 2023

BEST INDEPENDENT RETAILER

Olivia Slack from Crich Butchers in Derbyshire was awarded Best Independent Retailer Meat Apprentice 2023!

“Liv is a hardworking, driven, passionate and diligent member of my team. She has undertaken market research with our customers and looked at market trends to find out and understand what products are required and desired.



Liv is also working tirelessly on her MEAT Ipswich Level 3 coursework, and has been rewarded and commended for her work and diligence. She is eager to learn and take her apprenticeship seriously, wanting to get most out of each opportunity.

Alongside her dedication to working in the shop, Liv and her partner also run and manage their own tenant farm business, looking after cattle and sheep, arable land and agricultural contracting enterprise.” *Jake Fleetwood - Crich Butchers*

BEST MEAT APPRENTICE SHOWING REAL MANAGEMENT POTENTIAL

Nial Hutchinson from Millets Farm Centre was awarded Best Meat Apprentice Showing Real Management Potential 2023!

“Niall has worked for us since 2019, in the early days we did have some challenges with new managers coming and going; Niall always managed these situations well, adapting and stepping up quickly to ensure that the department continued to thrive and that customers weren’t impacted. As a result, we started to see some skills in Niall that we hadn’t seen in previous managers, he demonstrated a good understanding of what the department needed, also maintaining good working relationships with his peers but also with the Directors.

He exceeds his margins from week to week, Niall is a true asset to both the Butchery Department and to the business as a whole.

On a personal note, I have watched Niall grow in life and into this role, without wanting to sound patronizing, I am proud of him and what he has achieved. I can only see a great future for him as he has overcome so much already, and this nomination is recognition of what an asset he is.” *Leanne John - HR Manager*



TELL ME THE FACTS

16+

The age you can start applying



Earn a salary



Gain Qualifications



Enthusiasm counts



Real-world work experience



Learn skills

Apprentices are open to new ways of working, and can be moulded to the needs of your business.



Apprentices bring fresh, innovative and creative ideas into a business.



NATIONAL APPRENTICESHIP WEEK

The 17th annual week-long celebration of apprenticeships took place, between the 5th February - 11th February 2024.

The week brought together businesses and apprentices across the country to shine a light on the positive impact that apprenticeships make to individuals, businesses and the wider economy.

The theme was 'Skills for Life'; reflecting on how apprenticeships can help individuals to develop the skills and knowledge required for a rewarding career, and businesses to develop a talented workforce that is equipped with future-ready skills.

Read below to find out more about how our butchery apprentices celebrated the week!



Welcoming new Apprentice Butchers onto the programme! Here we have Sebastijan Stojanovic from Uncle Beef in Dartford who has joined the Level 2 Apprenticeship!

Level 2 Apprentice Butcher Owen Prior from H Johnson and Son received his Learner of the Month trophy from trainer Dave Munden.



Recently qualified Level 2 Apprentice Butcher Alice Howard from Westmorland, received her final certificate from trainer Kevin Jaggard!

**SKILLS
FOR LIFE
APPRENTICESHIPS**

MEAT INDUSTRY INFORMATION

INVENT, INSPIRE & INNOVATE COURSE



A group of local Apprentice Butchers attended MEAT Ipswich on Monday 19th February to participate in an Invent, Inspire and Innovate course!

- Henry Botwright from S J Summers Butchers;
- James Humphrey from J R Humphrey and Son;
- Grace Morton from Willow Brook Farm Shop;
- Lydia Willmott at Hall Farm Butchers;
- Ki Yeung Wong from Direct Meats.

We had the pleasure of Rob Perkins and James Taylor from Verstegen Spices and Sauces UK, who worked with the group to identify different flavour profiles and pairings, in creating flavoursome products for increasing sales and profitability. The group then cooked their products and tasted them using organoleptic testing. Thank you to Rob, James and Trainer Stuart for hosting a very informative and valuable course for our butchers!

NATIONAL MINIMUM WAGE RATES

These rates are for the National Living Wage (for those aged 23 and over) and the National Minimum Wage (for those of at least school leaving age). The rates change on 1st April every year.

The average Level 2 Apprentice Butcher is on £7.00 - £8.50 per hour.

	23 and over	21 to 22	18 to 20	Under 18	Apprentice
April 2023 (current rate)	£10.42	£10.18	£7.49	£5.28	£5.28
April 2024	£11.44	£11.44	£8.60	£6.40	£6.40

LEVEL 2 APPRENTICES



Here we have Level 2 Apprentice Butcher Callum Campbell from Millets Farm, who completed and passed his knife skills practical assessment!



