



Meat Cutter

On-the-Job Training Guide

2025

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TRAINING REQUIREMENTS FOR THE MEAT CUTTER TRADE

To graduate from each level of the apprenticeship program, an apprentice must successfully complete the required technical training and compile enough on-the-job experience to total at least 1800 hours each year. Total trade time required is 5400 hours and at least 3 years in the trade.

Journeyman to apprentice ratio for this trade is: 1:4

The information contained in this document 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 document summarizes the tasks to be covered by the apprentice during their on-the-job portion of apprenticeship training. An apprentice spends approximately 85% of their apprenticeship term training on-the-job.

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

EMPLOYER TRAINING RESPONSIBILITY

- promote a safety-conscious workplace
- provide mentored, hands-on practice in the use of tools and equipment
- demonstrate procedures relevant to the trade
- provide the opportunity for apprentices to perform full scope of services
- ensure that the apprentice can perform the services in the trade

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

The On-the-Job Training Guide is to help employers assist the apprentice to prepare for in-school training.

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

MEAT CUTTER TASK MATRIX CHART

This chart outlines the major work activities, tasks and sub-tasks from the 2006 Provincial Occupational Standard. Each sub-task details the corresponding essential skill and level of training where the content is covered. *

* Sub-tasks with numbers in the boxes is where the content will be delivered in training

A - Occupational Skills

28%

A-1 Maintains sanitization standards	1.01 Sanitizes tools and equipment 1, 2, 3	1.02 Practices personal hygiene 1, 2, 3	1.03 Practices food safety procedures 1, 2, 3	1.04 Practices good housekeeping 1, 2, 3
A-2 Receives and stores meat/seafood (seafood not common core)	2.01 Verifies invoice/packing slip 2, 3	2.02 Checks condition of shipment 1, 2, 3	2.03 Verifies temperature 2, 3	2.04 Transfers to storage 2, 3
A-3 Uses hand tools	3.01 Selects hand tools 1, 2, 3	3.02 Maintains hand tools 1, 2, 3		
A-4 Uses power tools	4.01 Selects power tools 1, 2, 3	4.02 Maintains power tools 1, 2, 3		
A-5 Uses power equipment	5.01 Selects power equipment 1, 2, 3	5.02 Maintains power equipment 1, 2, 3		

B - Slaughtering

10%

B-6 Performs anti-mortem procedures	6.01 Receives animals 1	6.02 restrains live animals 1, 2, 3	6.03 Stuns animal 1, 2, 3
B-7 Performs post-mortem procedures	7.01 Bleeds animal 1, 2, 3	7.02 Prepares carcass 1, 2, 3	
B-8 Performs cleaning procedures	8.01 Eviscerates carcass 1, 2, 3	8.02 Performs inspections 1, 3	8.03 Washes carcass 1, 2, 3

C – Meat Cutting

62%

C-9 Determines species	9.01 Identifies domestic livestock 1	9.02 Identifies specialty livestock 3	9.03 Identifies fish/seafood (Not Common Core)
C-10 Cuts carcass	10.01 Breaks carcass into primals 1, 2, 3	10.02 Breaks carcass into sub-primals 1, 2, 3	10.03 Prepares retail cuts 1, 2, 3
			10.04 Prepares fish/seafood cuts 3 (Not Common Core)

D - Processing

0%

D-11 Prepares fresh products	11.01 Makes sausage 2, 3	11.02 Creates meat block 2, 3	11.03 Prepares seasonings 2, 3
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D-12 Prepares cured/smoked ingredients	12.01 Makes sausage 2, 3	12.02 Prepares pork products 3	12.03 Prepares beef products 1, 2	12.04 Prepares poultry products 3
D-13 Creates value-added products	13.01 Selects meats 3	13.02 Prepares meats using seasonings/marinades 3	13.03 Selects fish/seafood 3 (Not Common Core)	13.04 Prepares fish/seafood using seasonings/marinades 3

E - Marketing

10%

E-14 Controls costs	14.01 Performs cutting test 1, 2, 3	14.02 Performs "mark-ups" 1, 2, 3	14.03 Minimizes shrinkage 1, 2, 3		
E-15 Prepare merchandising	15.01 Determines client's needs 1, 2, 3	15.02 Creates eye appeal 2, 3	15.03 Provides samples 1, 2, 3	15.04 Packages product 2, 3	15.05 Labels product 2, 3
E-16 Serves client	16.01 Uses communication skills 1	16.02 Retains clients 1			

TRAINING PROFILE CHART

This Training Profile Chart represents Saskatchewan Apprenticeship and Trade Certification Commission (SATCC) technical training at the topic level.

