



MASTER BUTCHER ACADEMY



PROGRAMME DETAILS:

2025 TRAINING YEAR

BUTCHERY EQUIPMENT



1. Introduction

Master Butcher Academy (MBA) was established from a wish not to lose traditional artisan butchery skills and to teach a new and old generation of meat processors to learn about all aspects of being a skilled, competent meat cutting technician or artisan.

We offer various butchery skills related training that can be offered as stand-alone modules. Customised training is also offered to address specific training needs that a business might have.

Butchery equipment training is one of our corner stone modules. This is specialist training essential for staff safety and for businesses to comply with the Occupational Health and Safety Act, Act 85 of 1993, Guidelines for Driven Machinery Regulations, 2015.

We strive to provide a high standard of training in the meat industry and by doing this, we hope to change lives for the better – encouraging confidence, raising aspirations, and improving knowledge and skills of the butchery industry.

The training offers a range of benefits:

- Focuses on equipping the student with a specific knowledge and skillset.
- Students gain a new skillset in a short timeframe.
- Training material is not complicated.
- No specific entry requirements are required.
- Training is focused on practical, hands-on training.
- Training is flexible and can be adapted to the specific learning needs of students and/or the business.
- Training is job specific and relates to the area of work which keeps students more engaged and motivated to complete the training.

2. Training Modules and Learning Outcomes

MODULES	LEARNING OUTCOMES
Butchery Equipment	<ul style="list-style-type: none">• Use and operating of equipment.• Maintenance of equipment.• Disassembly and cleaning of equipment.• Assembly of equipment.
Types of Equipment	<ul style="list-style-type: none">• Bandsaw, Mincer, Hydraulic Filler, Vacuum Machine, Film Wrapper, Patti Machine, Scales, Handsaw, Knives, Knife Sharpeners
Enquire if there are specific equipment training needs that are required for equipment not mentioned above.	



3. Training Rollout Plan

The number of days required is determined by the number of staff to attend, the number of butchery equipment each staff member must be trained on and the experience level of each staff member operating the butchery equipment they require training on.

4. Certificate Achieved

Students will be issued with a Certificate of Competence listing all the types of butchery equipment they were trained and tested on. The requirement to pass is 80%. The certificate will be valid for 24 months from date of issue. Students that don't achieve the minimum requirement will be required to attend a refresher training course, at an additional fee, before they will be tested again.

5. Training Fee

PROGRAMME	PROJECT FEE
Butchery Equipment Training	POA

- Customised training can be offered based on specific training needs.
- If training for specific butchery equipment is required, please enquire about this.
- We will try and accommodate any butchery training needs and/or training budgets.