



**Cambrian
Training**
**Hyfforddiant
Cambrian** ®

LEVEL 2 APPRENTICESHIP FOR PROFICIENCY IN BUTCHERY & MEAT PROCESSING



This qualification is designed to develop the skills and knowledge of workers in the 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:

- **Lairage/slaughter operative**
- **Meat and poultry processing operative**
- **Butchery operative**
- **Meat and poultry packaging and distribution operative**
- **Meat and poultry service/sales operative**
- **Meat quality assurance operative**

The qualification includes mandatory skills and knowledge associated with safe operating practices and the maintenance of food safety. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as butchery skills, operating meat or poultry processing plant, de-boning, filleting and trimming meat, producing meat-based products, wrapping and packaging, retail operations and maintaining quality.

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 the Butchery and Meat Processing sector such as knife skills, food safety and quality compliance and abattoir processing operations.

CONTACT THE TEAM:
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WHAT PROGRESSION OPPORTUNITIES ARE AVAILABLE TO LEARNERS WHO ACHIEVE THIS QUALIFICATION?

This qualification may support employment into technician or supervisor management level roles including Abattoir Supervisor/ Lairage Supervisor / Butchery Supervisor / Meat QA Technician. Learners could progress onto the level 3 Apprenticeship in Advanced Butchery and Meat Processing.

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

Level 2 Diploma for Proficiency in Butchery and Meat Processing

Essential Skills Wales Communication level 1 *

Essential Skills Wales Application of Number Level 1*

HACCP level 2

Award in Knife skills level 2

If an apprentice has not already achieved GCSE A-G 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 20 months

To achieve the Level 2 Diploma for Proficiency in Butchery and Meat Processing, learners must achieve 12 units and 37 credits and meet the rules of combination for one of the following pathways:

- Process Butchery/ Lairage Pathway
- Retail Butchery Pathway

PROCESS BUTCHERY / LAIRAGE PATHWAY

2 x Group A Mandatory Units

4 x Group B Underpinning Knowledge

6 x Group C Process and Abattoir Units

RETAIL BUTCHERY PATHWAY

2 x Group A Mandatory Units

4 x Group B Underpinning Knowledge

6 x Group C Retail Butchery Units

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PROCESS BUTCHERY/LAIRAGE PATHWAY & RETAIL BUTCHERY PATHWAY		
GROUP A MANDATORY – 2 UNITS		
A/101/0001	Maintain workplace food safety standards in food and drink operations	4
A/101/0002	Work safely in food manufacture	4
PROCESS BUTCHERY/LAIRAGE PATHWAY & RETAIL BUTCHERY PATHWAY		
GROUP B UNDERPINNING KNOWLEDGE – MINIMUM 4 UNITS		
M/502/7844	Principles of breed and pre-slaughter selection of meat and poultry species	3
H/502/7842	Principles of slaughtering for Halal meat	2
D/502/7841	Principles of slaughtering for Kosher meat	2
H/502/7839	Principles of butchery	2
Y/502/7837	Principles of curing meat	2
L/502/7835	Principles of a specialist raw meat and poultry sales service	2
J/502/7834	Principles of a specialist cooked meat and poultry sales service	2
A/502/7829	Principles of chilling and freezing meat and poultry	2
T/502/7828	Principles of frying poultry products	2
M/502/7827	Principles of classification of meat and poultry carcasses	3
K/502/7826	Principles of technology in meat processing	2
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
T/602/4566	Principles of food labelling in food operations	4
D/502/7824	Principles of modified atmosphere and vacuum packaging in food technology	2
H/502/7436	Principles of food processing operations	1
M/502/7357	Principles of instrumentation and control systems in food operations	3
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations	3
L/601/2701	Principles of sustainability in food operations	4
Y/650/2607	Principles of HACCP based food safety systems	1



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PROCESS BUTCHERY/LAIRAGE PATHWAY ONLY		
GROUP C1 PROCESS & ABATTOIR – MINIMUM 6 UNITS		
E/101/0001	Receive livestock in food operations	5
E/101/0002	Receive poultry in food operations	5
E/101/0003	Contribute to bio-security in livestock holding in food operations	4
E/101/0004	Maintain reception and holding areas for livestock in food operations	4
E/101/0005	Care for livestock pre-slaughter in food operations	3
E/101/0006	Care for poultry pre-slaughter in food operations	3
E/101/0007	Prepare and monitor feed and water supplies to livestock in food operations	4
F/101/0001	Carry out manual stunning of meat or poultry species	4
F/101/0002	Control an automated stunning system	12
F/101/0003	Carry out manual bleeding operations	4
F/101/0004	Control an automated bleeding system	4
F/101/0005	Carry out religious slaughter	4
F/101/0006	Carry out slaughtering for Halal meat	4
F/101/0007	Control a carcase shackling system	2
F/101/0008	Skin meat species	2
F/101/0009	Control an automated de-hairing or de-feathering system	4
F/101/0010	Carry out rodding and clipping of meat carcasses	2
F/101/0011	Split meat carcasses	2
F/101/0012	Remove category 1 specified risk material in meat processing	2
F/101/0013	Control automated meat or poultry processing operations	4
F/101/0014	Eviscerate meat or poultry	2
F/101/0015	Eviscerate animals or birds for Kosher meat or poultry	2
F/101/0016	Control a carcase electrical stimulation system	2
G/101/0001	Sort meat or poultry processing by-products	2
G/101/0002	Process meat or poultry offal or processing by-products	2
G/101/0003	Carry out primal cutting of meat or poultry	4
G/101/0004	Carry out boning of meat or poultry	5
G/101/0005	Carry out seaming or filleting of meat or poultry	4
G/101/0006	Carry out trimming of meat or poultry	4

