

March 2023



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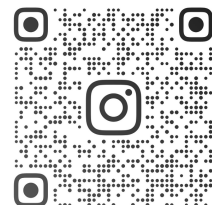
**NATIONAL BUTCHERS WEEK**

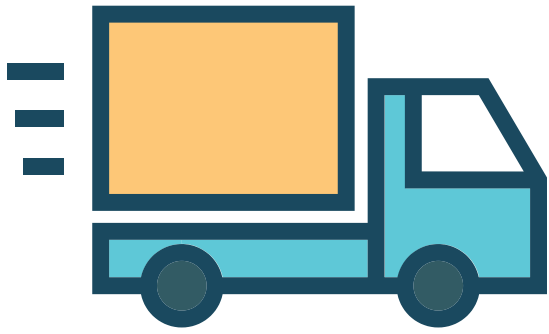
## A WARM WELCOME...

To our first newsletter of 2023!

With the success of launching our newsletters last year, we have decided to continue them this year. This issue contains information about our new premises, upcoming meat industry events, National Apprenticeship Week and much much more!

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





M.E.A.T

WE HAVE  
MOVED!

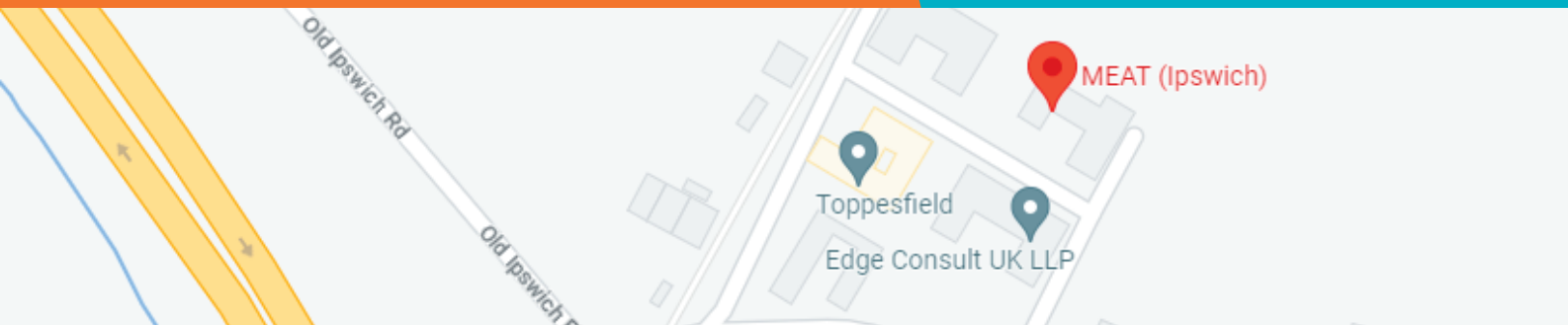


## OUR NEW LOCATION

Unit 11a Hill View Business Park  
Old Ipswich Rd, Claydon,  
Ipswich, IP6 0AJ

01473 270757

admin@meatipswich.co.uk



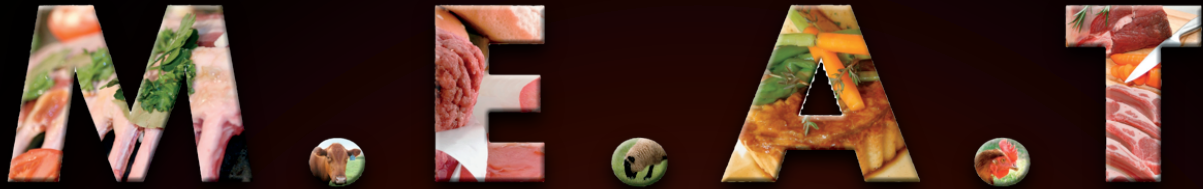
MEAT Ipswich can confirm we have officially moved and settled into our new premises, with a brand-new training and preparation area, with bespoke butchery tables and a rational oven.

After 35 years Jane Dale decided that it is in the company's best interests to move to a building which will be more practical for our staff and learners.

Our new address is:

**MEAT Ipswich**  
**Unit 11a Hill View Business Park,**  
**Old Ipswich Road,**  
**Claydon,**  
**Ipswich,**  
**IP6 0AJ**





# GRAND OPENING

## INVITATION

MEAT Ipswich are very excited to announce our official opening day on Tuesday 18th April 2023.