Level One	Transcript Code	Hours
Sanitation	SANT 107	21
Hand and Power Tools	TOOL 112	36
Inspection and Grading of Beef	MCUT 100	24
Muscle and Skeletal Structure of Beef	MCUT 101	18
Communications	COM 102	24
Trade Math	MATH111	30
Processing a Light Beef Front	MCUT 102	43
Processing a Heavy Beef Front	MCUT 103	44
		240

Level Two	Transcript Code	Hours
Processing a hind of beef/maximum profit	MEAT 204	60
Divide Hind of Beef	MCUT 200	24
Processing a Hip of Beef	MCUT 201	60
Processing a Long Loin of Beef	MCUT 202	60
Merchandizing	MCUT 203	36
		240

Level Three	Transcript Code	Hours
Inspection and Indexing of Pork	MCUT 300	24
Sub-divide a Side of Pork	MCUT 301	24
Processing a Leg of Pork	MCUT 302	24
Processing a loin of pork	MCUT 303	24
Processing a Pork Belly	MCUT 304	24
Processing Pork Shoulder	MCUT 305	24
Merchandizing Pork for Retail	MEAT 300	25
Inspection and Grading of Poultry	MCUT 306	12
Processing Poultry	MCUT 307	30
Merchandizing Poultry Products	MCUT 307	14
Merchandizing Seafood	MEAT 301	15
		240

ON-THE-JOB AND IN-SCHOOL TRAINING

CONTENT FOR THE MEATCUTTER TRADE

This chart outlines on-the-job examples for apprentices to achieve relevant work experience to prepare for the topics of technical training. Topics of technical training are provided with the associated learning outcomes.

Level One	8 weeks	240 hours
Sanitation		21 hours
<ul style="list-style-type: none"> interpret procedures and regulations governing sanitation and hygiene handle fresh and cured meat safely demonstrate personal hygiene 		
Mentors can assist the apprentice to prepare for this section of technical training by:		
<ul style="list-style-type: none"> <i>identifying how regulations and procedures affect businesses and consumers</i> <i>demonstrating correct sanitary and hygienic work practices</i> <i>properly storing meat products</i> 		
Hand and Power Tools		36 hours
<ul style="list-style-type: none"> explain the types and uses of hand and power tools handle tools safely maintain hand and power tools 		
Mentors can assist the apprentice to prepare for this section of technical training by:		
<ul style="list-style-type: none"> <i>identifying and using the right tool for the right job</i> <i>demonstrating best practice when using tools</i> <i>explaining how and when tools are serviced</i> 		
Inspection and Grading of Beef		24 hours
<ul style="list-style-type: none"> describe the grading and inspection of beef 		
Mentors can assist the apprentice to prepare for this section of technical training by:		
<ul style="list-style-type: none"> <i>describing the role of the inspector</i> <i>explaining the inspection process</i> <i>describing the various grades of beef</i> <i>explaining the grading process</i> 		
Muscle and Skeletal Structure of Beef		18 hours
<ul style="list-style-type: none"> describe the structure and types of muscles identify the effects of aging and blooming on muscles identify bone classifications identify the common name and location of the large muscles that form the major retail cuts identify the proper cooking procedure for various retail cuts 		
Mentors can assist the apprentice to prepare for this section of technical training by:		
<ul style="list-style-type: none"> <i>explaining how various muscle groups relate to retail cuts</i> <i>explaining various cooking procedures to assist consumers</i> <i>identifying portion size versus package size</i> 		