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G/101/0007	Carry out butchery of red meat primal joints	8
G/101/0008	Carry out poultry butchery	4
D/101/0023	Monitor food hygiene standards using rapid test methods in food and drink operations	5
B/101/0013	Control weighing in food and drink operations	6
B/101/0017	Control temperature reduction in food and drink operations	7
B/101/0024	Control wrapping and labelling in food and drink operations	6
B/101/0028	Control slicing and bagging in food and drink operations	7
B/101/0031	Control product defrosting in food operations	5
B/101/0029	Slice and bag individual products in food operations	4
B/101/0007	Contribute to problem diagnosis in food and drink operations	4
B/101/0008	Contribute to problem resolution in food and drink operations	5
B/101/0006	Carry out product changeovers in food and drink operations	4
D/101/0009	Palletise and wrap products in food and drink operations	5
D/101/0019	Produce product packs in food and drink operations	6
D/101/0021	Pack orders for despatch in food and drink operations	2
D/101/0015	Store and organise goods and materials in food and drink operations	7
D/101/0022	Prepare goods and materials for despatch	6
D/101/0003	Lift and handle materials in food manufacture	4
D/101/0006	Supply materials for production in food and drink operations	6
D/101/0004	Carry out hygiene cleaning in food and drink operations	6
A/101/0006	Clean in place (CIP) plant and equipment in food and drink operations	7
D/101/0005	Control washing and drying machinery in food and drink operations	5
D/101/0024	Sharpen and maintain cutting tools for use in food and drink operations	4
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations	6
GROUP C2		
RETAIL – MINIMUM 6 UNITS		
RETAIL BUTCHERY PATHWAY ONLY		
G/101/0009	Carry out wild game butchery	4
G/101/0003	Carry out primal cutting of meat or poultry	4
G/101/0004	Carry out boning of meat or poultry	5
G/101/0005	Carry out seaming or filleting of meat or poultry	4
G/101/0006	Carry out trimming of meat or poultry	4

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G/101/0007	Carry out butchery of red meat primal joints	8
G/101/0008	Carry out poultry butchery	4
G/101/0010	Produce portion controlled raw meat or poultry products	3
B/101/0032	Prepare sauces/marinades by hand in food operations	5
C/101/0001	Prepare ingredients and store fillings and toppings in food operations	5
G/101/0011	Enhance flavour in meat or poultry products	4
G/101/0012	Cure meat products	4
G/101/0013	Control massaging or tumbling of boneless meat and poultry	4
G/101/0014	Produce sausages by hand	3
C/101/0011	Manufacture meat products in a retail environment	4
G/101/0015	Produce batch meat or poultry products by hand	3
G/101/0016	Cook batched meat or poultry	6
G/101/0017	Produce added value meat or poultry products	4
D/101/0025	Carry out sampling in food and drink operations	5
D/101/0026	Organise and improve work activities in food operations	6
D/101/0027	Contribute to the application of improvement techniques in food operations	6
B/101/0038	Contribute to environmental safety in food manufacture	4
D/101/0028	Contribute to sustainable practice in a food environment	4
A/101/0003	Maintain product quality in food and drink operations	4
A/101/0004	Contribute to continuous improvement in food operations	5
A/101/0005	Carry out task handover procedures in food and drink operations	3
C/101/0012	Display meat or poultry for sale	4
C/101/0004	Sell food and drink products in a retail environment	5
C/101/0013	Serve on a specialist food retail counter	4
B/101/0030	Bake off products for sale in food operations	4
C/101/0006	Prepare and clear areas for counter/take-away service	4
C/101/0007	Provide a counter/take-away service	4
C/101/0008	Prepare and clear areas for table/tray service	4
C/101/0009	Provide a table/tray service	4
C/101/0010	Assemble and process products for food service	4



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D/101/0019	Produce product packs in food and drink operations	6
D/101/0020	Produce individual packs by hand in food and drink operations	6
B/101/0024	Control wrapping and labelling in food and drink operations	6
D/101/0022	Prepare goods and materials for despatch	6
D/101/0015	Store and organise goods and materials in food and drink operations	7
OTHER MANDATORY UNITS		
	Level 2 HACCP-Based Food Safety Systems - 1 credit	
	Level 2 Award in Knife Skills for Food Processing - 6 credits	

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