Here we have Level 2 Apprentice Butcher Jordan Satchwith from Andrews Quality Meats with his value-added products!



Here we have Level 2 Apprentice Butcher George Lanceley from S J Bebbington, who prepared his value-added products whilst on his visit with Trainer Andy!

MEAT INDUSTRY EVENTS

BEEF BUTCHERY COURSE



MEAT Ipswich hosted a Beef Butchery Course on the 28th November 2023. It was a great turnout and enjoyed by all!

Trainer Kevin hosted the course and delivered a practical demonstration on both the forequarter and hindquarter.

MEAT Ipswich will be hosting butchery courses throughout 2024, so keep your eyes peeled!



WOMEN IN MEAT INDUSTRY AWARDS 2023



The national awards programme celebrated the work of women within the UK meat industry and held its annual awards ceremony on Friday 17th November. Twelve winners were revealed at a sparkling celebration at the 5-star Royal Lancaster Hotel in London.

Congratulations to Level 3 Apprentice Butcher Olivia Slack from Crich Butchers who was crowned Meat Businesswoman - Independent Retailer at the Women in Meat Industry Awards!

CHRISTMAS CARDS



Level 2 Apprentice Henry Ashmore, not only skilled with his knife, but a fantastic artist showcasing his

Christmas Cards which he raised £80 for the Air Ambulance!

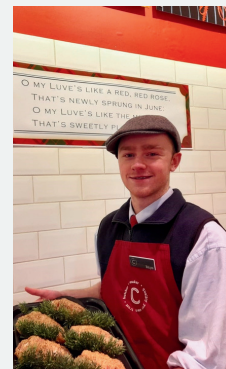
BURNS NIGHT



Burns Night was celebrated on 25th January 2024. Here we have Harvey Wallace from Scotts Butchers, Northumberland



with his stuffed lamb breasts, and his beef and haggis filled truffles!



Rhys Farrar from Cranstons Ltd, also celebrated Burns Night with his Chicken Sporrans! These are chicken breasts stuffed

with haggis, wrapped in bacon and coated in oatmeal.



DATES FOR YOUR DIARY

10 Mar - Mother's Day
18 - 19 Mar - Level 3 Induction
29 Mar - Good Friday
31 Mar - Easter Sunday
1 Apr - Easter Monday
1 Apr - April Fool's Day
23 Apr - St George's Day
23 - 30 Apr - Great British Beef Week
6 May - Early Bank Holiday
27 May - Bank Holiday
27 May - 2 Jun - National BBQ Week
16 Jun - Father's Day

ENGLAND'S OLDEST BUTCHER!

One butcher's first Christmas, another butcher's last! Brian from G Shearer & Son Butchers completed his 70th Christmas with the team in December. The team held a press release which made national news!

The picture below sums up the importance of all generations in the meat industry. Harley Baker has just joined the apprenticeship programme with MEAT Ipswich!



MEAT INDUSTRY EVENTS

ROSKILDE TRIP 2024

The following Learners travelled to Copenhagen, Denmark on the 25th February, with trainer Stuart Davis, to attend the famous Roskilde Butchery College for 2 weeks:

- Stefan Baciú from Haywards Catering Services;
- Charlotte Budgen from Lidstones Butchers;
- Oliver Gilding from Chessington Garden Centre;
- Jamie Goodwin from Great Garnetts;
- Zachary Henson from the Newt in Somerset;
- Nolwenn Lepage from Chatsworth Estate Farm Shop;
- Thomas Lovenhed-Jenkins from Chatsworth Estate Farm Shop;
- Robert Sweet from Ellis Butchers;
- Max Ward from Hill & Szrok.



The group have settled in and are mixing well with Danish students, learning lots of valuable knowledge and skills from each other. Read more about how they got on in our July issue!



LEVEL 3 BLOCK 3 VISIT

Our Level 3 Learners attended a 3-day block session here at our premises on Monday 6th November - Wednesday 8th November 2023.

The group visited a Slaughterhouse on the Tuesday to observe the lairage of ovine, bovine and porcine slaughter. They also visited the Livestock Cattle Farm and the World Food Store. They all found the trip very eye-opening and informative.

The learners also took their Level 3 HACCP exam, consisting of 45 multiple-choice questions, and they all passed!



LEVEL 3 BLOCK 4 VISIT

Our Level 3 Learners attended a 3-day block session here at our premises on Monday 29th January - Wednesday 31st January 2024.

Across the three days, they developed their HACCP plans, organoleptic tested their products and visited a Poultry Plant in Norfolk. The learners found the poultry plant interesting!

Our new Level 3 Group will be starting in March 2024! Read more about who's joined the programme in our July issue!





