



Butcher Apprenticeship



Level 2



21 months

This apprenticeship prepares the apprentice to work in a butchers, butchery department or meat processing plant.



Apprenticeship overview

The broad purpose of the occupation is to prepare and provide a variety of cuts of meat, and poultry for consumers to buy. This is a core and options apprenticeship, with two options and the option taken is dependent on the specialism of the employer.



Typical job roles

- Meat Processor
- Meat Manufacturer
- Instore Retailer
- Independent Retailer
- Meat Supplier

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

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COLLEGE**

Email: apprenticeships@harrogatecollege.ac.uk

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