BUTCHER

ALSO KNOWN AS: RETAIL BUTCHER | MEAT COUNTER SPECIALIST | PROCESSED MEAT TECHNICIAN

CARVE OUT A REWARDING CAREER AS A BUTCHER.

Bridge the gap between farm and table, guiding customers through the world of premium cuts and artisanal meat products while showcasing your craftsmanship in the art of butchery.

KEY SKILLS

Skills which may benefit anyone considering a job as a butcher include:

- Butchery
- Food safety
- Sales skills
- Customer service
- Product knowledge

VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a butcher include:

- Knowledgeable
- Attentive
- Creative
- Friendly
- Organised
- Realistic – "Do-er"

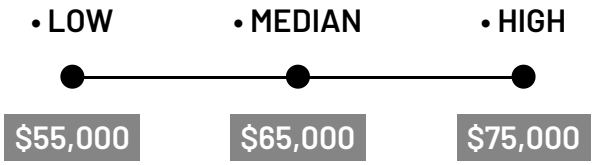
CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Team Leader
- Food Scientist
- Compliance and Safety Officer
- Quality Assurance Officer

SALARY EXPECTATION

The expected salary for a Butcher can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

▸ Food and Beverage ▸ Meat and Seafood Processing

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- Essential Mathematics
- Essential English
- Hospitality Practices

JOB OVERVIEW

Butchers select, prepare and sell high-quality cuts of meat to consumers, minimising food waste, whilst maintaining strict hygiene standards.

This is a position that will see you customer-facing, building relationships and perform visual merchandising – it's not just handling knives and meat. You will interact directly with customers, providing advice on meat selection and preparation.

Your responsibilities will include breaking down whole animals or large primal cuts, creating custom cuts for customers, and maintaining product quality. You'll also manage inventory, process special orders, and may develop value-added products like sausages or marinated meats. Your expertise in meat handling, food safety, and customer service will be crucial in maintaining the shop's reputation and customer satisfaction.

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WHAT WILL YOU DO?

Your role may include duties as follows:

1. Cutting, trimming, boning and presenting meat for customers.
2. Maintaining product knowledge ensuring you're aware of seasonal cuts, cooking techniques and correct storage.
3. Preserving meat quality including freshness, correct labelling, as per industry requirements.
4. Welcome customers, making recommendations based on customer needs, point of sale procedures.
5. Sanitation and hygiene procedures for workstations, tools, machines, food handling and proper PPE.

HOW TO BECOME A BUTCHER

To prepare for a career as a butcher you should:

1. aim to complete your Year 10 secondary education. Completing Years 11 and 12 will also provide a good foundation and give you access to information through school subjects, teamwork opportunities, and building communication skills.
2. undertake a Certificate II in Meat Processing (Meat Retailing) (AMP20415). This qualification would give you entry level skills in the industry.
3. research potential employers in your area via a search engine, social media or job site. Even if there are no jobs advertised with the employer you're interested in, it can be a good idea to send a cover letter with your resume expressing your interest.

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VOCATIONAL EDUCATION & TRAINING

An apprenticeship is the best pathway to gain employment as a butcher. You can undertake the following qualifications as apprenticeships:

- Certificate III in Meat Processing (Retail Butcher) (AMP30815)
- Certificate III in Meat Processing (Smallgoods – General) (AMP30916)
- Certificate III in Meat Processing (Smallgoods – Manufacture) (AMP31016)

As an apprentice you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific trade while earning a salary.

Duration: Apprenticeships typically last up to 4 years for full-time participants. Part-time apprenticeships may take longer, depending on the individual's work schedule and training progress.

Work and study combination: As an apprentice, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO). School-based apprenticeships may be available.

Eligibility: Generally, apprenticeships do not require any formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers. There are minimum age requirements and there may be other eligibility criteria.

Completion: On completion you will receive a nationally recognised trade qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

You may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Other qualifications that may be useful in this role include:

- Certificate IV in Meat Processing (AMP40222)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.

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