

Meat Cutter *On-the-Job Training Guide*

Meat Cutters perform carcass breaking, primal cuts, sub-primal cuts, counter-ready cuts, packaging and labeling and merchandizing of meat, poultry, and in some cases, seafood.

Training Requirements: 5400 hours (3 years) including: three 8-week training sessions at Saskatchewan Polytechnic in Saskatoon.

Journeyman to apprentice ratio for this trade is: 1:2

The information contained in this pamphlet serves as a guide for employers and apprentices. Apprenticeship training is mutually beneficial to both employer and apprentice. The employer's investment in training apprentices results in skilled and certified workers. The pamphlet summarizes the tasks to be covered by the apprentice during the on-the-job portion of apprenticeship training. An apprentice spends approximately 85% of the apprenticeship term training on-the-job.

It is the employer's or journeyman's training responsibility to supervise an apprentice's practical skills development until a satisfactory level of proficiency has been reached.

EMPLOYER TRAINING RESPONSIBILITY

- introduce the apprentice to daily practice in approved sanitary procedures
- provide guided, hands-on practice in the set-up, operation and cleaning of tools and equipment
- demonstrate the techniques used to build effective customer relations
- ensure that the apprentice can evaluate the end-product.

Employers should make every effort to expose their apprentices to work experience in as many areas of the trade as possible.

Below, in-school instruction is listed first; suggestions to help employers assist the apprentice to prepare for in-school training are listed next.

The content of the training components is subject to change without notice.

Level One

Sanitation

Procedures and regulations
Sanitation and hygiene
Safe meat handling

The employer can assist the apprentice to prepare for this section of technical training by:

- *identifying how regulations and procedures affect businesses and consumers*
- *demonstrating correct sanitary and hygienic work practices*
- *properly storing meat products*

Hand and Power Tools

Types and uses
Tool safety
Tool maintenance

The employer can assist the apprentice to prepare for this section of technical training by:

- *identifying and using the right tool for the right job*
- *demonstrating best-practice when using tools*
- *explaining how and when tools are serviced*

Inspection and Grading of Beef

Grading and inspection of beef

The employer can assist the apprentice to prepare for this section of technical training by:

- *describing the role of the inspector*
- *explaining the inspection process*
- *describing the various grades of beef*
- *explaining the grading process*

Muscle/Skeletal Structure of beef

Structure and types
Effects of aging and bloom
Bone classifications
Muscle groups/names
Cooking procedures

The employer can assist the apprentice to prepare for this section of technical training by:

- *explaining how various muscle groups relate to retail cuts*
- *explaining various cooking procedures to assist consumers*
- *identifying portion size versus package size*

Communications

Interpersonal skills
Customer relations
Conflict resolution

The employer can assist the apprentice to prepare for this section of technical training by:

- *demonstrating effective customer service techniques*
- *building worker morale through the use communication and good interpersonal skills*
- *explaining how to resolve conflict with the customer in a “win-win” way*

Trade Math

Industry calculations

The employer can assist the apprentice to prepare for this section of technical training by:

- *demonstrating how to price retail products*
- *explaining how to achieve maximum profit from inventory*

Beef Front

Processing a beef front

Square cut chucks, 7-bone rib, lesser cuts, plate, shank, brisket, block ready, retail cuts

Correct knife selection

Ground beef

Merchandizing

Storage

The employer can assist the apprentice to prepare for this section of technical training by:

- *demonstrating correct breaking procedures*
- *explaining cutting locations*
- *identifying correct knife selection*
- *describing best merchandizing techniques to maximize profit*
- *explaining the importance of correct storage and temperature*

Level Two

Processing a Hind of Beef

Remove flank

Remove long loin

Short hip of beef

Sirloin tip

Ground beef

Retail cuts

Processing a long loin

The employer can assist the apprentice to prepare for this section of technical training by:

- *demonstrating correct breaking procedures*
- *explaining cutting locations*
- *identifying correct knife selection*
- *describing best merchandizing techniques to maximize profit*
- *explaining the importance of correct storage and temperature*

Merchandizing

Value added product

Ground beef

Wrapping, labeling, costing, pricing

Storage

The employer can assist the apprentice to prepare for this section of technical training by:

- *providing hands-on training to create various ground beef products (Regular, Lean, Extra Lean)*
- *describing all of the information required on labeling*
- *demonstrating correct use of trays for wrapping of consumer products*
- *demonstrating how to price retail products*

Level Three

Inspection and Indexing of Pork

Grading and inspection of pork

The employer can assist the apprentice to prepare for this section of technical training by:

- *explaining what indexing is*

Processing a Side of Pork

Primal and sub-primal cuts

Merchandizing for retail

The employer can assist the apprentice to prepare for this section of technical training by:

- *demonstrating correct breaking procedures*
- *explaining cutting locations*
- *identifying correct knife selection*
- *describing best merchandizing techniques to maximize profit*
- *explaining the importance of correct storage and temperature*

Merchandizing Pork for Retail

Pork loin

Ground pork

Storage

Value added products

Wrapping, labeling, costing, pricing

The employer can assist the apprentice to prepare for this section of technical training by:

- *providing hands-on training to create various ground pork products*
- *describing all of the information requires on labeling*
- *demonstrating correct use of trays for wrapping of consumer products*
- *demonstrating how to price retail products*
- *identifying correct knife selection*
- *describing best merchandizing techniques to maximize profit*
- *explaining the importance of correct storage and temperature*

Inspection and Grading of Poultry

Grading and inspection of poultry

The employer can assist the apprentice to prepare for this section of technical training by:

- *explaining what grading is*

Processing Poultry

Cutting parameters

Segmenting

The employer can assist the apprentice to prepare for this section of technical training by:

- *providing the opportunity to perform the correct cutting procedures*

Merchandizing Poultry Products

Storage

Value added products

Wrapping, labeling, costing and pricing

The employer can assist the apprentice to prepare for this section of technical training by:

- *providing hands-on training to create various ground poultry products*
- *describing all of the information requires on labeling*
- *demonstrating correct use of trays for wrapping of consumer products*
- *demonstrating how to price retail products*
- *identifying correct knife selection*
- *describing best merchandizing techniques to maximize profit*
- *explaining the importance of correct storage and temperature*

Seafood

Fish species

Quality

Fillets and steaks

Wrapping, labeling, costing and pricing

Storage

The employer can assist the apprentice to prepare for this section of technical training by:

- *explaining fish varieties*
- *demonstrating how to prevent cross contamination (e.g. allergies to shell fish)*

Consider apprenticeship training as an investment in the future of your company and in the future of your workforce. Ultimately, skilled and certified workers increase your bottom line.

Get involved in the apprenticeship training system. Your commitment to training helps to maintain the integrity of the trade.

Do you have employees who have been working in the trade for a number of years but don't have trade certification? Contact your local apprenticeship office for details on how they might obtain the certification they need.

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