

MEATCUTTER

Occupation Description

“*Meatcutter*” means a person who breaks down carcasses, cuts meat to industry specifications using hand and power tools in a safe and sanitary manner, and/or has a basic understanding of handling meat carcasses. A meatcutter orders, handles and prepares for sale a variety of meat, poultry, and seafood products, manufacturers prepared meat products, and handles cured meat products for sale. A meatcutter also has knowledge of ordering and inventory control and of human and customer relations.

Pathways to Certification

In BC, an individual can become certified as a Meatcutter by completing the Meatcutter program or by challenging the certification. Apprenticeship programs are for individuals who have an employer to sponsor them and challenge programs are for individuals who have extensive experience working in the occupation and wish to challenge the certification.

Youth can begin an apprenticeship in high school through the Youth Train in Trades or Youth Work in Trades programs. The Youth Work in Trades program is available for any trade if an employer is willing to sponsor the student. Trades offered through the Youth Train in Trades vary by region; contact your local school district to find out which technical training programs are being offered through the Youth Train in Trades program in your region.

Foundation programs, where available, provide adults and youth who do not have work experience nor employer sponsorship with an opportunity to gain the knowledge and skills needed to enter the occupation. Individuals who wish to enroll in a Foundation program must register directly with the training provider.

Recommended and/or Required Education

The following education is **recommended** for apprentices entering this occupation. These are not prerequisites, but rather a desired level of skill or knowledge that will contribute to success in the industry.

- Grade 10 or equivalent including English 10, Mathematics 10 and Science 10
- Preferred: Grade 12

The following education is **required** prior to enrolment in the technical training for this occupation. It will be verified by the training provider upon enrolment.

- FOODSAFE Level 1 certificate

ITA Registration

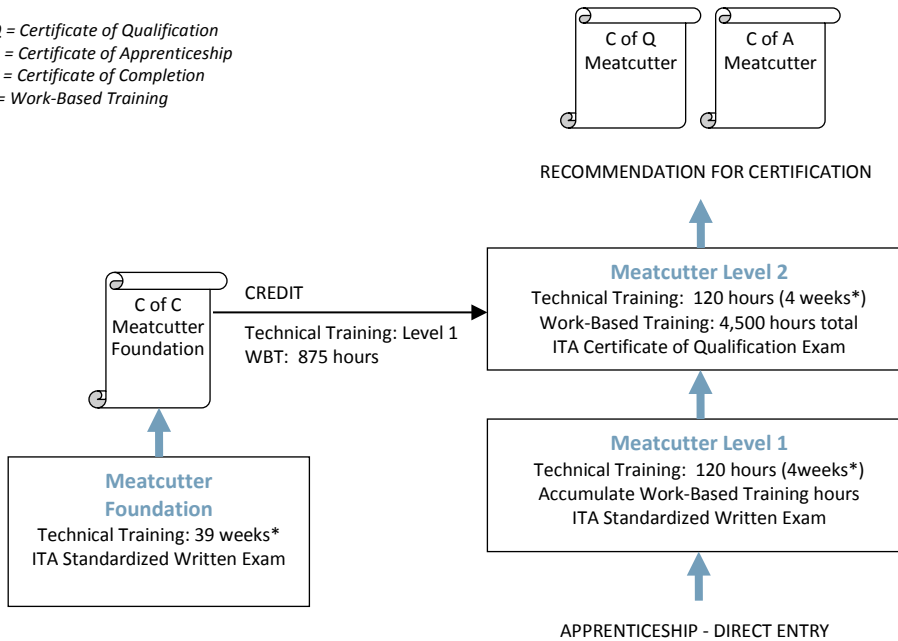
Individuals who wish to begin an apprenticeship in this program must register with ITA along with their sponsors. Application forms for all programs are available from the ITA website. Online registration is also available for most programs through the ITA website.

Those who wish to challenge the Meatcutter certification must complete the Meatcutter Challenge Package and submit it to ITA. Challenge applications are assessed for proof of workplace hours and scope of experience prior to acceptance of the individual into the Challenge pathway.

Apprenticeship Pathway

This graphic provides an overview of the Meatcutter apprenticeship pathway.

*C of Q = Certificate of Qualification
C of A = Certificate of Apprenticeship
C of C = Certificate of Completion
WBT = Work-Based Training*



**Suggested duration based on 30-hour week*

CROSS-PROGRAM CREDITS

Individuals who hold the credentials below are entitled to receive partial credit toward the completion requirements of this program

None



INDUSTRY TRAINING PROGRAM PROFILE
RECOGNIZED PROGRAM

Apprenticeship Pathway Program Standards

Credentials Awarded

- Meatcutter – Certificate of Qualification
- Meatcutter – Certificate of Apprenticeship

ITA Registration Prerequisites

- Agreement signed by the employer to sponsor the apprentice

Completion Requirements

Certification as a Meatcutter is awarded upon successful completion of:

Requirement

Level of Achievement Required

- | | |
|---------------------------------------|--|
| Technical Training | <ul style="list-style-type: none"> ▪ Level 1: 120 hours (or 4 weeks*) and ITA standardized written exam ▪ Level 2: 120 hours (or 4 weeks*) |
| ITA Certificate of Qualification Exam | <ul style="list-style-type: none"> ▪ Minimum 70% |
| Work-Based Training | <ul style="list-style-type: none"> ▪ 4,500 hours |
| Recommendation for Certification | <ul style="list-style-type: none"> ▪ Recommendation for certification signed by the Sponsor and an individual holding credentials eligible for sign-off authority |

(*Assuming 30 hours in school per week)

Program Duration

Duration varies depending on how training is delivered, but the program generally takes 2-3 years to complete.

