



MASTER BUTCHER ACADEMY



PROGRAMME DETAILS: *MEAT CUTTING TECHNICIAN*



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. 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 Driven Machinery regulations. 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 skills training offers a range of benefits:

- Focuses on equipping the student with a specific knowledge and skillset.
- Students gain a new skillset in a shorter timeframe.
- Training fees are more reasonable.
- Training and study material are not complicated.
- Entry requirements are more lenient and allows access for all students irrespective of their educational level, demographics or previous experience.
- Training is focused on practical, hands-on training.
- New skills can be applied to the job in the workplace much sooner.
- Training is flexible and can be adapted to the specific learning needs of students and/or business.
- Training is job specific and relates to the area of work which keeps students more engaged and motivated to complete the training.

While being involved in implementing butchery training of SETA accredited qualifications and skills programmes nationally in South Africa since 2007, observations were made as to how learners and the training staff interacted with the training material, assessments and administrative requirements. Students often struggled with the content and the sheer volume of the training material that they were required to complete. The administrative burden and time commitments on the training staff to comply with the necessary requirements were also evident. There were many students excluded from enrolling in accredited programmes due to not passing the programme entry requirements.

These observations fueled the need to develop butchery skills training that can produce practical skills over a much shorter time frame and for the student to apply the new skills learnt to the job much sooner. Skills training can cut out a lot of the “extra” unnecessary theory that would otherwise have to be studied through a longer accredited programme. A student completing a skills training course will walk away with the knowledge and skills to apply this immediately in the workplace. The skills training course allows access for all students, irrespective of their educational level.

2. Purpose of the Training

- It is a practical, hands-on training to teach students how to prepare meat carcasses for further processing, whilst adhering to personal and food safety quality and environmental requirements and specifications.
- To teach students how to process meat carcasses and produce a variety of safe, quality assured fresh meat retail cuts according to customer and business needs and food safety requirements.
- To skill students in better manufacturing standards and productivity and the value of displaying merchandise visually.
- To skill students in the safe operating, cleaning and maintenance of various butchery equipment.

3. Training Modules and Learning Outcomes

The models and their learning outcomes for the Meat Cutting Technician programme are listed below.

MODULES	LEARNING OUTCOMES
Hygiene and Safety in the Butchery	<ul style="list-style-type: none"> • Personal hygiene. • Workplace hygiene. • Equipment hygiene. • Production hygiene.
Butchery Equipment Bandsaw, Mincer, Hydraulic Filler, Vacuum Machine, Film Wrapper, Patti Machine, Scales, Handsaw, Knives, Knife Sharpeners	<ul style="list-style-type: none"> • Use and operating of equipment. • Maintenance of equipment. • Disassembly and cleaning of equipment. • Assembly of equipment.
Supply and Cold Chain	<ul style="list-style-type: none"> • Cold chain maintenance. • Receiving • Slaughtering Techniques • Carcass meat and bone charts – Beef, Sheep/Lamb, Pork. • Classification of red meat.
Minced Meat Production	<ul style="list-style-type: none"> • Good manufacturing practice and procedure. • Preparing natural sausage casing. • Preparing spice batch packs. • Selecting raw materials. • Mincing meat. • Form and fill of raw minced meat. • Value Add products.



MODULES	LEARNING OUTCOMES
Beef (Forequarter & Hindquarter)	<ul style="list-style-type: none"> • Receiving and handling beef carcass. • Breaking beef carcass into primal cuts. • Cutting beef primal cuts into retail cuts. • De-boning beef cuts. • Value Add products. • Cooking methods.
Pork	<ul style="list-style-type: none"> • Receiving and handling pork carcass. • Breaking beef carcass into primal cuts. • Cutting beef primal cuts into retail cuts. • De-boning beef cuts. • Value Add products. • Cooking methods.
Sheep / Lamb / Goat	<ul style="list-style-type: none"> • Receiving and handling sheep/lamb/goat carcass. • Breaking beef carcass into primal cuts. • Cutting beef primal cuts into retail cuts. • De-boning beef cuts. • Value Add products. • Cooking methods.
Chicken	<ul style="list-style-type: none"> • Receiving and handling chicken carcass. • Cutting and de-boning poultry carcass into primal- and retail cuts. • Value Add products. • Cooking methods.
Merchandising in the Butchery	<ul style="list-style-type: none"> • Grouping products and counter layout. • Effective display techniques. • Prevention of shrinkage and loss. • Merchandise pricing and packing. • Stock rotation system. • Stock storage. • Housekeeping and maintaining displays.
Manufacture Cured Meat Products	<ul style="list-style-type: none"> • Brining meat. • Salting and Drying meat. • Biltong and drywors manufacturing.
Basic Butchery Calculations	<ul style="list-style-type: none"> • Cutting tests (Beef, Pork, Sheep/Lamb/Goat, Chicken). • Production costings. • Filling capacity tests. • Temperature controls.



