

# INTERMEDIATE MEAT COURSE

## ELEMENTS OF THE COURSE:

## Learning outcomes:

### Customer Service

- Customer service basics/standards
- Communication skills
- Dealing with customers

### Butchery Merchandising

- Receiving stock
- Merchandising display principles and procedures
- Effective display techniques
- Prevention of shrinkage and loss
- Merchandise pricing
- Stock rotation system
- Housekeeping standards: Maintaining displays

### Hygiene and Safety

- General hygiene and sanitation
- Personal and product hygiene
- Plant and processing hygiene

### Receiving Quality Meat

- Identify and deal with factors influencing meat quality
- Receive stock

### Meat Preparation: Beef

- Introduction to Bovine anatomy
- Breaking meat carcasses into primal cuts
- Purpose for cutting beef sides into primal- and retail cuts
- Breaking beef sides into primal- and retail cuts
- De-boning beef sides
- Receiving, maintaining and handling of meat products / stock
- Cutting tests
- Housekeeping principles
- Cooking methods

### Meat Preparation: Lamb

- Identifying the bone structures and different cuts

### Meat Preparation: Pork

- Understanding the pig anatomy
- Housekeeping standards
- Cutting the pig carcass into primal- and retail cuts
- Removing and preparing the leg, rump steak, shoulder, belly, loin and rib

### Meat Preparation: Poultry

- Understanding poultry bone structure and anatomy
- Purpose of cutting and de-boning poultry carcasses
- Cutting and de-boning poultry carcasses into primal- and retail cuts
- Receiving, handling, maintaining and releasing of poultry meat cuts

### Boerewors

- 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

### 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

## SKILLS PROGRAMMES & UNIT STANDARDS COVERED IN THE COURSE:

<b>SKILLS PROGRAMME: BUTCHERY HYGIENE AND SAFETY</b>			
<b>Registration No.: 09SP000327020122/0</b>			<b>Level: 2</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
9042	Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	3	7
120416	Apply personal safety practices in a food or sensitive consumer product environment	2	5
<b>TOTAL</b>		<b>2</b>	<b>12</b>
<b>SKILLS PROGRAMME: BUTCHERY MERCHANDISING</b>			
<b>Registration No.: 09SP000345020273/0</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
114896	Receive stock	3	12
114907	Display merchandise visually in a wholesale and retail outlet	3	15
<b>TOTAL</b>		<b>3</b>	<b>27</b>
<b>SKILLS PROGRAMME: MANUFACTURE MINCED MEAT</b>			
<b>Registration No.: 09SP000326030143/5</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
243028	Form or fill raw minced fish or meat products using automated equipment	3	5
243018	Mince fish or meat using automated mincing equipment	3	4
120416	Apply personal safety practices in a food or sensitive consumer product environment	2	5
<b>TOTAL</b>		<b>3</b>	<b>14</b>
<b>SKILLS PROGRAMME: RECEIVING QUALITY MEAT</b>			
<b>Registration No.: 09SP000322020223/0</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
114896	Receive stock	3	12
243023	Identify and deal with factors influencing meat quality	4	10
<b>TOTAL</b>		<b>3</b>	<b>22</b>
<b>SKILLS PROGRAMME: PROCESSING MEAT CARCASSES</b>			
<b>Registration No.: 09SP000323030403/5</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
243032	Break meat carcasses into primal cuts	3	15
243029	Debone and cut meat primal cuts into retail cuts	3	10
243026	Break beef sides and debone primal beef cuts	3	15
<b>TOTAL</b>		<b>3</b>	<b>40</b>
<b>SKILLS PROGRAMME: PROCESSING PORK CARCASSES</b>			
<b>Registration No.: 09SP000324030283/5</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
243015	Split and cut pig carcasses into primal cuts	3	15
243022	Sort deboned pork cuts for further processing	2	3
243017	De-rind and debone various pork cuts	3	10
<b>TOTAL</b>		<b>3</b>	<b>28</b>
<b>SKILLS PROGRAMME: PROCESSING POULTRY CARCASSES</b>			
<b>Registration No.: 09SP000329020112/5</b>			<b>Level: 3</b>
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
243033	Cut and debone poultry carcasses into portions for meat retailing or further processing	3	6
120416	Apply personal safety practices in a food or sensitive consumer product environment	2	5
<b>TOTAL</b>		<b>2</b>	<b>11</b>
<b>CUSTOMER SERVICE – WHOLESALE &amp; RETAIL SETA EXTENTION OF SCOPE</b>			
SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
114903	Interact with customers	2	8
<b>CREDIT TOTAL:</b>		<b>3</b>	<b>140</b>

