



ACCOUNTING
ADMINISTRATION
BRICKWORK
CUSTOMER SERVICE
EARLY YEARS
ELECTRICAL INSTALLATION
GENERAL CONSTRUCTION OPERATIVES
HAIRDRESSING & BEAUTY THERAPY
HEALTH & SOCIAL CARE
HOSPITALITY & CATERING
ICT
JOINERY
MANAGEMENT
MOTOR VEHICLE
PLUMBING
TEAM LEADING
WAREHOUSING & STORAGE

LEVEL 2 APPRENTICESHIPS **BUTCHERY**

www.tameside.ac.uk

SUPPORTING TEACHING & LEARNING
TEAM LEADING
WAREHOUSING & STORAGE

Why consider Apprenticeships?

- // Train to be an expert in the butchery industry
- // Maintain food safety in the workplace
- // Develop productive working relationships

Why not get upskilled for your career?

- // Taught by friendly, experienced and helpful tutors
- // Attend key industry events
- // Get a mixture of classroom-based and on-the-job training

Gain personal Learning & Thinking Skills:

- // Creativity
- // Team-building & team-working
- // Independence
- // Self-management
- // Effective participation
- // Reflective learning

Course content

- // The main qualifications are Level 2 Proficiency in Meat and Poultry Industry Skills. You will build a portfolio of your work including witness testimony, photographs, direct observation and oral questioning.

How our programme works

- // 12 month Apprenticeship
- // Day release to College
- // Practical learning by industry professionals

Course duration and format

- // 1 year
- // You will spend 4 days in the workplace which could include evenings and weekends
- // You will attend College 1 day per week which will be split into 3 sessions: Maths and English, Butchery theory and a practical food preparation session.

Qualification breakdown

- // Working in a safe, hygienic and secure manner within food operations
- // Working as part of a food preparation team
- // Preparing meat and poultry
- // Understand how to sharpen cutting tools for use in food operations

Functional Skills

- // English - Level 1
- // Maths - Level 1

FOR FURTHER INFORMATION CONTACT

Business Development Team

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