



MASTER BUTCHER ACADEMY



PROGRAMME DETAILS: *CUSTOM TRAINING*



1. Introduction

The Master Butcher Academy (MBA) was established to preserve **traditional artisan butchery skills** and train a new and old generation of meat processors to become skilled, competent meat cutting technicians or artisans¹.

Key Benefits of Our Skills Training

Our training philosophy focuses on practical, hands-on learning and offers several advantages over longer, accredited programmes:

- **Focused Knowledge:** Equips students with specific knowledge and a skillset.
- **Faster Skillset:** Students gain new skills in a shorter time frame and can apply them to the job much sooner.
- **Accessible Entry:** Entry requirements are lenient, allowing access for all students irrespective of their educational level, demographics, or previous experience.
- **Job-Specific:** Training relates directly to the area of work, keeping students more engaged and motivated.

2. Purpose of the Training

The programme provides practical, hands-on training to teach students how to:

- Prepare meat carcasses for further processing while adhering to personal, food safety, quality, and environmental requirements.
- Process meat carcasses and produce a variety of safe, quality-assured fresh meat retail cuts according to customer and business needs.
- Skill students in better manufacturing standards, productivity, and the value of visually displaying merchandise.
- Skill students in the **safe operating, cleaning, and maintenance of various butchery equipment**



3. Flexible & Custom Butchery Skills Training

While our comprehensive Meat Cutting Technician Programme is designed to provide a full skillset, we understand that businesses and individuals often have specific, immediate training needs. Our training is designed to be **flexible and adaptive** to your unique requirements¹².

We offer the ability to select specific topics to address immediate skill gaps, or we can custom-design a programme tailored to your staff's needs. This allows you to cut out the "extra" unnecessary theory of longer programmes¹³ and focus on practical skills over a much shorter time frame¹⁴.

You can select individual modules for targeted skills development, such as **Butchery Equipment training**, which is a cornerstone module essential for staff safety and for businesses to comply with the Driven Machinery regulations¹⁵.

4. Training Delivery & Certification

Flexible Rollout Plan

Since the training is customized, the rollout plan is designed around your chosen modules and operational schedule.

- **Duration:** Training can be scheduled over a flexible time frame, shortened or extended based on your business needs and the experience level of students
- **Practical Application:** We recommend students spend time in the workplace to practically implement what they have learned during their training.
- **Trainer Discretion:** The time allocated per module is at the discretion of the Trainer, based on the skills level and advancement of the students.

Certification

Students who complete any training and pass the required tests will be recognized for their achievement:

- **Custom Skills Training:** Students receive a **Certificate of Achievement** or a **Certificate of Attendance** based on their marks.
- **Butchery Equipment:** Students are issued a **Certificate of Competence** listing the equipment they were trained on, requiring an **80% pass** mark and valid for 24 months.

Note: If students do not meet the minimum requirement, they may be required to attend a refresher training course before re-testing, at an additional fee



5. Modules and Learning Outcomes

Module	Learning Outcomes
Hygiene and Safety in the Butchery	Personal hygiene, Workplace hygiene, Equipment hygiene, Production hygiene
Butchery Equipment	Use and operating of equipment, Maintenance of equipment, Disassembly and cleaning of equipment, Assembly of equipment
Supply and Cold Chain	Cold chain maintenance, Receiving, Slaughtering Techniques
Carcass meat and bone charts	Beef, Sheep/Lamb, Pork, Classification of red meat
Minced Meat Production	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
Beef (Forequarter & Hindquarter)	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	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	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	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	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	Brining meat, Salting and Drying meat, Biltong and drywors manufacturing
Basic Butchery Calculations	Cutting tests (Beef, Pork, Sheep/Lamb/Goat, Chicken), Production costings, Filling capacity tests, Temperature controls