## WHAT IS A SKILLS PROGRAMME?

A skills programme is a learning programme that:

- is workplace based
- results in credits towards a qualification registered on the National Qualifications Framework
- combines theory and practice
- if completed successfully, it could potentially culminate into a full qualification

## PURPOSE OF COURSE:

- To teach learners how to prepare meat carcasses for further processing, whilst adhering to personal and food safety quality and environmental requirements and specifications.
- To teach learners how to process meat carcasses and produce a variety of safe, quality assured fresh meat retail cuts according to customer needs and requirements that conform to minimum legislation and food safety requirements.
- To skill learners in better manufacturing standards and productivity, both factors which may increase business prosperity.
- To provide the learners with the skills and knowledge to be employed in the meat processing industry and to be able to pursue careers within other sectors of the food industry.

## ACCESS TO COURSE:

### Entry requirements:

- English communication at a NQF Level 2 (Grade 10 / Standard 8)
- 1 Year experience in the meat market industry
- Completion of the pre-assessment test

## TRAINING TYPE AND DURATION:

### Type of provision:

- Face to face facilitation
- Demonstrations
- Role play
- Case studies

### Duration of course:

- 10 Days (2 consecutive weeks)
- Monday – Friday

## 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:

- 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	Maximum
Butchery Hygiene & Safety	21	84
Butchery Merchandising	32	80
Manufacture Minced Meat	30	63
Receiving Quality Meat	30	154
Processing Meat Carcasses	140	280
Processing Pork Carcasses	98	196
Processing Poultry Carcasses	21	42
Customer Service	28	56
*Processing Lamb Carcasses	10	21
*Butchery Equipment	10	21
<b>TOTAL</b>	<b>420</b>	<b>997</b>

\*Not unit standard based

### Duration of coaching:

- 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:

- **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.



**POSSIBLE ACCESS TO SETA GRANT FUNDING FOR COMPANIES:**

<b>FoodBev SETA:</b>	<b>Mandatory Grant</b>	Mandatory grants relate to the basic requirements that a company needs to meet to comply with the Skills Development Act, i.e. the appointment of a skills development facilitator (SDF), and the compilation and execution of a workplace skills plan (WSP). The grant value is 50% of levies paid by companies.
	<b>Skills Programme Grant</b>	A skills programme comprises a cluster of unit standards that equips a learner to perform a specific task or gives him/her an employable skill. FoodBev pays employers a grant of R50 for each credit achieved by a learner on a skills programme.
	<b>SME Grant</b>	The SME Support Grant of R30 000 can be claimed back against virtually any training initiative. An SME is a company that employs less than 50 employees and can be either levy paying, non-levy paying or a BEE company. A pre-approval of the grant is required.

Grant claim forms can be found on the FoodBev SETA website ([www.foodbev.co.za](http://www.foodbev.co.za)) or alternatively contact the Butchers Training School coordinator for the Skills Programme and SME Grant claim forms.

<b>Other SETA's:</b>	If you are paying levies to any other SETA, please contact them for possible grant funding other than their Mandatory Grant.
----------------------	--

**OTHER FEES TO CONSIDER:**

<b>Fundamental components:</b>	<ul style="list-style-type: none"> <li>▪ Offered by: To be confirmed</li> <li>▪ Fees to be confirmed</li> </ul>
<b>Portfolio of Evidence</b>	<ul style="list-style-type: none"> <li>▪ Courier fees for completed Portfolio of Evidence file to be couriered to Freddy Hirsch after course.</li> </ul>
<b>Final Summative Assessment</b>	<ul style="list-style-type: none"> <li>▪ Travel and possible accommodation fees for 1 day after training for the final summative assessment.</li> </ul>

**TERMS & CONDITIONS:**

<b>Payment Terms &amp; Cancellation Policy</b>	<ul style="list-style-type: none"> <li>▪ Payment is due upon registration. Course registrations can not be confirmed unless payment in full has been received.</li> <li>▪ Freddy Hirsch reserves the right to cancel/re-schedule the course due to the minimum enrolment numbers not met.</li> </ul>
--	--

**CONTACT DETAILS:**

**BUTCHERS TRAINING SCHOOL**

Freddy Hirsch Group (Pty) Ltd

**Cape Town**

11th Ave & Voortrekker Street, MAITLAND, 7405

**Johannesburg**

1-17 Fortune Street, CITY DEEP, 2049

**Coordinator**

Michelle van Rhyen

☎ 021 852 3127

☎ 086 519 2429

✉ [michelle@cresco-con.co.za](mailto:michelle@cresco-con.co.za)