As you may be aware, we moved in December to Claydon and have a brand-new training and preparation area, with bespoke butchery tables and a rational oven. We would like you to join us in celebrating our official opening!

We have the pleasure of Past Master Andrew Parker from The Worshipful Company of Butchers, officially opening the building at 2:30pm and have invited apprentice butchers, employers and partners to spend the afternoon with us. We will be delighted to see you attend anytime between 2:30pm - 7:00pm. Afternoon tea and street food will also be provided.

There will be a chance to meet the team, participate in activities, competitions and much more!

Free parking is available and there is an overflow car park on site. There is also a bus stop right outside of the Business Park.

All are welcome and if you would like to attend, please RSVP by 31st March 2023.

For more information, contact us via telephone or email



01473 270757



admin@meatipswich.co.uk

# IOM AND WCB AWARDS 2023

The Institute of Meat (IoM) and The Worshipful Company of Butchers (WCB) Awards took place on Thursday 24th February 2023.

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 Andrew Parker, Master of the Worshipful Company of Butchers.



## AWARD WINNERS

### **Best New Apprentice:**

Emily Jackson

### **Best Retail Butchery Apprentice:**

Emma Guillemer

### **Best Independent Retailer Meat Apprentice:**

Daniel Figg

### **Best Multiple Retailer Butchery Apprentice:**

Adam Howarth

### **Best Abattoir Worker/Apprentice**

Willem Borst

### **Best Meat Processing Apprentice:**

Jessica Kellaway

### **Lord Graham Endeavour Award**

Amelia Dayson

### **Best Company Training Scheme:**

Cranstons Ltd

### **Best Apprentice Showing Management Potential in a Manufacturing Environment**

Vincenza Cesano

### **Best Meat Apprentice Showing Retail Management Potential:**

Mia Tamburrini



# IOM AND WCB AWARDS 2023

## BEST NEW APPRENTICE

Emily Jackson from Tebay Services in Cumbria was awarded Best New Apprentice 2022!

When Emily started her career in butchery, it was a very male dominated industry. However, she was very keen to develop the skills and knowledge required for a successful career.

"Emily joined the butchery department in April 2022 and immediately showed that she is a willing worker, always keen to listen and learn but not afraid to constructively challenge.



In summary, Emily is a credit to the team and is very highly thought of within our department and across the business. If she can continue to progress the way she has so far, we have high hopes for Emily as a potential manager of the future." *Marc Pattinson - Butchery Manager*

## BEST COMPANY TRAINING SCHEME

Cranstons Ltd from Cumbria was awarded Best Company Training Scheme 2022!

Cranstons serve over 20,000 customers per week across their six retail sites throughout Cumbria and Northumbria, and employ a team of 190.

Cranstons butchery apprenticeship scheme runs right through the heart of their business. The produce and service the Cranstons brand is renowned for is underpinned by their skilled butchery teams. More than 80% of their butchery team, including their Managing Director, Production Director and current shop managers all started as apprentices.

Cranstons wouldn't be Cranstons without their apprenticeship training scheme. They are truly passionate about training the butchers of the future and consistently support their brilliant students to achieve their goals.

Cranstons continue to develop these passionate people and skilled butchers who become their supervisors, managers and even directors of the future.



## 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**  
#NAW2023

# NATIONAL APPRENTICESHIP WEEK

The 16th annual week-long celebration of apprenticeships took place, between the 6th February - 12th February 2023.

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!



L2 Apprentice Butchers Nolwenn Lepage and Thomas Lovenhed-Jenkins from Chatsworth Estate Farm Shop in Derbyshire, practiced their stringing techniques.



L2 Apprentice Butchers Sophie Turner from Samuels Family Farm Shop and Joseph Pechey from Gog Magog, received their Learner of the Month trophies from trainer Steven.



# MEAT INDUSTRY EVENTS

## NATIONAL BUTCHERS WEEK



National Butcher's Week took place between 6th March - 12th March 2023. The week aimed to create a halo effect around the butchery sector and to remind consumers that the high street butcher offers great quality meat.

The week raised awareness of the craftsmanship, expertise, knowledge, quality and range of meat cuts on offer at local butchers.

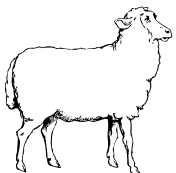


Here we have L2 Apprentice Butcher Barney Clarke from Surrey Hills Butchers, receiving his well-deserved Learner of the Month Trophy, from his trainer Eric Reeve!

