This qualification is designed to develop the skills and knowledge of workers in the advanced butchery and meat processing sector. The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- **Specialist Butcher**
- **Specialist operations manager (meat and poultry)**
- **Food Quality Assurance Technician**
- **Butchery Controller / Supervisor**

The qualification includes mandatory skills and knowledge associated with quality assurance, monitoring and maintaining food safety and health, safety and environmental management systems. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as meat and poultry industry skills, communication, target setting, performance monitoring, information management, quality assurance and continuous improvement in butchery and meat processing operations.

WHAT ARE THE BENEFITS OF THIS QUALIFICATION TO THE LEARNER OR EMPLOYER?

This is a work-based qualification which will enable learners to develop knowledge, understanding and skills essential for working in advanced Butchery and Meat Processing such as target setting, performance monitoring, QA and continuous improvement.

WHAT PROGRESSION OPPORTUNITIES ARE AVAILABLE TO LEARNERS WHO ACHIEVE THIS QUALIFICATION?

This qualification may support employment into food production manager, operations manager, QA manager or Butchery Manager. Learners could progress onto the level 4 Higher Apprenticeship in Food Manufacturing Excellence.

ON COMPLETION OF THIS QUALIFICATION, YOU WILL ACHIEVE THE FOLLOWING QUALIFICATIONS

Level 3 Diploma for Proficiency in Advanced Butchery and Meat Processing

Essential Skills Wales Communication level 2 *

Essential Skills Wales Application of Number Level 2*

If an apprentice has not already achieved GCSE A-C in English or Maths they will be expected to work towards our Essential Skills programme which will develop and demonstrate the learner's ability to use English and Maths in work situations.

COURSE DELIVERY

Assessment will take place in the workplace and you will be supported by your Training Officer who has industry experience. Your Training Officer will visit you once per month and you will be given work to complete following each visit. You will have an online e-portfolio which you will use to gather evidence. Work based assessments and observations will be carried out and you will be expected to produce product evidence to demonstrate your competence.

DURATION OF PROGRAMME

The duration of this apprenticeship is 24 months

To achieve the Level 3 Diploma for Proficiency in Advanced Butchery and Meat Processing, learners must achieve 15 units and 51 credits.

Units must be taken from Groups A, B and D; units from Group C are optional and may be taken but are not required for the qualification.

 Must complete 15 units (minimum 51 credits)

3 x Group A Mandatory Units

4 x Group B Butchery and Meat Processing

4 x Group D Knowledge

4 x Further Units from Group B, C or D

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GROUP A MANDATORY UNITS		
A/101/0008	Monitor food safety at critical control points in food and drink operations	1
A/101/0009	Monitor health, safety and environmental management systems in food and drink operations	5
A/101/0010	Monitor and maintain product quality in food and drink operations	5
GROUP B BUTCHERY AND MEAT PROCESSING		
E/101/0008	Arrange transport scheduling for the delivery of livestock in food operations	4
E/101/0009	Monitor and control reception of livestock in food operations	4
E/101/0009	Monitor the health and welfare of livestock preslaughter in food operations	4
E/101/0011	Maintain lairage and ante mortem facilities in food operations	4
F/101/0017	Monitor bleeding for Kosher meat	4
F/101/0018	Monitor slaughter operations in meat processing	5
F/101/0019	Monitor carcase operations in meat or poultry processing	5
F/101/0020	Monitor an automated meat or poultry processing system	5
F/101/0021	Classify meat or poultry carcases	6
D/101/0048	Monitor the recovery of by-products and disposal of waste in meat processing	5
D/101/0049	Monitor the recovery of co-products and disposal of waste in meat processing	5
G/101/0018	Monitor primal butchery in meat processing	5
G/101/0019	Monitor secondary butchery in meat processing	5
G/101/0020	Monitor butchery in sales operations	5
G/101/0021	Monitor the manufacture of meat products	5
G/101/0022	Monitor treatment operations in meat processing	5
G/101/0023	Monitor the slicing and wrapping of meat and meat products	5
C/101/0014	Maximise sales of food and drink products in a retail environment	7
C/101/0020	Set up, monitor and maintain food retail operations	9
C/101/0021	Plan and co-ordinate food services	6
C/101/0018	Set up and maintain food service activities in food and drink operations	4
C/101/0019	Monitor effectiveness of food service activities in food and drink operations	4
C/101/0022	Organise the receipt and storage of goods and materials in food operations	6
C/101/0023	Monitor and maintain storage conditions and products in food operations	9

GROUP C
SUPPORT OPERATIONS UNITS

A/101/0011	Manage organisational change and improvement in food and drink operations	7
D/101/0036	Maintain plant and equipment in food and drink operations	7
D/101/0034	Interpret and communicate information and data in food operations	6
D/101/0041	Control and monitor energy efficiency in food operations	3
A/101/0012	Contribute to continuous improvement of food safety in operations	7
D/101/0025	Carry out sampling in food and drink operations	5
A/101/0013	Report on food safety compliance in food operations	8
B/101/0053	Control and monitor safe supply of raw materials and ingredients in food operations	4
B/101/0051	Evaluate production performance in food operations	5
B/101/0052	Improve production performance in food operations	5
B/101/0046	Plan production schedules in food and drink operations	5
B/101/0039	Contribute to optimising work areas in food and drink operations	6
B/101/0049	Diagnose production problems in food operations	6
B/101/0050	Resolve production problems in food operations	7
K/101/0004	Monitor and control throughput to achieve targets in food operations	5
D/101/0045	Set up and maintain picking and packing orders in food operations	5
D/101/0046	Monitor effectiveness of picking and packing operations in food operations	4
B/101/0054	Monitor wrapping and labelling of products in food operations	4
D/101/0047	Monitor effectiveness of despatch and transport in food operations	4

GROUP D
KNOWLEDGE UNITS

M/502/7844	Principles of breed and pre-slaughter selection of meat and poultry species	3
F/602/6224	Principles of rearing and welfare of meat species	5
A/502/8057	Principles of butchery	3
F/502/8058	Principles of curing meat	3
A/502/8060	Principles of a specialist raw meat and poultry sales service	3
F/502/8061	Principles of a specialist cooked meat and poultry sales service	3
R/602/6227	Principles of microbiology and parasitology in meat production	3
D/602/6229	Principles of anatomy and physiology of meat species	5

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Y/602/6276	Principles of pathology of meat species	5
T/502/8008	Principles of technology in meat processing	3
D/602/6277	Principles of meat science	5
A/502/7846	Principles of adding value to meat and poultry products	3
H/502/7825	Principles of animal waste and by-product removal and processing of edible co-products	3
A/602/4505	Principles of weights and measures in food technology	4
F/602/4506	Principles of freezing methods in food technology	4
R/602/4512	Principles of gelatine biochemistry in food science	4
M/602/4548	Principles of lipid functionality in food science	4
K/602/4550	Principles of protein functionality in food science	4
T/602/4566	Principles of food labelling in food operations	4
A/650/2608	The principles of HACCP for food manufacturing	3
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations	3
L/601/2701	Principles of sustainability in food operations	4