

**After successful completion of the Retail Meat Processing program you will have these skills to offer employers:**

- ▶ proven customer service skills
- ▶ practical cutting experience with carcass and box beef, pork, lamb, poultry and game animals
- ▶ practical sausage manufacturing skills
- ▶ smokehouse training including curing and jerky production
- ▶ value added product training including marinating and vacuum tumbling
- ▶ product identification to (C.F.I.A.) Canadian Food Inspection Agency standards

### **Graduate Employment Options**

- ▶ chain-store supermarkets
- ▶ smaller independent supermarkets
- ▶ custom slaughter and cutting operations
- ▶ provincial slaughter and processing operations
- ▶ custom cutting, curing and sausage manufacturers
- ▶ sausage manufacturing plants
- ▶ federally inspected fabrication plants
- ▶ federal poultry processing plants
- ▶ starting your own business



### **FOR MORE INFORMATION**

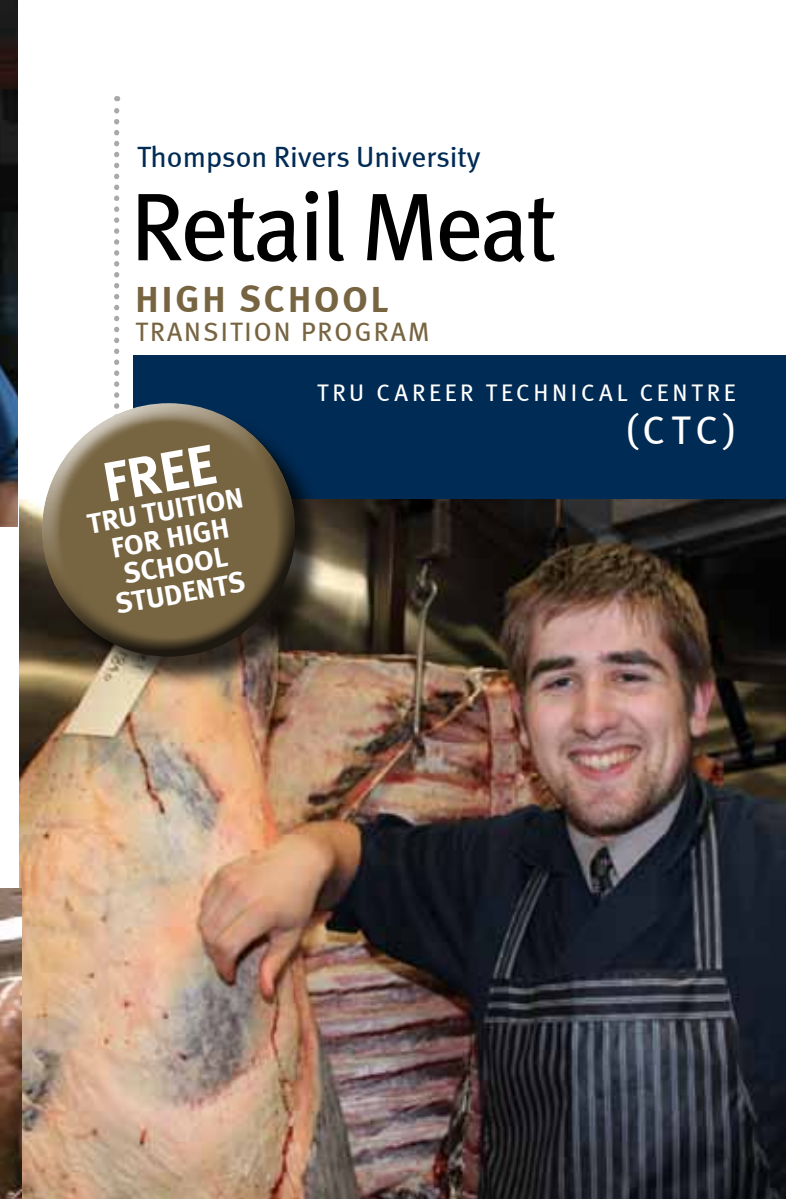
The Faculty of Adventure, Culinary Arts and Tourism website:

**[www.tru.ca/retailmeat](http://www.tru.ca/retailmeat)**

is your first stop for further information on all Tourism program options and contacts.

