

# BUTCHERY

## TRAINING COURSES



### Level 2 Diploma in PROFESSIONAL BUTCHERY

The meat and poultry sector of the food industry is a significant employer in the UK. There are opportunities in the abattoir, processing, manufacturing, catering and wholesale sub-sectors, as well as retail butchery.

A recent £7 million investment in the food processing plant at Reaseheath means that we have one of the best equipped food processing teaching facilities in Europe.

Our butchery department is well equipped with the manufacturing processes as required to deliver meat technology courses.



 01270 613 242

 enquiries@reaseheath.ac.uk

 reaseheathfoodcentre.com

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### About the course:

This course opens up opportunities within a variety of roles such as quality control, laboratory work, production, product development and sales & marketing. There is also the option to take certificates in Food Safety, Health & Safety and HACCP. Work is undertaken and assessed through assignments with some short examinations.

### The course includes:

- Principles of meat science
- Development of butchery skills
- Principles of curing and other treatments
- Food safety
- Quality assurance
- The development of key skills (numeracy and literacy)

### What qualifications will I gain?

- Level 2 Diploma in Professional Butchery

### Course options after this programme

- Professional Butchery
- Food Technology

### At a glance...

Length of course: 1 year.

Entry requirements: At least 4 GCSEs at Grade D or above.

Foundation level 1 in food preparation and cooking.

### How to apply...

Contact Enquiries & Application team:

**01270 613 242**

or email:

**enquiries@reaseheath.ac.uk**



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