

Training at your Fingertips

Any responsible, eager, hard-working and self-motivated person can enroll for this course. Prospective meat technicians will work with dangerous equipment and tools and therefore your eye and hand coordination should be well developed. Your duties will include cutting, preparing and selling meat in a butcher's shop or supermarket. Butchers usually break down bone animal carcasses into saleable cuts of meat for customers. Cut and tray different styles and types of meat for display and sale and ensure that meat products are cut to customer specifications. Butchers need to have skills in handling, preparing and presenting meat products. You need to familiarize yourself with the different cuts and grades of meat, methods of cooking it and how long it will remain fresh. Lastly, you need to know how to use knives and other butchery equipment in a safe manner. A person acquiring this qualification will be able to produce a variety of safe, quality assured fresh meat retail cuts and products according to customer needs and requirements.



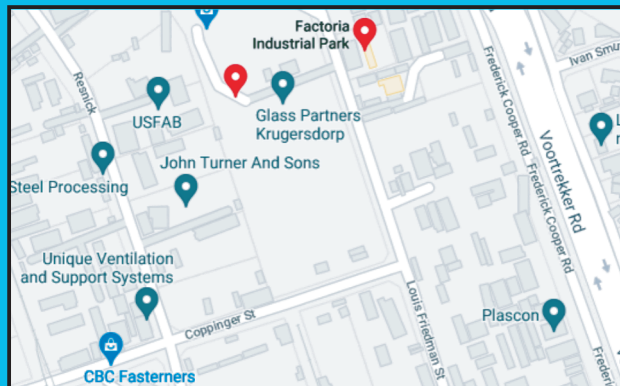
CONTACT DETAILS

Should you wish to register for this Course, kindly contact:-

MR FANIE KOK
No 25 Louis Friedman Street
C/N Voortrekker, Unit 8 Factoria
Industrial Estate
Krugersdorp, 1740
TEL : (011) 673 0980
faniek@corp dial.co.za

or

**BARGAINING COUNCIL FOR THE MEAT
TRADE (GAUTENG)**
72A OXFORD ROAD
RIVIERA
JOHANNESBURG
2193
TEL : (011) 646 0290



26°06'53.6"S
27°48'49.9"E

How to become a qualified **BUTCHER**



MEAT CUTTING TECHNICIAN TRAINING COURSE

BARGAINING COUNCIL APPROVED



Meat Cutting Skills

3 week Training Program. Course offered in English and Afrikaans.

Orientation

This Training Program will provide you with the knowledge required to identify Lamb, Pork and Beef (hind and forequarter) bone structures and the preparation of different cuts.

Competency Tests

Competency Tests will be carried out on all objectives in this Training Program

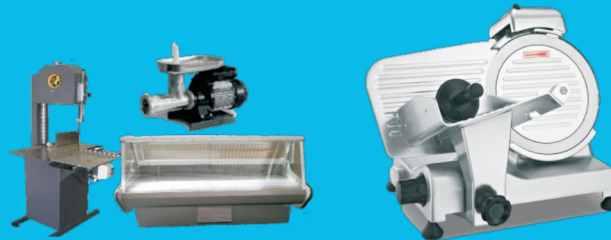
Cost of Training Course

R3500.00 per person which includes all Course material



Learning Objectives

- Basic First Aid
- Hygiene in the Meat Market
- Personal Hygiene and Sanitation
- Storage of Meat and Meat Nutrients
- Age Identification, Ripening and Packaging
- Demonstrate the use of Cutting Equipment
- Demonstrate the use of Production Equipment
- Demonstrate the use of Additional Equipment
- Describe Meat Science and Classification and Meat Classification Legislation
- Cooking Methods
- Identify Lamb, Pork and Beef Bone Structures
- Identify and prepare the different cuts of Lamb, Pork and Beef



Master Meat Cutting Technicians

There are Qualified Master Meat Cutting Technicians who will ensure the Course is presented to the utmost standard.



Certificate of Competency

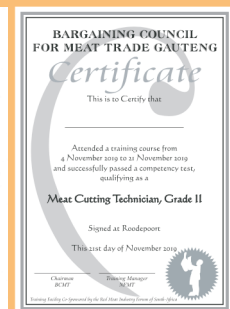
After successful completion of the Course, the student will undergo practical and theoretical trade tests. If he/she is successful, a Certificate of Competency will be issued by the Bargaining Council which is an Industry recognized qualification. Individual Trade Testing can also be arranged for employees with adequate experience but not in possession of a Meat Cutting Technician Certificate. This Trade Test will be performed at the employer's premises and the fee structure is available from Mr Kok.



Master Meat Cutting Technician Grade 1A



Meat Cutting Technician Grade 1B



Meat Cutting Technician Grade 2