

BUTCHERY EXCELLENCE SKILLS & TRAINING

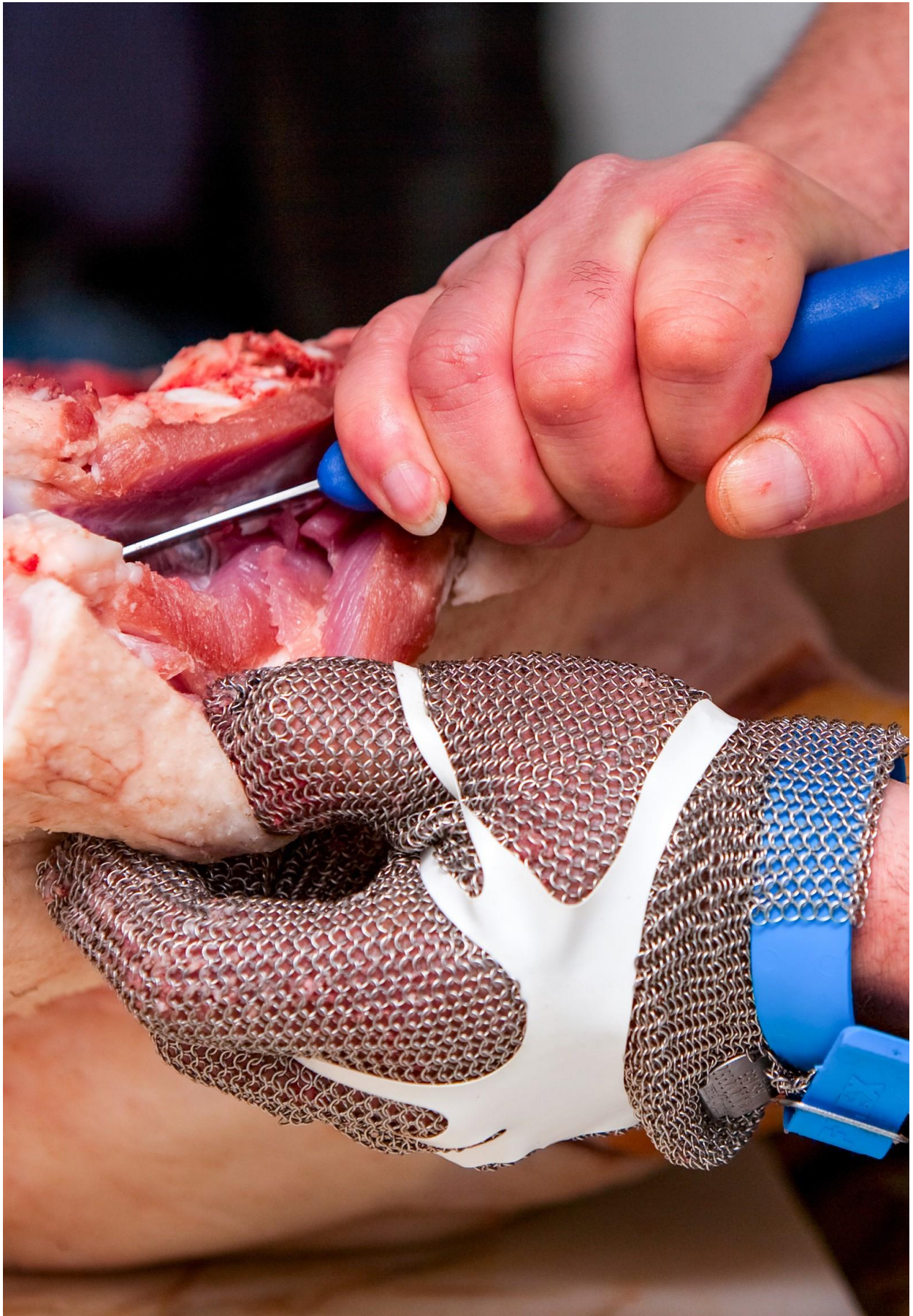
BEST PRACTICE

Butchery Excellence Internship

ON THE JOB **CERTIFIED**
PROFESSIONAL
BUTCHERY **INTERNSHIP**

BEST PRACTICE





CERTIFIED PROFESSIONAL BUTCHERY INTERNSHIP



Recognised butchery training & development

guided training on the job

New & innovative techniques

Traditional butchery methods

Assessment & verification

Certification

Prior learning recognition

BESTPRACTICE

With on site instruction by our master butcher trainer

We will give each of our trainees the skills to work in today's modern butcher shop