APPRENTICE ACHIEVEMENTS



DECEMBER 2023



Owen Prior from H Johnson and Son has been awarded with Learner of the Month for December.

JANUARY 2024



Megan Lacey from Mountains Boston Sausage has been awarded with Learner of the Month for January.

FEBRUARY 2024



Grace Morton from Willow Brook Farm Shop has been awarded Learner of the Month for February.

MARCH 2024



Mark MacGregor from Kirkup Butchers has been awarded with Learner of the Month for March.

NEW BABY



Congratulations to the following learners who have welcomed a new baby:

- Sophie Turner - Baby Boy
- Daryl Clapp - Baby Girl

★ LEVEL 3 EPA ★

Congratulations to the following learners who have become qualified Level 3 Butchers!

- Scott Buzza;
- Grace Milward.



EPA RESULTS



The following learners have become qualified Level 2 Butchers since October 2023!

Stefan Baci
Curtis Bailey
Michael Barnard
Lesley Bass
Sarah Bates
Thomas Brown
Dragos Buzdug
Dominic Cann
Aran Chapman
Harvey Cole

Jamie Collins
Izaak Farrington
Leah-Marie Fraser
Matthew Fulcher
Alice Howard
Tazmin Howard
Harrison Jackson
Toby Long
Lottie Mallia
William O'Donoghue

Aaron Powell
Alfonso Romano
Megan Rosaire
Ryan Taylor
Liam Turner
Ben Uttley
Amy Walker
Tracy Wells

JENNY IS RETIRING!

After being our Learner Support Officer for 12 years, Jenny Burrows is retiring! Her last working day will be **Thursday 7th June 2024!**

“I am looking forward to retiring as I see it as a new chapter in my life, and I feel that now is the time. My plans are to have more free time to visit places, continue with my hobbies which include travel, gardening, knitting for charity, spending more time with my family and explore new horizons!



I have really enjoyed working at MEAT Ipswich and the interaction with my colleagues, we have had some great time and they have always supported me in my work. I have had some wonderful conversations with learners and their bosses over the years, not always happy ones, some sad and some very challenging ones!

The biggest highlights have been when the learners finally finish their apprenticeship, especially the ones that have maybe struggled a lot more and had to put a lot more effort in.

It is such a proud moment to know that I have been part of the team to see them achieve. I will certainly miss the interaction with my colleagues and the great times we have had outside of work celebrating special occasions.



On a final note, I would like to thank Jane and everyone at MEAT Ipswich for being such wonderful friends as well as colleagues, it has been a real pleasure working with you and I wish you all including the learners and Butchers, past and present that I have spoken to all the very best for the future!

Take care! Jenny x”

Officially Retired Congrats!



ERIC HAS LEFT!

Eric Reeve, Master Butcher and Trainer has officially left the team after 12 years of wonderful work!

Though we are sad to see Eric go, we are happy for him to be pursuing new opportunities!

Eric has been an integral part of our organisation; his coworkers will miss him dearly and wish him all the best!



Eric has loved working for MEAT Ipswich! It has given him the opportunity to pass on his wealth of experience and knowledge to hundreds of learners across the years. It's been a privilege to share their journey, knowing that the meat trade is in safe hands.

We will be seeking a new Trainer to take over Eric's duties. Anyone who previously contacted Eric may direct their queries to admin@meatipswich.co.uk



XMAS 2024

Back in December, the team had their annual Christmas celebrations in Ipswich. The team enjoyed a festive lunch at Miller and Carter Steakhouse and participated in secret Santa.



ELAINE TURNED 60!

Elaine Wright, General Manager celebrated her big 60th Birthday with the team in December!



KEVIN TURNED 50!

Trainer Kevin Jaggard celebrated his 50th Birthday with the team in February! The team enjoyed an outing to Boom Battle Bar where axes were thrown and a lunch at the Botanist.



10 REASONS TO HIRE AN APPRENTICE



96%

of employers recommend employing an apprentice.

88% of employers think apprenticeships lead to a more motivated and satisfied workforce.



The average apprenticeship completer increases business productivity by



£214 per week

59% of

apprenticeship employers say training apprentices is more cost effective than hiring skilled staff.



Apprentices bring fresh, innovative and creative ideas into a business.



57% of

employers report a high proportion of apprentices going on to management positions within the company.

66% of

employers believe that their apprenticeship programme helps them fill vacancies more quickly.



77% of

employers believe apprenticeships make them more competitive.



80% of

employers report that apprenticeships reduce staff turnover.



Apprentices are open to new ways of working, and can be moulded to the needs of your business.