Communications**24 hours**

- perform job-related interpersonal skills
- demonstrate effective customer relations techniques
- apply conflict resolution skills

Mentors 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**30 hours**

- perform industry related calculations

Mentors 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*
-

Processing a Light Beef Front**43 hours**

- identify light square cut chucks
- describe the 7-bone rib, square cut chuck and lesser cuts of beef
- describe the plate, shank and brisket
- split the 7-bone rib from the plate
- fabricate the square cut chuck for block-ready use
- cut the block-ready square cut chuck into retail cuts
- demonstrate correct use of boning knives
- produce retail cuts from the plate, shank and brisket
- produce ground beef
- demonstrate wrapping, labelling, costing and pricing of beef
- store beef products

Mentors 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*

Processing a Heavy Beef Front

44 hours

- identify heavy square cut chucks
- describe the 7-bone rib, square cut chuck and lesser cuts of beef
- describe the plate, shank and brisket
- split the 7-bone rib from the plate
- fabricate the square cut chuck for block-ready use
- cut the block-ready square cut chuck into retail cuts
- demonstrate correct use of boning knives
- produce retail cuts from the plate, shank and brisket
- produce ground beef
- demonstrate wrapping, labelling, costing and pricing of beef
- store beef products

Mentors 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

8 weeks

240 hours

Processing a Hind of Beef/Maximum Profit

60 hours

- processes a hind of beef for maximum profit

Mentors 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*
-

Sub-divide Hind of Beef

24 hours

- remove flank from the hind
- remove long loin

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

- *demonstrating correct breaking procedures*
 - *explaining cutting locations*
 - *identifying correct knife selection*
-

Processing a Hip of Beef

60 hours

- describe short hip of beef
- remove sirloin tip from short hip
- de-bone the short hip of beef for block-ready use
- make retail cuts from the block ready hip of beef

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

- *demonstrating correct breaking procedures*
 - *explaining cutting locations*
 - *identifying correct knife selection*
-

Processing a Long Loin of Beef

60 hours

- process long loin

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

- *demonstrating correct breaking procedures*
 - *explaining cutting locations*
 - *identifying correct knife selection*
-

Merchandizing

36 hours

- produce ground beef
- demonstrate wrapping, labelling, costing and pricing beef
- properly store beef and beef products

Mentors 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

8 weeks

240 hours

Inspection and Indexing of Pork

24 hours

- describe grading and inspection of pork

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

- *explaining what indexing is*
 - *describing the role of the inspector*
 - *explaining the inspection process*
 - *describing the various grades of pork*
 - *explaining the grading process*
-

Sub-divide a Side of Pork

24 hours

- describe a side of pork
- describe primal and sub-primal cuts

Mentors 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*
-

Processing a Leg of Pork

24 hours

- merchandize a pork leg for retail counter

Mentors 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*
-

Processing a Pork Belly

24 hours

- fabricate the pork belly into retail cuts

Mentors 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*

Processing Pork Shoulder

24 hours

- make pork shoulder into retail cuts

Mentors 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*

Processing a Pork Loin

24 hours

- make pork loin into retail cuts

Mentors 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

25 hours

- merchandize pork loin for retail
- produce ground pork
- demonstrate wrapping, labelling, costing and pricing pork
- store pork

Mentors 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

12 hours

- describe grading and inspection of poultry

Mentors 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 poultry*
- *explaining the grading process*
- *explaining what grading is*

Processing Poultry

30 hours

- describe cutting parameters of chicken and turkey
- cut chicken and turkey into segments

Mentors 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

14 hours

- demonstrate wrapping, labelling, costing and pricing poultry
- store poultry products

Mentors 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*
-

Merchandizing Seafood

15 hours

- identify common fish species
- identify factors affecting quality
- cut fish into fillets and steaks
- demonstrate wrapping, labelling, costing and pricing of seafood for retail
- store seafood and seafood products

Mentors 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 shellfish)*

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 do not have trade certification? Contact your local apprenticeship office for details on how they might obtain the certification they need.

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