

MASTER BUTCHER ACADEMY



PROGRAMME DETAILS:
MASTER MEAT CUTTING
TECHNICIAN

1. Master Meat Cutting Technician

The **Master Meat Cutting Technician Certificate** is an advanced recognition available **only upon special request** after a student has successfully achieved their standard **Meat Cutting Technician Certificate**, or the candidate that feels that they have the knowledge and skills to meet the requirements.

This certification is for the meat cutting technician who is fully confident in their theoretical knowledge and their practical ability to cut meat with **exceptional speed and accuracy**.

How to Achieve the Master Certificate:

Applicants will be tested by an independent assessor through a rigorous evaluation process that includes:

1. A **theory test** to confirm full knowledge mastery.
2. A **practical skills assessment** to verify the ability to perform meat cutting tasks quickly and accurately.

Success in both components awards the candidate the prestigious **Master Meat Cutting Technician Certificate**, signifying the highest level of proficiency in the craft.