

SA BUTCHERY TRAINING SCHOOL

860 Meyer street
Potgieter Park Shopping mall
Rietfontein, Pretoria
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GEZINA
0031
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Fresh Meat Processing Practical course

Meat cutting technicians are responsible for the cutting of carcasses into smaller cuts, the trimming of meat cuts as well as the cost effective use of the trimmings and the attractive presentation of meat cuts. In our course you will not only learn how to cut a carcass into primal cuts but we will train you for +5-6 months to make perfect products such as Dry wors, Biltong, Meat rolls and Boerewors.

As a Meat cutting technician you will need a thorough knowledge of meat, packaging and freezing methods.

+5-6 Months Practical Training Course in Meat Cutting

REQUIREMENTS:

What kind of a personality do I need?

Because you will be working with dangerous equipment and tools you will need good eye & hand co-ordination. You must also be a cautious and accurate worker. Personal hygiene is of utmost importance as Meat cutting technicians not only work with food but with customers too.

WHERE CAN I WORK WITH THIS QUALIFICATION:

While training you work in real butcheries giving you the opportunity to build up references for your CV. We daily receive good opportunities for qualified experienced Block man and can find something that will suit your need.

Duration: +5 - 6 Months

Price: **R45 000** course material and PPE clothing included

Courses presented by:
2 Qualified Assessors and Moderators
(Seta Accredited)



PHONE OUR HOTLINES OR VISIT OUR WEBSITE AT:

Gauteng/Kwazulu-Natal 083 676 2081 012-330 3652

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