

Retail Meat Processing Program

PROGRAM INFORMATION PACKAGE 2018-2019

The Retail Meat Processing Program has been in operation since 1975 and is the only one offering this training in British Columbia. Our program provides students with a very comprehensive base of skills and training, which makes them directly and immediately employable.

A strong emphasis is placed on teamwork, self-motivation, strict sanitation procedures, student attendance, punctuality, dress code, and professional conduct as well as personalized knife skills and machine safety training.

The program works hands-on (85%) with all four domestic animal species, beef, pork, lamb, and poultry in both carcass and block ready form. Additionally, students are trained to work with most major game species during the fall semester.

Admission Requirements

Educational Requirements

- BC Grade 10 or Mature Student Status (Grade 12 preferred).

General Requirements

- Canadian Citizenship or Permanent Resident Status
- English and Math pre-test (Accuplacer/Assessment test)
- Foodsafe – Level 1
- Interview and orientation with the Program Instructor. (The Retail Meat department may contact the student upon successful completion of the pre-test).

Pre-Test Schedule

The pre-test is available at the TRU Assessment Centre. To schedule a test call 250-828-5470 or email assess@tru.ca.

There is a \$35.00 charge. Re-writes are charged \$25.00

Out-of-town applicants can arrange to write the pre-test at an authorized centre in their community. Contact the assessment office for details.

Important Details

This application package is valid from **October 01, 2017 to August 28, 2018** for August (Fall) 2018 intake.

Documentation Required

The following documentation is necessary to verify admission requirements:

- Official transcripts of previous secondary and post-secondary educational record.
- Proof of successful English and Math pre-test.
- Proof of successful completion of a Food Safe Course.

How to Apply

1. **Submit your application online** at <http://www.tru.ca/admissions/apply.html>
2. **Pay the application fee of \$28.68.** **Note:** Your application will not be processed until the application fee is received. This fee is non-refundable.
3. **Submit official high school transcripts.** Current high school students please submit final Grade 11 grades and an interim Grade 12 statement listing courses you are currently taking.
4. **Submit any official postsecondary transcripts.**
5. **Submit any required supporting documents.** (see checklist).

Next Steps:

1. We will contact you within 2-3 weeks to let you know that we have received your application.
2. Use the checklist in this package to make sure you have included all the supporting documents required for the program you are applying to.
3. Once we have reviewed your application and the applicable supporting documents, we will notify you about the admission decision.
4. Once accepted to the program, you should be prepared to pay a \$500.00 Commitment fee in order to secure your seat in the program. The Commitment fee will be applied to your first semester's tuition.

Need Help? Contact Us

Email: Admissions@tru.ca

TRU Admissions Office
Old Main – Student Street
Phone: 250-828-5036
Fax: 250-371-5960

TRU Admissions Office
805 TRU Way
Kamloops, BC
V2C 0C8

Retail Meat Processing Department: 250-371-5991

You can view the programs website at:
Http://www.tru.ca/act/culinary/retail_meat_program.html

- This program is 9 months of diversified full-time training and offers 13 comprehensive courses that compliment each other and challenge students in hand-eye coordination, safety, industry related math, species and retail product recognition to Canadian Food Inspection Agency (CFIA) standards.
- TRU's Retail Meat Processing Program provides a broad spectrum of training to ensure that graduates are offered many opportunities to expand their knowledge of this fascinating industry; this includes four weeks of practical industry work experience in a location of choice anywhere in British Columbia. In addition, students are encouraged to participate in a field trip to some of the largest and most advanced animal processing and sausage manufacturing plants in British Columbia.
- Students are also able to participate in our very popular beef jerky, fish, cooked and smoked sausage courses as well as bacon and ham manufacturing, product marinating and vacuum tumbling training. All students help to operate our very busy TRU Meat Store, learning business practices and important industry customer service skills.
- Many past graduates are now successful meat sector cutters, meat managers in supermarkets or smaller meat stores; other graduates have gone to careers in the Federal Meat Inspection area or have successfully started their own business, processing game animals, manufacturing sausage, jerky, bacon, hams, and other value added products or now own smaller value added meat retail operations.
- Thompson Rivers University also delivers both Level I and Level II apprenticeship training for meat cutters for the Province of B.C. Applicants must be registered apprentices to apply for these two courses. Students graduating from the nine-month program receive credit for Level 1 apprenticeship and can apply to a store or company for employment and ask for an apprenticeship. Once the company or operator agrees to an apprenticeship then the student can apply to the Industry Training Authority (ITA) for a training credit from the nine months completed at TRU provided the student has written proof of graduating.
For further information please visit this website:
<http://www.apprenticetrades.ca>.

Program Checklist

The Admissions office encourages you to submit an Application for Admission form and related documentation as soon as you complete each of the requirements.

However, the minimum documentation which will be accepted is as follows:

- Completed Application Form
- \$28.68 Application Fee – (Non-refundable)

Supporting documentation required to complete the admissions requirements are:

- Official high school transcripts or Interim transcripts
- Official post-secondary transcripts
- Valid Food Safe certificate
- Successful pre-test results (results will be forwarded from the assessment center to admissions).