Training at a time that suits you and the butcher shop

Each module is fully assessed and verified

We empower you and give you the skills to succeed

Certification will be awarded when all modules are successfully completed



BUTCHERY EXCELLENCE SKILLS AND TRAINING



Be the best with the **BEST**

Interns who successfully complete this training will:

- Acquire and develop the necessary knowledge and skills for meat cutting and preparation
- Demonstrate the competent use of various meat cutting equipment
- Demonstrate the skills and knowledge and required to produce a variety of meat cuts and products.
- All training will be to the specifications of the relevant employers
- Alternative cutting methods will be referenced and discussed



1 Monthly Training Visit on Site

Level 1

Basic

Level 2

Intermediate

Level 3

Advanced



Internship Levels of Achievement

Each level will be completed over one calendar year from commencement of the training. All modules in each of the learning stages will be verified through continuous assessment. After successful completion certification will be awarded & advancement to the next level achieved. A minimum of 3 years is required for fully Accredited Certification and when completed the trainee will be deemed to have completed and will be awarded the Level 3

BEI Certified Professional Butchery Internship

Accredited Prior Learning will be assessed & accepted as evidence of previous knowledge. Initial Assessment will determine level of competence.

BUTCHERY INTERNSHIP

Traditional Butcher Skills Modern Training

The BEI Certified Professional Butchery Internship will cover all aspects of life as a butcher – enabling each participant to empower themselves through hands on training and assessment. Staying true to traditional methods whilst embracing modern and innovative techniques.



“BEI Certified Professional Butchery Internship is Training and Assessment at its very best, working around you to suit your workplace needs, achieving the very best results for the business you work in, at a time that suits you”

Dave Lang BEI Master Butcher
BEI Certified Butcher Trainer

BEI Professional Butchery Internship



Certifies Qualification Framework: Aims and Objectives

The BEI Professional Butchery Internship framework is structured for candidates currently employed or considering a career in a butchery or meat retail outlet. Candidates will have the opportunity to learn and underpin the necessary hands on practical skills and knowledge needed in today's modern butcher shop / meat retail setting.

This internship aims to enable candidates to work efficiently, hygienically, effectively and safely, resulting in a production skills base that empowers them to succeed as artisan butchers with both up to date techniques as well as core traditional butchery skills.

Training and Evaluation (Assessment Process)

Training will be hands on in store and delivered by highly skilled and experienced butchery professionals. Evaluation of the modules is by BEI intern demonstration of skills and thorough knowledge-based questioning. BEI Module Skill observation will be the method used to underscore the competency of each BEI Candidate at each level. Internal quality assurance of this internship will be measured by fully qualified verifiers and all training and assessment will be strictly reviewed & monitored to enable BEI Ireland to raise the standards in butchery training provision on the island of Ireland

Level 1 BEI Certified Internship in Professional Butchery (BASIC)

Interns do not require any prior qualifications or food skills experience to attain Level 1 BEI Certified Internship in Professional Butchery (BASIC). However, previous and relevant achievement as well as proven prior learning may be used as part of the BEI assessment process.

Compulsory skills modules in hygiene and food safety, procurement, traceability and principles of butchery will anchor the framework. Training will be commensurate to the business in which each trainee intern works. Skills training therefore will cover a number of disciplines including beef, lamb, pork, and poultry butchery. Interns may choose optional modules to supplement learning of butchery knowledge.

Progression to subsequent levels of BEI Certified Internship in Professional Butchery (Intermediate and Advanced) will be on successful completion of BEI Level 1 and training at Level 2 / 3 is recommended to commence immediately.

