

November 2023



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BLOCK 2**

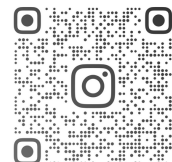
**MEAT
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A WARM WELCOME...

To our final issue of 2023! This issue contains information about our Level 3 Block Session, Meat Management Awards, Meat Industry News and Events, and much much more!

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



LEVEL 3 BLOCK 2 VISIT

Our Level 3 Learners attended a 3-day block session here at our premises on Monday 11th September - Wednesday 13th September 2023.

The group completed a practical demonstration on the Monday, where they had broken-down a pork carcass and used a variety of curings. MEAT Ipswich would like to say a big thank you to Weschenfelder Direct Ltd, The Dalesman Group and Lucas Ingredients who kindly gifted the curings to the group! The group also took their Level 3 Food Safety exam, which consisted of 45 multiple-choice questions, and they all passed!

On Tuesday, the group visited Dingley Dell Farm where they were provided with an in-depth tour and an insight into British Farming and the British Pork Industry.



LEVEL 3 BLOCK 2 VISIT



MEAT INDUSTRY INFORMATION

FUTURE GENERATION OF BUTCHERS

On Monday 31st July, MEAT Ipswich hosted a Sausage-Making Workshop for aspiring young butchers to be!

Andy Couszins, Trainer from MEAT Ipswich delivered the hands-on workshop and allowed the youngsters to create their own sausages. The group had a fantastic day, and thoroughly enjoyed themselves!



BUTCHERS AND DROVERS CHARITABLE INSTITUTION (BDCI)

The BDCI is a Charity that has been around for almost 200 years, and is focused entirely on the meat trade. They provide financial assistance to those within - or have previously been a part of the trade.

They have recently launched an Apprenticeship Award Scheme that will offer a one-off financial payment of **£200** to every Level 2 Butcher who has reached gateway from **1st January 2023**.

MEAT Ipswich will email learners and they will need to complete the application form and forward it onto the BDCI.

For more information, please email admin@meatipswich.co.uk

UPCOMING BUTCHERY COURSES

MEAT Ipswich are hosting a Beef Butchery Course at our premises in Claydon on **Tuesday 28th November**.

If you are interested in attending one of the above courses, please email admin@meatipswich.co.uk



FISHMONGER APPRENTICESHIP



MEAT Ipswich are pleased to announce that we have signed-up our first Fishmonger Apprentice!

Here we have Euan Latimer from the fantastic Latimers Seafood in Whitburn, Sunderland. It's great to have you on board Euan!

MESSAGES FROM ELAINE AND JENNY

Elaine and Jenny would like to thank their learners who have kept well on target with their objectives and completed their theory work on time, over the past year. Please continue to keep up the good work!

Your last Learner Support Calls for 2023, will be finished by **8th December**, and will return on 2nd January 2024.



MEAT INDUSTRY INFORMATION

INVENT, INSPIRE & INNOVATE COURSE



A group of local Apprentice Butchers attended MEAT Ipswich on Monday 25th September to participate in an Invent, Inspire and Innovate course!

- Lesley Bass from Pepperell's Meats;
- Izaak Farrington from Palfrey and Hall;
- Matthew Fulcher from Hillcrest Nurseries;
- Jamie Goodwin and Julie Smith from Great Garnetts;
- Neve Page from Morgans Butchery.

We had the pleasure of 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.



MEAT INDUSTRY INFORMATION

MASTER BUTCHER AWARD

Are you interested in achieving a Master Butcher Award?! See below for a brief overview of the requirements:

Butchery

You must show that you have very broad knowledge of butchery process from farm gate to dinner plate and that you have experience of and contact with a wide range of activities within those processes.

Business

You must show that you have practical experience and knowledge of commercial, managerial and retail sales processes within the butchery trade, and that you are able to apply them to effective business performance.

Food Hygiene and Safety

You must show that you hold appropriate qualifications in food safety and hygiene, and HACCP processes in order to manage effectively in a retail or other meat processing environment.

