

Meat Cutter

Provincial Journeyperson Examination Information

Apprentice Requirements:	3 years and 5400 hours
Tradesperson Requirements:	4.5 years and 8100 hours
Practical Examination:	No

The provincial journeyperson examination for this trade is developed by Meat Cutter Journeypersons and employer representatives. The content for this examination is drawn from the Provincial Occupational Analysis (POA) and is based on industry's standards and expectations. You can download and print a free copy of the POA from the Saskatchewan Apprenticeship website by visiting www.saskapprenticeship.ca.

To write the interprovincial journeyperson examination, you must either successfully complete an apprenticeship training program or meet tradesperson eligibility requirements. The pass mark is 70%.

Use of cell phones, electronic imaging/recording or communication equipment is **not** permitted. You will be required to leave immediately if any of these items are found on your person.

Please note that examinations and study information change frequently. The most recent information is available on our website at www.saskapprenticeship.ca.

Meat Cutter – Provincial Journeyperson Examination Information

A provincial journeyperson examination is based on the Provincial Occupational Analysis (POA) for the trade. The POA describes the skills and knowledge required to perform the duties of the trade. Each standard is divided into Major Work Activities (MWA), which are divided into Tasks, which are divided into Sub-tasks.

The provincial journeyperson examination has a certain number of questions assigned to these sections. The number of questions is provided below. For more information, see the full Provincial Occupational Analysis for this [trade](#).

Total number of questions on the Provincial Journeyperson examination – 100 questions*

Subject	Percent	Number of Questions
MWA A: Common Occupational Skills	34%	
Task A-1: Maintains sanitization standards		21
Task A-2: Receives and stores meats/seafood (Seafood NOT COMMON CORE)		5
Task A-3: Uses hand tools		3
Task A-4: Uses power tools		3
Task A-5: Uses power equipment		2
MWA B: Slaughtering	0%	
Task B-6: Performs anti-mortem procedures		0
Task B-7: Performs post-mortem procedures		0
Task B-8: Performs cleaning procedures		0
MWA C: Meat Cutting	54%	
Task C-9: Determines species		8
Task C-10: Cuts carcass		46
MWA D: Processing	0%	
Task D-11: Prepares fresh products		0
Task D-12: Prepares cured/smoked ingredients		0
Task D-13: Creates value-added products		0

MWA E: Marketing	12%	
Task E-14: Controls costs		8
Task E-15: Prepares merchandizing		2
Task E-16: Serves client		2
Total	100%	100

**The number of questions on a provincial examination, assigned to assess each major work activity of the POA, as derived from the collective input from workers within the trade across Saskatchewan.*

Suggested trade resources when preparing for the examination.

To assist you, a list of reference textbooks is provided below. Note that ISBN numbers are subject to change. Please consult with your supplier to access their most current version of the textbook you are acquiring. It is not necessary to use these specific textbooks; you may find others which will be equally beneficial. You are encouraged to seek additional reference materials in all test areas.

- CPMCA's Professional Reference Manual, Canadian Professional Meat Cutters Association.

This manual is available through the Canadian Professional Meat Cutters Association web site at: <http://www.meatcutters.org/>

NOTE: Textbooks **are not** usually available from libraries. When textbooks are being purchased, candidates should allow several weeks for delivery and several weeks for studying.

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This information is subject to change without notice.