

Butcher

Level: 2
Duration: 21 months

Butchers are skilled craftspeople who handle the processing of meat from carcasses into various cuts and products ready for sale to the public or food businesses.

Apprenticeship overview

You will develop the knife skills and technical knowledge required to bone, trim, and portion meat. You'll learn about the provenance of different meats and how to advise customers on cooking and preparation.

Core skills, knowledge and behaviours you will learn

- Knife skills for boning, seaming, and portioning
- Meat species identification and carcass breakdown
- Food safety, hygiene, and cross-contamination prevention
- Health and safety, including the safe use of saws and mincers
- Customer service and sales techniques
- Stock control and waste reduction

Typical job roles

- Retail Butcher
- Processing Butcher
- In-store Butcher
- Apprentice Butcher

Where you might work

- Retail butcher shops
- Supermarket meat counters
- Meat processing plants
- Farm shops



Good to know

You will be working in cold environments (chillers and walk-in fridges)

The role is physically demanding and involves heavy lifting

Accuracy is essential to maximise the "yield" (value) of the carcass