Integrity and Attitude

You must satisfy senior industry professionals during professional, discussion that you have the overall competence, integrity and attitudes expected of somebody carrying the title, Master Butcher.

For the full requirement list and application form, please contact the office via telephone or email.



01473 270757



admin@meatipswich.co.uk

NEW LEVEL 3 APPRENTICESHIP GROUP

The next Level 3 Apprenticeship Group will be starting in March 2024! MEAT will be hosting a two-day induction session on **Monday 3rd and Tuesday 4th March 2024.**

The apprenticeship is specifically designed for craft butchers, supervisors and future managers. Due to the challenging nature of the course which is mostly theory based, potential candidates must have achieved their **Level 2 Standards Butchery Apprenticeship**, and have good numerate and literate skills. If not exempt, learners will need to achieve their Level 2 Functional Skills.

Charges to Employers (with less than 50 employees)

- **16-18** deposit of **£500**. This is refundable after apprentice completion;
- **19+** Employer contribution of **£600**.

For more information, email hannah@meatipswich.co.uk



November 2023

LEVEL 2 APPRENTICES



Here we have Level 2 Apprentice Butcher Sol Mogg-Walls from Stour Valley Game and Butchers, with a very well boned and rolled Leg of Lamb!



Here we have Rosie Ashworth from Riggs Farm shop, who recently passed her mock exam with excellence!



Here we have Level 2 Apprentice Butcher Bradley Boardman from Burts Butchers in Brentwood, who has been busy perfecting his stringing techniques!

MEAT INDUSTRY EVENTS

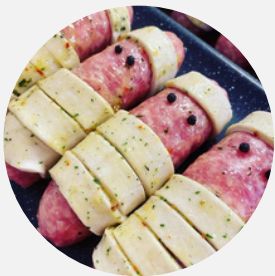
INTERNATIONAL BACON DAY

International Bacon Day took place on 2nd September. The celebrations typically include social gatherings where participants create and consume dishes containing bacon.



HALLOWEEN

Halloween was on 31st October 2023! Our learners were very creative with their value-added products this year.



BONFIRE NIGHT

The annual Bonfire / Guy Fawkes Night took place on 5th November 2023!

Trainer Andy performed at Ipswich Firework Night with his band Soap Your Auntie! Read more about this in our next issue!



MEAT MANAGEMENT AWARDS

The Meat Management Industry Awards were held on Tuesday 12th September 2023. This year MEAT Ipswich were shortlisted as a finalist for the Training Scheme of the Year Award 2023.



The Meat Management Industry Awards are unique in recognising the creativity, innovation and excellence of the UK's meat industry. A total of 20 accolades were handed out to companies, associations and people.

We would also like to congratulate the following organisations who are winners in this year's awards:

- Best Trade Organisation: **Worshipful Company of Butchers;**
- Britain's Best Butcher's Shop: **Giglis Butchers;**
- Manufacturer of the Year: **Pilgrim's UK;**
- Meat Management Excellence Award: **Bill Jeremy, Chairman IoM.**

WOMEN IN MEAT INDUSTRY AWARDS



This year's Women in Meat Industry Awards will take place on 17th November 2023.

The Awards are designed to recognise the vitally important contributions that women make to the meat sector. This unique awards initiative is driven by reader nominations and votes, with an expert judging panel gathering to select the overall Meat Businesswoman of the Year recipient.

Congratulations to the following women that were shortlisted as finalists for an award!

Hannah Denson from MEAT Ipswich - Training & Education
Olivia Slack from Crich Butchers - Independent Retailing
Tracy Wells from Stratton Food Hall - Independent Retailing

We wish them all the best of luck!



MEAT INDUSTRY EVENTS

ROSKILDE TRIP!

We have been contacted by Roskilde, the Danish Meat Trade College, who specialise in meat trade training. They are offering an excellent opportunity for learners to attend their college for 2 weeks to study.



Roskilde has its own slaughterhouse therefore; learners can see at first-hand how the slaughtering of animals affects carcass quality. This is a wonderful opportunity; your apprentice would learn a huge amount of knowledge and develop new and exciting practical skills, therefore enhancing your business.

