

COURSE INFORMATION

For further information and application requirements for this programme contact apprenticeship@msletb.ie or visit www.apprenticeship.ie

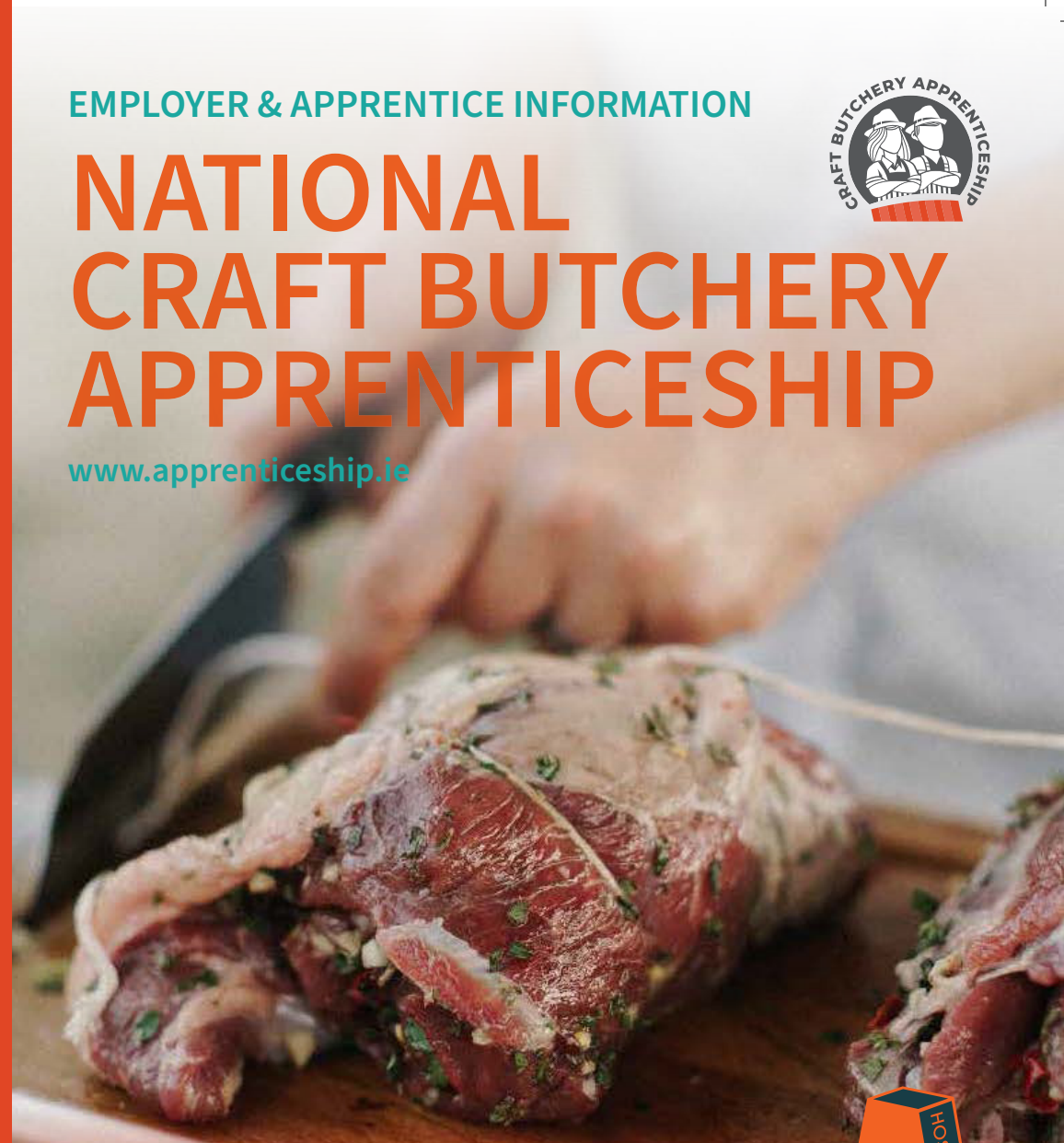


EMPLOYER & APPRENTICE INFORMATION



NATIONAL CRAFT BUTCHERY APPRENTICESHIP

www.apprenticeship.ie



'Education and Training Opportunities for Life & Living'



OVERVIEW

Butchery is a highly skilled profession and, as one of the oldest crafts in the world, it is steeped in tradition. Today there are increasing demands from consumers where quality and provenance of product are essential. It is within this environment that we are witnessing a rise in the demand for the craft butcher and the produce they prepare. This is a two-year programme delivered primarily “On-the-Job” by experienced Craft Butchers. The programme is supported by “Off-the-Job” learning in a training environment. Through this programme craft butcher apprentices will gain an understanding about a range of meat & meat products and the various techniques needed to process/prepare high quality products in a craft butchery. Apprentices will be trained to cut, prepare, package and present meat products to the needs, standards and quality driven by evolving tastes and trends of customers and the butchery sector. On completion of the programme the apprentices will have gained a range of skills, knowledge and competencies necessary to embark on a career as a craft butcher.



APPRENTICE CRITERIA

- Be employed by an ‘Approved Employer’.
 - Have a level 3 major award or equivalent (must include a pass in Maths and English).
- or**
- Have a minimum of 12 months experience in a butchers or a trade related environment.
 - Complete an Interview:
 - Apprentice applicants must provide evidence demonstrating English language competence of B1.
 - Non-EU applicants will be subject to work permit regulations.



SUBJECTS COVERED

YEAR 1

- Introduction to ICT
- Health & Safety
- Food Safety & Hygiene
- Industry & Butchery Skills
- Meat, Meat Products & Butchery Skills
- Animal Welfare
- Environmental Sustainability Awareness
- Customer Service, Sales & Butchery Skills

TRAINING LOCATIONS

- Dublin at MSLETB Teagasc, Ashtown
- Cork at Cork College of Further Education and Training Centre
- Sligo, MSLETB Sligo Training Centre

D15 DY05
T12 NX5N
F91 N284

WORKPLACE MENTOR

The Workplace Mentor can be the employer or an experienced member of the employer’s management or senior supervisory staff who has a minimum of 3 years’ relevant experience. Mentors must complete the prescribed MSLETB Workplace Mentoring Programme.

CERTIFICATION

On successful completion of the Craft Butcher Apprenticeship, you will receive a Certificate in Craft Butchery at QQI Level 5 Major Award. Holders of this award will be eligible to progress to QQI Level 6 courses.

EMPLOYERS MUST

- Be an approved employer
- Ensure that the apprentice is a suitable candidate for training
- The apprentice must be made available for off the job periods of training
- Provide a mentor
- Up to €4,000 employers grant available

YEAR 2

- Practical Meat Cutting Skills (Part 1)
- Manufacturing Meat Products
- Food Preparation & Culinary Skills
- Entrepreneurial Skills
- Retail Display
- Practical Meat Cutting Skills (Part 2)
- Craft Butchery Showcase