The technical training requirement is typically met through block-release training (full-time, at school) delivered by an ITA-approved training provider. It can also be met through approved alternative training models (e.g., distance education, online, part-time) and/or level challenge where these options are available.

Sign-off Authority

- Credentials eligible to sign-off on the Recommendation for Certification:
- Meatcutter – Certificate of Qualification
 - ITA-issued letter authorizing supervision and sign-off of apprentices in this occupation

Challenging a Level

The following levels of technical training can be challenged for advanced placement in this program:

- Level 1

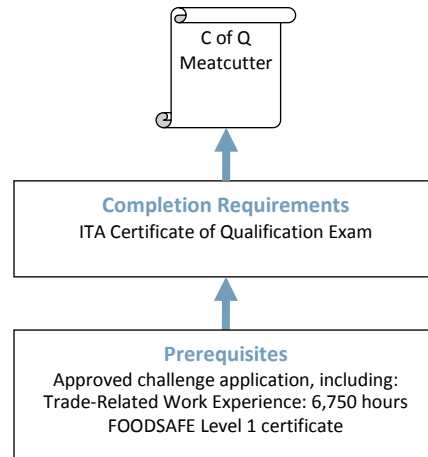
Cross-Program Credits

- Individuals who hold the credentials listed below are entitled to receive credit towards the technical training requirement for application to the Apprenticeship Pathway
- None

Challenge Pathway

This graphic provides an overview of the Meatcutter challenge pathway.

C of Q = Certificate of Qualification



CREDIT FOR PRIOR LEARNING

Individuals who hold the credentials listed below are entitled to receive partial credit toward the completion requirements of this program

None

Challenge Pathway Program Standards

Credentials Awarded	Meatcutter – Certificate of Qualification				
ITA Registration Prerequisites	An approved Challenge Application, which includes: <ul style="list-style-type: none"> ▪ 6,750 documented hours of directly related experience working in the occupation ▪ FOODSAFE Level 1 certificate 				
Credentials Entitled to Challenge	Individuals who hold the credentials listed below are considered to have met the prerequisites for challenging this program <ul style="list-style-type: none"> ▪ Not applicable 				
Completion Requirements	Certification as a Meatcutter is awarded upon successful completion of: <table style="width: 100%; margin-top: 10px;"> <thead> <tr> <th style="width: 50%;">Requirement</th> <th style="width: 50%;">Level of Achievement Required</th> </tr> </thead> <tbody> <tr> <td>ITA Certificate of Qualification Exam</td> <td> <ul style="list-style-type: none"> ▪ Minimum 70% </td> </tr> </tbody> </table>	Requirement	Level of Achievement Required	ITA Certificate of Qualification Exam	<ul style="list-style-type: none"> ▪ Minimum 70%
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Foundation Program

Refer to the Apprenticeship pathway credentialing model for this program to see how the Meatcutter Foundation program fits into the apprenticeship pathway for this occupation.

Foundation Program Standards

Credentials Awarded	Meatcutter – Certificate of Completion				
Enrollment Prerequisites	Contact training provider. Prerequisites vary between training institutions				
Completion Requirements	A Certificate of Completion in this program is awarded upon successful completion of: <table><thead><tr><th>Requirement</th><th>Level of Achievement Required</th></tr></thead><tbody><tr><td>Technical Training and ITA standardized written exam</td><td><ul style="list-style-type: none">Minimum 70%</td></tr></tbody></table>	Requirement	Level of Achievement Required	Technical Training and ITA standardized written exam	<ul style="list-style-type: none">Minimum 70%
Requirement	Level of Achievement Required				
Technical Training and ITA standardized written exam	<ul style="list-style-type: none">Minimum 70%				
Program Duration	Duration varies depending on how training is delivered, but the program generally takes 39 weeks to complete				
Credit toward Apprenticeship	Individuals who complete the Meatcutter Foundation program will receive the following credit toward completion of the Meatcutter Apprenticeship Pathway: <ul style="list-style-type: none">Technical Training: Level 1Work-Based Training: 875 hours				



INDUSTRY TRAINING PROGRAM PROFILE RECOGNIZED PROGRAM

Additional Information

Supporting Documents

Meatcutter Program Outline (2009) – Defines the full scope of knowledge and skills required to competently perform the occupation in BC. Available from the ITA website.

Contacts

The Industry Training Authority (ITA) manages B.C.'s industry training and apprenticeship programs. Contact ITA Customer service if you have any questions regarding registration, examinations or certification for this program.

Telephone: 778-328-8700
Toll Free (within BC): 1-866-660-6011
Website: www.itabc.ca

Fax: 778-328-8701
email: customerservice@itabc.ca

Revision History

The standards for this program were reviewed and/or updated on the dates below.

Program Standards Approved: March 2002 (ITAC)
Updated: January 2006
July 2013

Program Profiles are updated regularly. Visit www.itabc.ca for the most current version.