4. Training Rollout Plan

Training will be scheduled over a 5-6 month period. During months 1 – 3, 5 consecutive days per month with the Trainer will be scheduled. During month 4 the Trainer will offer assistance and mentoring via telephone. Months 5 and 6 the students will be completing theory and practical tests. Students who pass any theory and/or practical test(s) during the testing phase in month 5 will not be required to attend these tests again in month 6. 15-20 days classroom time with the Trainer is required per student. This includes practical and some theory sessions and includes the testing phase. The training schedule can be shortened/extended based on business needs and the experience level of students.

Students need to spend at least 40 hours per week in the workplace during the weeks when training is not scheduled to practically implement what they have learnt during their training.

Students will be required to complete theory and practical tests and achieve a minimum of 70 % combined mark to pass the Meat Cutting Technician training and achieve a minimum of 80 % to receive the Equipment Certificate.

The table below indicates the time required for the hands-on training. It will be up to the discretion of the Trainer to change the time allocated per module based on the skills level and advancement of the students through the modules.

MONTH 1

DAY	TYPE	MODULES
DAY 1	Theory & Practical	Hygiene and Safety in the Butchery
		Butchery Equipment
DAY 2	Theory	Supply & Cold Chain
		Beef
	Practical	Beef Forequarter
DAY 3	Practical	Beef Forequarter
DAY 4	Practical	Beef Forequarter
		Merchandising Beef Products
	Theory & Practical	Manufacture Cured Meat Products
DAY 5	Theory & Practical	Minced Meat Production
	Practical	Merchandising Minced Meat Products



MONTH 2

DAY	TYPE	MODULES
DAY 6	Theory & Practical	Month 1 recap
	Theory	Merchandising in the Butchery
	Theory Test	Knife Skills Test
	Practical Test	Knife Skills Practical Test
DAY 7	Practical	Beef Hindquarter
DAY 8	Practical	Beef Hindquarter
		Merchandising Beef Products
DAY 9	Practical	Minced Meat Production
	Theory & Practical	Chicken
	Practical	Merchandising Minced Meat and Chicken Products
DAY 10	Theory & Practical	Sheep / Lamb / Goat
	Practical	Merchandising Sheep / Lamb / Goat Products

MONTH 3

DAY	TYPE	MODULES
DAY 11	Theory & Practical	Month 2 recap
	Theory & Practical	Pork
DAY 12	Practical	Pork
		Merchandising Pork Products
DAY 13	Theory & Practical	Cutting Tests, Control Sheets, Costings
DAY 14	Theory & Practical	Chicken, Beef Hindquarter Demonstration
DAY 15	Theory & Practical	Sheep / Lamb / Goat, Beef Forequarter Demonstration

MONTH 4

Telephonic mentoring and support by the Trainer.

MONTH 5 & 6

DAY	TYPE	MODULES	TIME
DAY 16 / 21	Test	Meat Modules Theory Test	2 hour
		Beef Forequarter Practical Test	2 hours
DAY 17 / 22	Test	Beef Hindquarter Practical Test	3 hours
DAY 18 / 23	Test	Equipment Theory Tests	1.5 hour
		Sheep / Lamb / Goat Practical Test	30 min
		1/2 Pork Practical Test	30 min
DAY 19 / 24	Test	2 Whole Chicken Practical Test	30 min
		Minced Meat Production Practical Test	1 hour
		Cured Meat Products Practical Test	1 hour
		Cutting Tests, Control Sheets, Costings	1 hour
DAY 20 / 25	Test	Equipment Practical Test	2 hours



5. Certificates Achieved

Upon successful completion of the Meat Cutting Technician programme, students will be awarded with a **Certificate of Achievement** with either a Gold, Silver or Bronze seal to indicate the mark percentage they achieved.

Students that achieve a combined 69% or lower mark, will receive a **Certificate of Attendance**.

Students will also 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.

CERTIFICATE	SEAL	REQUIREMENTS	PASS/FAIL
Meat Cutting Technician Certificate of Achievement	Gold Seal	Combined Theory & Practical Test marks: 90 – 100 %	Pass
Meat Cutting Technician Certificate of Achievement	Silver Seal	Combined Theory & Practical Test marks: 80 – 89 %	Pass
Meat Cutting Technician Certificate of Achievement	Bronze Seal	Combined Theory & Practical Test marks: 70 – 79 %	Pass
Meat Cutting Technician Certificate of Attendance	Red Seal	Combined Theory & Practical Test marks: 69 % and less	Fail
Butchery Equipment *Certificate of Competence	N/A	Combined Theory & Practical Test marks: 80 % and more	Pass

*Valid for 24 months from date of issue.

6. Training Fee

PROGRAMME	TRAINING FEE
Meat Cutting Technician	Price on Request
<p>A. The following uniform & PPE is compulsory:</p> <ul style="list-style-type: none"> White Overcoat (1 x supplied by MBA) Gumboots (own / supplied by MBA at additional cost) 	<p>C. The compulsory knife bag contains the following – Supplied by MBA:</p> <ul style="list-style-type: none"> Knife bag Steak Knife Boning Knife Scoring Knife Nail brush Cloth
<p>B. The following stationary is compulsory – Student to supply:</p> <ul style="list-style-type: none"> Black/Blue pen Calculator (Basic) – CELLPHONE NOT to be used 	