



HVTC

skills change lives

MEAT PROCESSING

RETAIL BUTCHER

HVTC APPRENTICESHIP

Certificate III Meat Processing - Retail Butcher

QUALIFICATION

Upon successful completion of the course you will receive a nationally recognised qualification.

SKILLS AND ATTRIBUTES

There are no entry requirements for this qualification.

- Show a demonstrated commitment to Workplace Health and Safety.
- Basic skills in literacy and numeracy.
- Good hand skills.
- Ability to work in a team.
- Problem solving.
- Good time management skills.
- Being receptive to learning new ideas and techniques.
- Adaptable to new situations.
- Good communication and customer service skills.

COURSE DESCRIPTION

Apprentices will learn safe and hygienic work practices and how to prepare meat and meat products. You will learn to provide advice on cuts of meat and sell meat to customers in a retail or supermarket environment.

CAREER OPPORTUNITIES

Butcher.

TERM OF TRAINING

36 months nominal term (3 years).

WAGES

Pay rates are as per the relevant Modern Award.

RESULTS

Our apprenticeship completion rates are significantly higher than the industry average of 50%. That's because our caring staff provide ongoing support and mentoring throughout your entire training.

We employ you direct - looking after your wages, workers' compensation, leave entitlements and superannuation. This allows your host employer to give you the best work experience possible to help you become job ready.

We deliver onsite and offsite skills development training at our HVTC Skills Centre as well as partner with TAFE and other training providers.

HOW TO APPLY

When a vacancy is available the details will be placed online. For full selection criteria and to apply, go to our website.

Gain a nationally recognised qualification through HVTC, Australia's oldest and largest group training organisation.

We have employed and provided training to 18,000 apprentices and trainees for more than 30 years.

Call us today
1800 350 570
hvtc.com.au