BEI Internship Support

Interns are recommended to fully engage with the respective trainers and assessors for each module. Interns will be expected to work on all modules before assessment and must inform BEI of any barriers to learning. We take seriously our responsibility as a professional butchery qualification provider and will deliver for each intern true and relevant butchery training that is fit for purpose. Our open and transparent assessment and verification process will guarantee real quality assurance so that interns and employers have full confidence in our Internship framework. Lines of communication and information exchange may be agreed with your specific trainer and BEI Headquarters and it is recommended that you keep in contact throughout the internship.

BEI Certified Professional Butchery Internship Modules Level 1

| Module No: | Internship Module Title | BES Level |
|------------|---|-----------|
| | Compulsory Internship Modules | 1 |
| BES 001A | Knife Skills (Care & Maintenance, Safety and Appropriate Use) | 1 |
| BES 002A | Basic Level Customer Service | 1 |
| | | |
| | Introductory Core Skills Modules | |
| BES 003A | Introduction to Primal Cuts Beef - Pork - Lamb | 1 |
| BES 004A | Introduction to Poultry Cuts | 1 |
| BES 005A | Introduction to Adding Value | 1 |
| BES 006A | Introduction to Weights & Measures | 1 |
| BES 007A | Introduction to Storage as appropriate to species | 1 |
| BES 008A | Introduction to Handling and Display of Meat & Meat Products | 1 |
| BES 09A | Introduction to Minced Meat Manufacture: Sausage, Burger & Kebab Production | 1 |
| | | |
| | Optional Modules | |
| BES 010A | Recipes & Food Labelling | 1 |
| BES 011A | Food Legislation Requirements | 1 |

BEI Interns will be initially assessed to ascertain and determine the skills base of the individual trainee before commencement. The BEI trainer will then agree with the intern and employer mentor the programme of training necessary to achieve the qualification.

All Level 1 Compulsory and Skills Modules must be completed within 12 months. Training and Assessment will be verified & Certification issued from BEI Headquarters.

Support for all learning will be commensurate to intern engagement, fast-track learning will be agreed only in exceptional circumstances and after validation with trainer and verifier.

BES Certified Professional Butchery Internship Modules Level 2

| Module No: | Intermediate Internship Module Title | BES Level |
|------------|--|-----------|
| | Compulsory Intermediate Internship Modules | 2 |
| BES 021B | Equipment Care & Maintenance, Safety and Appropriate Use) | 2 |
| BES 022B | Intermediate Customer Service | 2 |
| | | |
| | Intermediate Core Skills Modules | |
| BES 023B | Primal Cuts - Beef (Meat Preparation, Boning, Slicing) | 2 |
| BES 024B | Primal Cuts – Pork (Meat Preparation, Boning, Slicing) | 2 |
| BES 025B | Primal Cuts – Lamb (Meat Preparation, Boning, Slicing) | 2 |
| BES 026B | Cutting Poultry | 2 |
| BES 027B | Storage, Handling and Display of Meat & Meat Products | 2 |
| BES 028B | Adding Value – CounterPoint, Spices, Sauces, Marinades & Garnishes | 2 |
| BES 029B | Intermediate Minced Meat Manufacture: Sausage & Burger Production | 2 |
| BES 030B | Butcher Shop Costings & Maximising Profitability | 2 |
| BES 031B | Cookery Skills - Recipe Engineering, | 2 |
| | Optional Modules | |
| BES 031B | Food Legislation Requirements | 2 |

BEI Interns will be initially assessed to ascertain and determine the skills base of the individual trainee before commencement. The BEI trainer will then agree with the intern and employer mentor the programme of training necessary to achieve the qualification. Modules must be completed in specific level progression.

All Level 2 Intermediate Compulsory and Skills Modules must be completed within 18 months. Training and Assessment will be verified & certification issued from BEI Headquarters.

Support for all learning will be commensurate to intern engagement, fast-track learning will be agreed only in exceptional circumstances and after validation with trainer and verifier and BEI Head Office.