Barney is also travelling to Copenhagen in March with 6 other learners to attend the famous Roskilde Butchery College for 2 weeks.

Here we have L2 Apprentice Butcher Jacob Coulter from Fields of Anlaby in Hull with his very nice U2 graded Lamb!

Jacob is currently in the last stages of his Level 2 course, he explained that he has enjoyed the theory and learnt a lot about the trade along the way!



## BURNS NIGHT

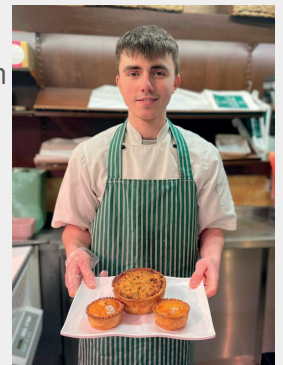


Burns Night was celebrated on 25th January 2023. Here we have George from S J Bebbington Butchers of

Chester, with an awesome value added item named "Burns Night Truffle Shuffle."

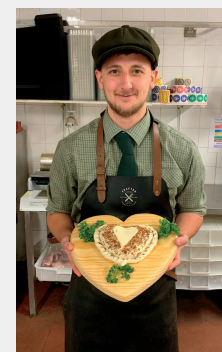
## BRITISH PIE WEEK

British Pie Week was from 6th March to 12th March 2023. Here we have Finn McAteer from Walmsley



Butchers showcasing his pie-making skills. Did you know that the nation consumes over £1 billion worth of pies a year!

## VALENTINE'S DAY



Consumers are 14 times more likely to have a steak dinner in February than at any time of the year! Here we have Niall

Hutchinson from Millets Farm with his Surf and Turf pie.

# MEAT INDUSTRY EVENTS

## DATES FOR YOUR DIARY



- 27 - 28 March - Level 3 Induction
- 1 Apr - April Fool's Day
- 7 Apr - Good Friday
- 9 Apr - Easter Sunday
- 10 Apr - Easter Monday
- 18 Apr - MEAT Ipswich Opening Day
- 23 Apr - St George's Day
- 24 - 30 Apr - Great British Beef Week
- 1 May - Early Bank Holiday
- 8 May - Kings Coronation
- 29 May - Bank Holiday
- 29 May - 3 Jun - National BBQ Week
- 11 Jun - Open Farm Sunday
- 18 Jun - Father's Day

## ROSKILDE TRIP 2023

The following Learners travelled to Copenhagen, Denmark on the 5th March, with trainer Kevin Jaggard, to attend the famous Roskilde Butchery College for 2 weeks:

- Dragos Buzdug from Haywards Catering Services;
- Barney Clarke from Surrey Hills Butchers;
- Archie Gledhill from Meon Valley Butchers;
- Zachary Gronow from Days of Buckden;
- Iain Sanderson from C L & C Steadman;
- Harry Thomas from Millets Farm Centre;
- Ben Uttley from Riley's Butchers.



The group have settled in and are mixing well with Danish students, learning lots of valuable knowledge and skills from each other.



Here we have Archie demonstrating to a Danish student, how to string the English way.

The full article will be available to read in the next issue of our newsletter.





# MEAT INDUSTRY INFORMATION

## 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 £6.00 - £7.50 per hour.

	23 and over	21 to 22	18 to 20	Under 18	Apprentice
April 2022 (current rate)	£9.50	£9.18	£6.83	£4.81	£4.81
April 2023	£10.42	£10.18	£7.49	£5.28	£5.28

## LEVEL 3 BUTCHERY APPRENTICESHIP AWARD UNDER THREAT

The Institute of Apprentices and Technical Education (IfATE) is believed to be considering dropping the Level 3 Advanced Butcher Apprenticeship!

Chairman Bill Jeremy from Institute of Meat Awards said "The situation is that IfATE have not yet made a decision, but are definitely looking to reduce the number of apprenticeships and have strongly intimated that in the current review of the L2 Butcher some aspects of the L3 award can be incorporated, which would mean that the L3 could go."