**For more information on this retail meat program:**

Ed Walker | 250.377.6082 | ewalker@tru.ca



**FREE  
TRU TUITION  
FOR HIGH  
SCHOOL  
STUDENTS**

Thompson Rivers University

# **Retail Meat**

**HIGH SCHOOL  
TRANSITION PROGRAM**

TRU CAREER TECHNICAL CENTRE  
(CTC)

## **DUAL CREDENTIAL**

**Attend TRU during your Grade 12 year and graduate with a dual credential. You can achieve your High School diploma AND a post secondary certification in Retail Meat at TRU.**

**[www.tru.ca/retailmeat](http://www.tru.ca/retailmeat)**

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THOMPSON RIVERS  UNIVERSITY

KAMLOOPS, BC

# Meat Cutter Training

## Retail Meat – Processing & Manufacturing Certificate 9 month Program

### Program Structure

Specifically, graduates of the program will have acquired the knowledge and the skills of the following courses and topics:

- ▶ Meat 101 Safety and Sanitization
- ▶ Meat 102 Beef and Veal Carcass Processing
- ▶ Meat 103 Meat Science
- ▶ Meat 104 Pork Processing
- ▶ Meat 105 Lamb Processing
- ▶ Meat 106 Poultry Processing
- ▶ Meat 107 Seafood Processing
- ▶ Meat 108 Product Identification and Nomenclature
- ▶ Meat 109 Value Added Processing
- ▶ Meat 110 Fresh, Smoked and Cooked Sausage
- ▶ Meat 111 Meat Nutrition and Cooking
- ▶ Meat 112 Customer Service and Employment Skills
- ▶ Meat 113 Business Related Math

### Program Design and Activities

- ▶ thirteen comprehensive courses of study
- ▶ 80% practical training
- ▶ sausage manufacturing (operational January through May)
- ▶ hands-on training in our busy Retail Meat Store
- ▶ 20% theory training with on-line study materials and theory evaluation
- ▶ dedicated theoretical and practical classroom times
- ▶ theory and practical training materials supported by the (C.F.I.A.) Canadian Food Inspection Agency



## Jump Start Your Career and seek a Dual Credential

### HOW IT WORKS:

The TRU Career Technical Centre (CTC) provides the opportunity for you to graduate with a Grade 12 academic (Dogwood) Diploma plus up to one-year of post-secondary training. If you are in Grade 10 or 11 and attending SD27, SD58, SD73, SD74 or SD83 secondary school, you are eligible to apply for a CTC seat in the Retail Meat Processing program.

### Benefits to Students

- ▶ Get a jump-start into a meaningful trade career with early admission to post-secondary studies while still in high school.
- ▶ No post-secondary tuition fees while attending TRU as a CTC Retail Meat student (a savings of over \$3,100). Students are responsible for some program costs—such as TRU ancillary fees, books and/or training guides, personal tools and safety equipment.
- ▶ Obtain 32 Grade 12 credits for your secondary school diploma as well as the TRU Retail Meat Processing & Manufacturing Certificate and credit for year 1 technical training toward your Meat Cutter apprenticeship, all in one year!

### Who Can Apply?

- ▶ During your Grade 10 school year, if you are interested in this program, request a meeting with your School Counsellor, or contact the Retail Meat Program: 250.828.5351
- ▶ Grade 11 or 12 students can also apply at any time up to the start of the post-secondary training for any remaining CTC seats.

### Prerequisites:

If you are considering entering this program, the following qualifications and attributes are required:

- ▶ Successful post-secondary pre-test
- ▶ Instructor interview
- ▶ Student/referee recommendation requirements
- ▶ A minimum of grade 10
- ▶ A strong physical build
- ▶ Good manual dexterity
- ▶ A strong, positive attitude

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