BES Certified Professional Butchery Internship Modules Level 3

| Module No: | Advanced Internship Module Title | BES Level |
|------------|---|-----------|
| | Compulsory Advanced Internship Modules | |
| BES 033C | Complex Equipment (Care & Maintenance, Safety and Appropriate Use) | 3 |
| BES 035C | Advanced Customer Service | 3 |
| | | |
| | Advanced Core Skills Modules | |
| BES 036C | Advanced Primal Cuts Beef (Meat Preparation, Boning, Slicing, Seaming) | 3 |
| BES 037C | Advanced Primal Cuts Pork (Meat Preparation, Boning, Slicing, Seaming) | 3 |
| BES 038C | Advanced Primal Cuts Lamb (Meat Preparation, Boning, Slicing, Seaming) | 3 |
| BES 039C | Advanced Primal Cuts Venison and Game (Meat Preparation, Boning, Slicing, Seaming) | 3 |
| BES 040C | Storage, Handling and Display of Meat & Meat Products | 3 |
| BES 041C | Adding Value – CounterPoint, Spices, Sauces, Marinades & Garnishes | 3 |
| BES 042C | Advanced Minced Meat Manufacture Specialty Sausage & Burger Production | 3 |
| BES 043C | Introduction to Curing & Preserving | 3 |
| BES 044C | Introduction to Charcuterie and Offal | 3 |
| BES 045C | Advanced Butcher Shop Costings & Maximising Profitability | 3 |
| | Optional Modules | |
| BES 046C | Food Legislation Requirements | 3 |
| BES 047C | Cookery Skills - Methods of Cookery - Complex Recipes - Scaling Up | 3 |

BEI Interns will be initially assessed to ascertain and determine the skills base of the individual trainee before commencement. The BEI trainer will then agree with the intern and employer mentor the programme of training necessary to achieve the qualification.

All Level 3 Compulsory and Skills Modules must be completed within 18 months. Training and Assessment will be verified & Certification issued from BEI Headquarters.

Support for all learning will be commensurate to intern engagement, fast-track learning will be agreed only in exceptional circumstances and after validation with trainer and verifier and BEI Head Office.

BEI Professional Butchery Internship

How it works.

An initial training need analysis of each trainee will be carried out by BEI to ascertain the level of competency. A BEI unique internship number and individual BEI training plan will then be allocated.

Training will take place in the butcher shop in which the intern works as well as directed training at the **BEI Butchery Innovation Centre, 122a Moore Street Aughnacloy Co.Tyrone**. The training will be hands on & interns will get one to one mentoring by BEI trainers. Trainers will visit each intern 2 days per month.

Assessment will be determined on intern rate of achievement after the underpinning knowledge and skills performance for each module has been completed. Each intern will then, only be signed off when the appropriate standard has been achieved. Each level will be certified only after verification by BEI verifiers and signed off by BEI Head Office.

Training and Assessment Payment will be monthly for each intern and this will constitute 2 paid training days per month as follows:

Level 1: BEI Training Price per Module £120 per month
Level 2: BEI Training Price per Module £160 per month
Level 3: BEI Training Price per Module £190 per month

Note: Students who are in the provinces of Connaught and Munster will incur an additional charge of £50.00 to trainer expenses per month for mileage and accommodation

When training plan calendar has been agreed, each module date and @me must be adhered to by the intern and employer. If BEI trainers arrive and are not able to complete the agreed training for whatever reason the module fee will be charged at the agreed full rate. A minimum of 72 hours notice must be given in writing / acknowledged email for cancellation to be accepted by BES Head Office. No text messages or social media or telephone calls will be accepted as cancellation. No Exceptions. It is the responsibility of each intern to facilitate training at their specific butchery outlet.

Access to butcher shop by our trainers is necessary for the training to work well and is therefore imperative so each intern gets the hands on experience to complete the training tasks.

If any intern or employer has any issues whatsoever regarding the Certified Professional Butchery Internship then they may contact BEI Head Office directly at rhonda@montgomeryfoodconsulting.com we welcome constructive feedback and encourage all interns to engage with the complete programme.

Finally. All at Butchery Excellence Ireland wish our interns well in their training and assessment. BEI Ireland have you the fully engaged trainee, front & centre of our training and development strategy going forward. We wish all our interns well. We know you are the butchers of the future.