Employers who see the need for something more than the L2 apprenticeship, email [bill.jeremy@instituteofmeat.com](mailto:bill.jeremy@instituteofmeat.com)

For the full article visit: <https://meatmanagement.com/level-3-butchery-apprenticeship-award-under-threat/>



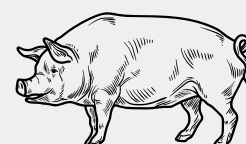
## ILLEGAL PORK SEIZED BY SUFFOLK PORT HEALTH AUTHORITY

One tonne of smuggled pork has been seized at the ports of Felixstowe and Harwich in an attempt to reduce the chances of an African Swine Fever (ASF) outbreak in Britain.

In a joint operation with Border Force, Suffolk Coastal Port Health Authority (SCPHA) has searched traffic entering the ports of Felixstowe and Harwich from the EU for pork that doesn't meet new standards set by the Department for Environment, Food & Rural Affairs (DEFRA) in August 2022.

Mark, team leader at SCPHA, said: "In just one week around Christmas, our team of eleven were able to identify, inspect and seize more than 300kg of pork that did not comply with the new controls. Since our operation began in November, we have confiscated one tonne in total.

To read the full article visit: <https://meatmanagement.com/illegal-pork-seized-by-suffolk-port-health-authority-to-combat-african-swine-fever/>



# LEVEL 3 BLOCK 5 VISIT

Our Level 3 Advanced Apprentices attended their final 3-day block session here at our new premises in Claydon, from 30th January - 1st February 2023.

Across the three days, they collected evidence ready to be submitted for their End-Point Assessment, Organoleptic tested a range of poultry and visited Traditional Norfolk Poultry Ltd.

We look forward to welcoming our next group of Level 3 Learners, starting at the end of March 2023!





# Butchery Advanced Apprenticeship<sup>+</sup>



## TELL ME THE FACTS

### A HIGHER EDUCATION QUALIFICATION

Higher National Diploma, Higher National Certificate, NVQ Levels 4-7 or Foundation/Bachelor's/Master Degree.

### £0 STUDENT DEBT

Your employer and the Government will cover course fees.

### A WAGE

Some higher apprentices earn as much as £500 per week.

### A HEAD START

Train as you work

### EMPLOYABILITY SKILLS

Problem solving, critical thinking, communication, teamwork, leadership, project management, research and analysis.

90%  
STAY

in work or training after their apprenticeship

71%  
REMAIN

with the same employer

18  
MONTHS

typical course length

100s  
OF JOB  
ROLES

across many employers

## FACTS & FIGURES

## YOU WILL NEED...

- An Advanced Apprenticeship
- A real interest in your area of work
- An appetite to learn quickly
- A strong work ethic
- To travel to Claydon, Suffolk for block sessions

## CAREER OPPORTUNITIES...

Supervisor

Assistant Manager

Department Manager

Head Butcher

Product Developer

Compliance Officer

H&S Officer

Vocational Trainer

## You will also achieve...

L3 Award in Food Safety  
L3 Award in Health & Safety  
L3 Award in HACCP

## CHRISTMAS OUTING

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.



## HARROGATE BUTCHERS SHOW 2023

A few of the team attended the Harrogate Butchers Show on the 5th March 2023 at the Great Yorkshire Showground.

The show was packed with live butchery challenges, latest product inspiration, demonstrations and the Battle of the Butchers competition. Plus, the special Golden Cleaver Awards ceremony took place.

## MEET THE TEAM

Introducing one of our Trainers Kevin Jaggard!  
Let's find out a little bit more about him.



### Kevin, how did you get into the meat industry?

I had work experience from school at Dewhurst, then a Saturday job and a full-time job once I left school.

### How has your career progressed over the years?

I have worked in many areas of the meat industry, retail, supermarkets, catering, wholesale, foodservice and training.

Following the completion of my Level 3 qualification, the late John Croxford asked me if I would like to visit Russia to be part of a European Union project, to train butchers in practical skills in deepest Siberia. This was challenging as I was only 20, but well worth taking on as it was a rewarding and an experience of a lifetime.

### What do you enjoy about your role?

I enjoy passing on knowledge to learners and seeing them progress and grow in confidence.

### What do you enjoy doing outside of work?

I enjoy playing golf, watching speedway / football and spending time with my family.

### What is the best thing about working for MEAT Ipswich?

No two days are the same, having support from colleagues and employers.

### What is your favourite type of meat?

Roast leg of lamb



# APPRENTICE RESOURCES

## STUDENT DISCOUNT CARD

MEAT Ipswich are registered with the National Union of Students (NUS) which means that all of our Apprentices can apply for an NUS Apprentice Extra card.