The course will run from **25th February 2024 - 8th March 2024**. Closing date for applications is 1st December 2023. If you are interested and would like more information, contact us using the details below:



01473 270757



hannah@meatipswich.co.uk

IOM AND WCB ANNUAL AWARDS 2024



The following Apprentice Butchers have been nominated for an award for the upcoming Institute of Meat (IoM) and the Worshipful Company of Butchers' (WCB) annual prizegiving 2024!

The following awards are:

Best New Apprentice:

- Max Farnie
- Clare Henderson
- Benjamin Oaten

Best Retail Butchery Apprentice:

- Nolwenn Lepage,
- Thomas Lovenhed-Jenkins
- Jamie Goodwin

Best Independent Retailer Meat Apprentice:

- Olivia Slack

Best Multiple Retailer Meat Apprentice;

- Max Ward

Best Meat Processing Apprentice;

- Sarah Laurence

Best Apprentice Showing Management Potential in a Manufacturing Environment;

- Ashton Fitzpatrick-Browne

Best Meat Apprentice Showing Retail Management Potential;

- Robert Sweet
- Niall Hutchinson
- Tracy Wells

Lord Graham Endeavour Award;

- Tyler Dowe



November 2023

LEVEL 2 APPRENTICES



Here we have Level 2 Apprentice Butcher Megan Chadwick from Nigel's Butchers in Ashbourne, with some of her sausages she made during her sausage assessment!



Here we have Level 2 Apprentice Butcher William Hayes from Bromley Butchers in Wolverhampton, with his certificates for successfully completing the following:

- FDQ Level 2 Food Safety Award;
- FDQ Level 2 Health & Safety Award;
- FDQ Level 2 Knife Skills Award.

MEMBERS DAY

National Craft Butchers held their first Members Day since 2019 at Ironmongers Hall on the 26th June 2023.

Trainers Eric and Andy had the pleasure of meeting the new AGM President David Gigli. After the AGM, guests joined for presentations including, highlights from the Big British Butchers Survey.



Trainer Andy Couszins celebrated his birthday in July.

Managing Director Jane Dale and Learner Support Officer Jenny Burrows celebrated their birthdays in August!

Trainer Eric Reeve also celebrated his birthday in September!

MEET THE TEAM

Introducing one of our Trainers and Master Butcher Eric Reeve! Let's find out a little bit more about him.



Eric, how did you get into the meat industry?

I don't think there was ever much doubt that I would end up in the trade. I was literally born above the family butchers' shop on a September Sunday morning some 65 years ago. My grandad always wanted me in the trade, however my dad didn't want to force me and often suggested other careers such as the police force. I didn't think PC Reeve was for me! I have had the privilege to be President of the Cambridge and District Master Butchers' Association, as did both my dad and grandad.

What do you enjoy about your role?

I love working with our level three learners. It gives me the opportunity to pass on some of my experience and knowledge, to these enthusiastic and passionate young people. It's great to see the insight and knowledge they gain from the industry visits that we undertake, and it's a privilege to be able to share their journey, knowing that the meat trade is in safe hands.

What do you enjoy doing outside of work?

I am very much a country boy at heart, I love being out in the fresh air. I am very lucky that where I live, I have great walks close by either through the woods or along the beach. As most people know I really enjoy my sport, especially Rugby and this is shared by my wife Marjie. Whether we are at Franklin Gardens watching Northampton Saints, or Murrayfield watching Scotland. What I like about sport is, it brings people together from all walks of life to share their passion.

What is the best thing about working for MEAT Ipswich?

Moving to our new premises has been a breath of fresh air. The state-of-the-art facilities we have in the training and lecture room, has helped me to take delivery of the level three programme to a higher level, and it has given me the scope to be more interactive with theory and practical training.

What is your favourite type of meat?

I enjoy most cuts of meat, from a classic Sunday wing rib roast cooked by Marjie, to winter comfort foods such as beef skirt and kidney pie. But if I'm being honest, I'm a great lover of fish, whether it's turbot, steak or shellfish and I often cook up some mussels in cider. I think with all food, it's important to choose the correct liquid to accompany it... and I can't stand water!!



