



Advanced Butcher Apprenticeship



Level 3



18 months

This Level 3 apprenticeship prepares apprentices to work in or run a butcher's shop, butchery department or meat processing plant.



Apprenticeship overview

An Advanced Butcher will often take responsibility for a shop or function in a meat business and will possess all round knowledge of the craft. At this level butchers will be excellent communicators and possess a technical knowledge of meat products.



Typical job roles

Advanced Butcher working within:

Retail

Process

In store

Sustainable Retail

Sustainable Process

Organic Retail

Organic Process

Why choose an apprenticeship for your business?

The benefits, in brief:

- Retrain and upskill your current team
- Fill skill gaps and expand your workforce
- Diversify your team and bring in fresh ideas

Why choose us?

- We are one of the biggest apprenticeship providers in the region
- We are funding experts and can help you get the maximum benefit of government funding available to you
- We will support you as an employer and your apprentice throughout the apprenticeship journey

Interested?

**We welcome your enquiries.
Contact us below:**



Email: apprenticeships@leedscitycollege.ac.uk

Visit: leedscitycollege.ac.uk/employ-an-apprentice

**HARROGATE
COLLEGE**

Email: apprenticeships@harrogatecollege.ac.uk

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