



TRAINING THE NATURAL WAY

Be a Butcher Courses One Day Courses or Blocks of up to 4 Days

- Practical butchery skills
- Hindquarter of beef
- Pork, sausage making
- Poultry
- Game butchery and value added
- Forequarter of beef
- Lamb - retail and catering preparation
- Curing
- BBQ production and value added
- Marketing, packaging and labeling

These one day courses are ideal for those people who have an interest in meat and would like to know more.

The day is practical based, where candidates take a carcass or side of locally produced free range meat, break it down and prepare for retail sale and cooking. It also covers meat quality factors, health and safety and hygienic practices. Most of your time will be spent cutting up meat.

OR

Our four-day course, which can be tailored to your requirements - ideal for chefs, upskilling or new recruits to the trade. Covers all main species.

PLEASE TELEPHONE US TO DISCUSS YOUR INDIVIDUAL REQUIREMENTS

Duration: 6.5 hours per day

Schedule: Typically: 9.30am -

4.00pm **Location:** Ipswich

TOTAL: £210.00 (inc VAT at 20%) **per day** (includes PPC (Personal Protective Clothing) all course notes, light lunch, tea, coffee, biscuits and £30 worth of your butchered meat to take home with you)

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