APPRENTICE ACHIEVEMENTS



AUGUST 2023



Tazmin Howard from Harvey's Butchers has been awarded with Learner of the Month for August.

SEPTEMBER 2023



Albi-J Allum from Simmons Family Butchers has been awarded with Learner of the Month for September.

OCTOBER 2023



Nolwenn Lepage from Chatsworth Estate Farm Shop has been awarded with Learner of the Month for October.

NOVEMBER 2023



Thomas Lovenhed-Jenkins from Chatsworth Estate Farm Shop has been awarded with Learner of the Month for November.

DRIVING TEST

Learners who have passed their driving test recently:

- Henry Botwright;
- Jimmy Mariano;
- William Smith;
- Nathan Talbot.

NEW BABY

Congratulations to the following learner who has welcomed a new baby:

- Emily Jackson - Baby Girl
- Edward Harrison - Baby Girl

★ LEVEL 3 EPA RESULTS ★

The following learners have become qualified Level 3 Butchers since July 2023!

- Alex Deverill
- Oliver Foxall
- Ethan Hubbard



EPA RESULTS



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

- Rosie Ashworth
- Rhys Bainbridge
- Carl Baldry
- Ben Barker
- Harvey Bogg
- Charlie Catchpole
- Barney Clarke
- Peter Clinton
- James Cook
- Harvey Cuff
- Mark Down
- Candice Everton

- Georgie Forbes
- Zachary Gronow
- Sam Gwilt
- Charlee Hinks
- Niall Hutchinson
- Lennon Kelly
- Sebastian Krechowicz
- Sarah Laurence
- Finn McAteer
- Daniel McDougall
- Frederick Mitchell
- Lewis Parry

- Joseph Pratt
- Susanna Pyke
- Max Ryan
- Thomas Starkey
- Charles Stenson
- Jason Taylor
- Leonie Tewkesbury
- Sophie Turner
- Samuel Warren
- Joshua Webber
- Charles Wilkinson-Hoare





APPRENTICE ACHIEVEMENTS



This page is dedicated to learners who have accomplished achievements outside of their apprenticeship!

MEAT would like to congratulate those learners and ask them to keep up the great work. To be featured in the next issue, please let your Trainer, Jenny or Elaine know any achievements you have gained outside of work.

FUNDRAISER FOR ALOPECIA UK

Apprentice Butcher Sarah Hocking from W J Pearce and Sons has been helping her 10-year-old daughter Emily, raise money for the charity Alopecia UK.

On the 30th September, Emily and her family successfully walked to the top of Pen Y Fan in Brecon Beacons. Emily has had alopecia for the last two years and has raised over £2,000 already! If you would like to donate to Alopecia UK, please see Emily's fundraising link below:
<https://www.justgiving.com/page/sarah-hocking-169211373383>



STRONGEST MAN COMPETITIONS



Recently qualified Level 2 Apprentice Butcher Carl Baldry from G F Whites, has competed 4 times in the Strongest Man Competitions this year!

In July 2023, Carl placed 2nd overall in the Norfolk's Strongest Man Competition and was tied 1st place on points, but lost out on countback. In June 2023, Carl placed 3rd overall out of 13 competitors in the Suffolk's Strongest Man Competition. In May 2023, Carl placed 6th

overall out of 16 competitors in the Mythologies Strongest Competition. In March 2023, Carl placed 10th overall out of 20 competitors at the Bionic Brutes of Strength Competition.

As you can see Carl's overall placing has improved as the year went on! Carl trains 4-times a week and sessions can range from 1.5 hours - 4 hours. Congratulations Carl, and we wish you all the best for your upcoming competitions!



East of England's Strongest Man 2022 - © Jan Mawdsley



Merry Christmas

AND A HAPPY NEW YEAR

Firstly, I would like to wish all learners, mentors and employers a very Happy Christmas and a successful New Year.

It has been a pleasure meeting you all and I look forward to meeting new learners and butchers as well as re-acquainting with others during 2024.

Wishing you all a very Happy and successful New Year!

Jane Dale and her team at MEAT Ipswich.