

Program Prerequisites

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

- ▶ successful ACUPLACER assessment
- ▶ instructor interview
- ▶ a minimum of grade 10, although grade 12 is recommended
- ▶ must be physically able to lift and manoeuvre product (boxed product, front and hindquarters of beef, etc.)
- ▶ good manual dexterity
- ▶ a strong, positive attitude
- ▶ successful medical

NOTE: All students must have proof of medical insurance protection before attending this program.

High School Transition

The program is designed to allow you to graduate with a Grade 12 academic (Dogwood) Diploma plus up to one year of Post-Secondary training. (During **your Grade 10 school year**, if you are attending a BC Secondary School you are eligible to apply.)

For further information go to:
tru.ca/act/culinary/highschooltrans
or Instructors Office: 250.371.5991.



For more information on this program:

Corey Davison | 250.371.5991 | cdavison@tru.ca

tru.ca/retailmeat



Thompson Rivers University

Retail Meat

Processing & Manufacturing Certificate

FACULTY OF ADVENTURE,
CULINARY ARTS & TOURISM



Paid for Passion

- ▶ 90% proven success rate
- ▶ 6 weeks industry training experience
- ▶ 80% hands-on training
- ▶ small business training
- ▶ full sausage manufacturing course
- ▶ dynamic instructional team



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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
- ▶ industry business math components
- ▶ 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

Industry Practical Work Experience

- ▶ commences after 1st semester, usually January through March
- ▶ two, three-week work experiences in two different locations
- ▶ an opportunity to establish industry connections in BC

Student to Instructor Training Ratios (9:1)

- ▶ smaller class sizes mean more one-on-one time with instructors
- ▶ program instructors are members of the Canadian Professional Meat Cutters' Association (C.P.M.C.A.)

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



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

Meat Cutter Apprenticeship Training:

- ▶ Meat 200 Apprenticeship Level I – 4 weeks
- ▶ Meat 300 Apprenticeship Level II – 4 weeks

For more information on Meat Cutter Apprenticeship training at TRU call 250.371.5991.

For further information regarding Apprenticeship training go to itabc.ca/program/meatcutter

These two courses are designed to prepare apprentices for the Inter-provincial Trade Qualification Exam at the end of the Level II course. Applicants must be registered apprentices to apply for these two courses.

Each course combines theory and practical components to prepare apprentices for inter-provincial exams.



What you see is... What you're going to get

PROOF FORM

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When we have received your approval a press-pdf will be forwarded to you.

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