

START YOUR BUTCHERY CAREER WITH MEAT IPSWICH



WHAT'S INVOLVED?

EARN A WAGE AND BUILD SKILLS FOR LIFE.

Butchery is one of the oldest crafts in the world, and is often where innovation meets tradition to create an industry full of character and camaraderie, that plays a critical role in our social and economic future.

- You might never have thought about a butcher job before, but actually being a butcher is a career choice that's alive and kicking because there's currently a national shortage of people with the right skills;
- You could work in retail in an independent butcher's shop or supermarket chain. You could also work with a meat wholesaler, preparing and storing meat before it's sent onto retailers and customers such as hotels or restaurants.



WHAT DOES A BUTCHER DO?

You'll be feeding your local community and learning about a wide variety of meat – and what people can do with it to save money and eat delicious food at home. There can also be some creativity involved as your progress in your career.

Deliveries often arrive early in the morning so you could have an early start to the day. In large supermarkets, there will usually be a shift system so while you might need to sometimes work overtime or on evenings and weekends, this need not be the case all the time.

If you become a qualified independent butcher you can get to create new and interesting food, experimenting with cuts, spices and sauces. You could even become something of a local celebrity, showcasing your skills at local festivals.

Example daily job responsibilities include:

- Buying and storing stock;
- Checking deliveries for their content and hygiene;
- Transporting meat to cold storage areas like walk-in freezers;
- Cutting, boning and trimming meat;
- Giving great customer service when it comes to serving meat and also giving advice on how to prepare and cook it;
- Creating attractive product displays;
- Travelling to markets and wholesalers to pick up and deliver stock/products.

Life changing it has given me a career! Before I just done odd jobs, now a career path helps me look after the kids. Absolutely love it, best thing I have ever done!



HOW MUCH CAN YOU EARN?

- You can earn on average between **£12,500** and **£40,000** a year as a butcher in the UK;
- Your starting salary can vary because of factors such as level of experience, training, location or the size of the company;
- Your salary will increase over time as you build skills, knowledge and experience.



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Butchery Apprenticeships



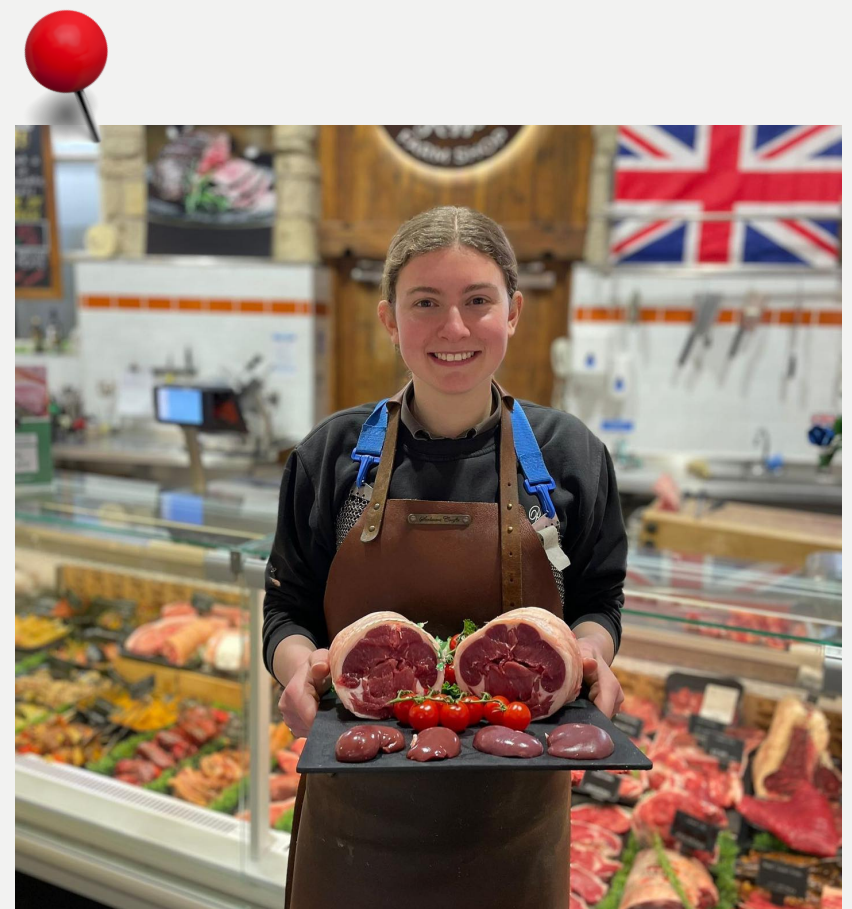
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QUALIFICATIONS & SKILLS

You don't need any specific qualifications to become a butcher, but having a certain level of numeracy and language skills may help you get hired by employers. With this in mind, it's useful to have GCSEs in grades 9-4 (A*-C) in English and maths.

- Great communication skills – for friendly and knowledgeable customer service;
- Maths skills – for pricing meat and weighing it as needed;
- Work experience – get practicing with YouTube cookery videos showing you how to use and prepare different cuts of meat for recipes.



BUTCHERY APPRENTICESHIPS

Many young butchers get started in this career through an apprenticeship scheme. You will typically get structured training while you work and earn, and industry-recognised qualifications.

With a Level 2 Butchery Apprenticeship, you can expect to pick up core skills and knowledge such as:

- The principles of butchery, including selection, welfare and handling of livestock, and slaughter practices including Halal and Kosher;
- The principles of minimising waste, maximising yield and predicting how to cost meat as a result
- Knife handling skills including cutting, boning, trimming and mincing of meat;
- Stock control, product pricing, quality assurance and delivering what customers and contractors expect
- Health and food safety and gaining awards.

For an Advanced Butchery Apprenticeship, you may also expect to cover:

- A deeper understanding of good practice and health & safety policy;
- Managing the food safety and hygiene process, including disinfection of equipment;
- The end-to-end process for red and white meat selection and preparation;
- The range of methods for chilling, maturing, handling and storing meat.



SCAN ME



CAREER PROGRESSION

On completion of the Level 2 Butchery Standard, suitably able Butchers will have the opportunity to progress onto the Level 3 Advanced Butchery Standard and Higher Apprenticeships in Butchery occupations. Other career opportunities include:

- **HEAD BUTCHER**
- **ASSISTANT MANAGER**
- **SUPERVISOR**
- **VOCATIONAL TRAINER**
- **HEAD CHEF**
- **PRODUCT DEVELOPER**
- **SUNDRIES DEVELOPER**
- **SUPERMARKET SUPPLIER**

AND MANY MANY MORE!