The Apprentice Extra discount card has been developed by the National Union of Students and provides discounts in-store and online at your favourite brands to help your hard-earned cash go a little further. The card costs **£11** for 1 year and **£19** for 2 years. Discounts are available on travel, sport, books, DVD's, technology, mobile, broadband, as well as fashion, beauty and going out.

For more information visit: [www.apprenticeextra.co.uk](http://www.apprenticeextra.co.uk)

## MESSAGES FROM ELAINE AND JENNY



We would like to thank our learners who are keeping on target with their objectives and completing their theory work on time. Please keep up the good work!

Please remember to give us a call if you are struggling with any of your theory work or have a query. Don't just wait for your

fortnightly phone call for our chat.

If you have any safeguarding issues concerning your learners please contact Elaine, as I am the appointed Safeguarding Officer, we have a duty of care for all learners who are on our scheme.

## CONTACT DETAILS

A gentle reminder to our learners, to make sure they let their trainer or the office know when they change either their mobile number or email address.

We have had a few occasions, where learners are not receiving valuable information due to having the incorrect contact details.

## RESOURCE LIBRARY

MEAT has put together a national helpline list that you may find useful. The full list is located in your Induction Workbook.

We cannot guarantee the advice or help given from these organisations; they are listed purely as a means of contact to recognised organisations within the UK, for those who are in great need at this time.

**MIND** 

0300 123 3393

<https://www.mind.org.uk/>

**BUPA** 

[www.bupa.co.uk](http://www.bupa.co.uk)

**CARERS TRUST** 

[www.carers.org](http://www.carers.org)

**SAMARITANS** 

116 123

[www.samaritans.org](http://www.samaritans.org)





# 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 that you have gained outside of work.

## WOMEN IN MEAT INDUSTRY AWARDS 2022

Congratulations to Harriet Gibbs from Grooms Farm Shop who was crowned Meat Businesswoman - Craft Butchery at the Women in Meat Industry Awards in November last year.

Spencer Allison from Cranstons Quality Butcher & Maker in Penrith who was crowned Q Guild Young Butcher of the Year!



## BUTCHERY APPRENTICESHIP WINNER



Sam Jessett from Higginsons of Grange in Cumbria, was awarded butchery apprenticeship winner! Sam was one of a number of youngsters to apply for the apprenticeship. After the selection process, he was invited to attend two work experience days at Higginsons before being offered the apprenticeship.

As well as securing the apprenticeship, Sam received a monetary prize and a top of the range butchers' toolkit. Paul Lewis from Dalziel presented Sam with a chain mail glove, whilst Starrett provided a knife set.

## CAREERS EVENING

A big thank you to Annie Jones from G Debman Butchers for assisting MEAT trainer Andy Couszins at a careers evening at Chantry Academy in Ipswich.

The careers evening was a chance to discuss butchery apprenticeships, and to get the message across to the students about not having enough young butchers in the meat industry.





# APPRENTICE ACHIEVEMENTS



## DECEMBER 2022



Samuel Warren from Croots Farm Shop has been awarded with Learner of the Month for December.

## JANUARY 2023



Barney Clarke from Surrey Hills Butchers has been awarded with Learner of the Month for January.

## FEBRUARY 2023



Megan Rosaire from Mountains Boston Sausage has been awarded Learner of the Month for February.

## MARCH 2023



Lewis Everitt from Haywards Catering Services has been awarded with Learner of the Month for March.

## DRIVING TEST



Learners who have passed their driving test recently:

- Ryan Anderton
- Jamie Collins
- Tazmin Howard
- Alfie Milsom
- Iain Sanderson
- Benjamin Searle
- Thomas Starkey

## NEW BABY



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

- Jamie Perkins - Baby Boy
- Sheena Fletcher - Baby Boy



## EPA RESULTS



The following learners have become qualified Level 2 Butchers since November 2022!

Laurissa Barriball

Jack Bentley

Jason Bindley

Mollie Bone

Tristan Booth

Luke Boughey

Dudley Cartwright-Jones

Fenella Coates

Nathan Crocker

Brandon Flannigan

Archie Gledhill

Robbie Green

Jamie Harbut

Jack James

Martin Jarvis

Samuel Larke

Theodore Johnson-Richards

Sam Lord

Daniele Massidda

Joshua Miller

Stephen Neill

Liam O'Haire

Sean Roberts

Jake Seddon

Phillip Stoker

Harry Thomas

# 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.

