

BEGINNERS MEAT COURSE

ELEMENTS OF THE COURSE:

Learning outcomes:

Hygiene and Safety

- General, personal and product hygiene and sanitation

Butchery Equipment

- Use of bandsaw, meat slicer, mincer/grinder & mixer/mincer, hydraulic sausage machine, tenderizer, bowl cutter
- Maintenance of equipment
- Cleaning of equipment
- Assembly of equipment

Meat Preparation: Beef

- Breaking meat carcasses into primal cuts
- Housekeeping principles
- Cooking methods

Meat Preparation: Lamb

- Breaking carcass into primal cuts

Meat Preparation: Pork

- Breaking carcass into primal cuts

Meat Preparation: Poultry

- Cutting and de-boning poultry carcasses into primal- and retail cuts

Boerewors, Patties and Sausage Processing

- Understanding sausage meat legislation
- Good manufacturing practice and procedure
- Selecting raw materials
- Mincing meat
- Form and fill of raw minced meat
- Stuffing capacity test
- Equipment for producing boerewors
- Troubleshooting boerewors
- Natural sausage casing

PURPOSE OF COURSE:		
<ul style="list-style-type: none"> ▪ The course is perfect for anyone who wants to enter the meat industry with no or little prior experience. ▪ It is a practical, hands on training that cuts down to industry basics to lay a solid foundation for meat preparation techniques. ▪ Individuals seeking to start a new business venture, retirement business and/or pursue a new career in the meat industry will greatly benefit from the wealth of knowledge our skilled and experienced facilitators have to offer. ▪ The learning experience is advanced by world class training materials designed with easy to follow, step by step photographic instructions. 		
ACCESS TO COURSE:		
Entry requirements:	<ul style="list-style-type: none"> ▪ English communication at a NQF Level 2 (Grade 10 / Standard 8) 	
TRAINING TYPE AND DURATION:		
Type of provision:	<ul style="list-style-type: none"> ▪ Face to face facilitation ▪ Demonstrations 	
Duration of course:	<ul style="list-style-type: none"> ▪ 10 Days (2 consecutive weeks), Monday – Friday ▪ After 3 months working experience, an additional 5 Days (consecutive) 	
WORKPLACE COACHING:		
What is workplace coaching:	To ensure that learners obtain optimum experience in butcher activities, the learner has to be exposed to tasks in the workplace environment. A coach will facilitate the specific workplace learning components of the course, in areas of their own expertise.	
Role of the coach:	<ul style="list-style-type: none"> ▪ To provide practical help and advice to the learner. ▪ To provide opportunities for the learner to practice skills. ▪ To support the learner in preparation for assessment. ▪ To empower the learner to develop his/her own Portfolio of Evidence. ▪ To provide support in relation to the task including the completion of the workplace log sheets. 	
Minimum & Maximum workplace coaching hours:	Skills Programme	Minimum
	Butchery Hygiene & Safety	21
	Butchery Equipment	32
	Meat Preparation: Beef	30
	Meat Preparation: Pork	30
	Meat Preparation: Lamb	140
	Meat Preparation: Poultry	98
	Boerewors, Patties and Sausage Processing	21
	TOTAL	420
Duration of coaching:	<ul style="list-style-type: none"> ▪ A maximum of 4 months from last date of training is allowed to log the minimum workplace coaching hours per skills programme as listed above on the workplace log sheets. 	
Exemptions from logging coaching hours:	<ul style="list-style-type: none"> ▪ No exemptions apply to the workplace coaching hours. ▪ All workplace coaching log sheets with minimum hours per skills programme logged must be submitted with the Portfolio of Evidence file. 	

COURSE FEES:					
Knowledge & Skills components:	<ul style="list-style-type: none"> ▪ Training ▪ R4 995.00 (Excl. VAT) 				
REQUIREMENTS:					
Equipment:	<ul style="list-style-type: none"> ▪ 1 x boning knife ▪ 1 x steak knife ▪ 1 x meat scraper ▪ 1 x pair of gum boots ▪ 2 x white over coats 				
<p>Freddy Hirsch is able to supply the above equipment requirements at a very reasonable packaged price of R480.00 (excl. VAT) for delegates attending the course. If you purchase the full package above, Freddy Hirsch will also offer you a white PVC apron at very competitive price of R35.00 (excl. VAT)</p>					
COURSE ACHIEVEMENTS:					
Certificate(s) achieved:	<ul style="list-style-type: none"> ▪ Certificate of Attendance – Freddy Hirsch Butchers Training School ▪ Butchery Equipment Certificate of Competence – Freddy Hirsch Butchers Training School – Valid for 12 months 				
ASSESSMENT:					
Method:	<ul style="list-style-type: none"> ▪ Written test and practical demonstration ▪ Exemptions from the assessments: None 				
Access:	<ul style="list-style-type: none"> ▪ All formative and summative assessments complete and submitted 				
Assessment Venue	<ul style="list-style-type: none"> ▪ Freddy Hirsch Auditoriums 				
LEARNING MATERIALS:					
<ul style="list-style-type: none"> ▪ Butcher Course Training Manuals ▪ Learner Portfolio of Evidence template file 					
TERMS & CONDITIONS:					
Payment Terms & Cancellation Policy	<ul style="list-style-type: none"> ▪ Payment is due upon registration. Course registrations can not be confirmed unless payment in full has been received. ▪ Freddy Hirsch reserves the right to cancel/re-schedule the course due to the minimum enrolment numbers not met. 				
CONTACT DETAILS:					
<p>BUTCHERS TRAINING SCHOOL</p> <p>Freddy Hirsch Group (Pty) Ltd</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Cape Town</td> <td style="width: 50%;">Johannesburg</td> </tr> <tr> <td>11th Ave & Voortrekker Street, MAITLAND, 7405</td> <td>1-17 Fortune Street, CITY DEEP, 2049</td> </tr> </table> <p>Coordinator</p> <p>Michelle van Rhyn ☎ 021 852 3127 📠 086 519 2429</p> <p>✉ michelle@cresco-con.co.za</p>		Cape Town	Johannesburg	11th Ave & Voortrekker Street, MAITLAND, 7405	1-17 Fortune Street, CITY DEEP, 2049
Cape Town	Johannesburg				
11th Ave & Voortrekker Street, MAITLAND, 7405	1-17 Fortune Street, CITY DEEP, 2049				