

# TAKE A REAL LOOK AT *BUTCHERY*



**QMS**  
Quality Meat Scotland

Skills  
Development  
Scotland



## LOOKING TO THE FUTURE

Modern butchers have a key role to play in shaping the future of our industry - especially when it comes to animal welfare and sustainability.

By welcoming young people into butchery, we can give them the opportunity of a rewarding career - and our industry will benefit, too.



60

Average age  
of a butcher  
in Scotland

OVER

750

vacancies  
available across  
the butchery  
sector

APPROX  
25%

of vacancies are  
apprenticeship  
opportunities within  
the retail, proccessing  
and catering sector

14%

of butchery apprentices  
are female  
(retail butchery sector)



A close-up photograph of a butcher wearing a blue long-sleeved shirt and a grey and white striped apron. The butcher is focused on a large, raw piece of meat, likely a ham or a large roast, which is resting on a wooden cutting board. The meat is being cut with a large, sharp knife. The background is slightly blurred, showing a typical butcher shop environment.

# REAL *CREATIVITY*

If you want a hands-on role  
and to **learn a real craft**, then a  
butchery apprenticeship could  
be what you've been looking for.  
You'll be paid to gain skills that'll  
set you up for a bright future.

# REAL *CRAFT*



An apprenticeship in butchery will not just give you the expertise to work with every cut of meat but will also allow you to develop your skills and earn while you learn.





# REAL *LIFE*

A Modern Apprenticeship in butchery allows you to benefit from training by industry experts and gain on the job experience whilst working towards a nationally recognised qualification.

There's a role available to suit everyone, from processing and catering butchery to the retail butchers you see on high streets across the country.







**Sean Cassidy, Dunbia Highland Meats**

"I thought I would give the meat industry a 'try' as I didn't really know what career path I was on. From the very start I knew it was the correct decision for me. Enrolment into the Highland Meats Butchery Academy followed, which I have progressed through very quickly. This gave me more money at the end of the week. I am now on a pathway to gain my Level 1 grade Knife skills, and then hopefully supervisor status!"



**Ariane Bennett, D.H. Robertson**

"I started working in the family shop at the age of 13. I've always enjoyed helping customers and talking about our product range. My apprenticeship has not only helped develop my skills, but increased my confidence too. Being the only female butcher in the shop has not held me back! The family business was always going to be my future as I was always excited about food. Being able to produce good food for the local community is something I take a huge amount of pride in."

**Ryan Briggs, Briggsy's Butchers**

"I started washing dishes after school to earn a bit of money and was soon offered an apprenticeship. Having a knife in my hand and breaking down beef, lamb and pork was great to learn. My boss and the other butchers were really encouraging and gave me opportunities to enter skills competitions and eventually to represent Team GB at the World Butchery Challenge. I now own the business I learned my trade in, and have six full time staff. I love being my own boss, and having responsibility of staff is magic!"





# IT'S ALL ABOUT REAL OPPORTUNITIES

## REAL *TRAINING*

There are opportunities to suit everyone – from processing and catering butchery, to high street retail and supermarkets, with a variety of roles available.

Modern Apprenticeships benefit from training by industry experts, and apprentices can gain on-the-job experience while working towards a nationally recognised qualification.

## REAL *CRAFT*

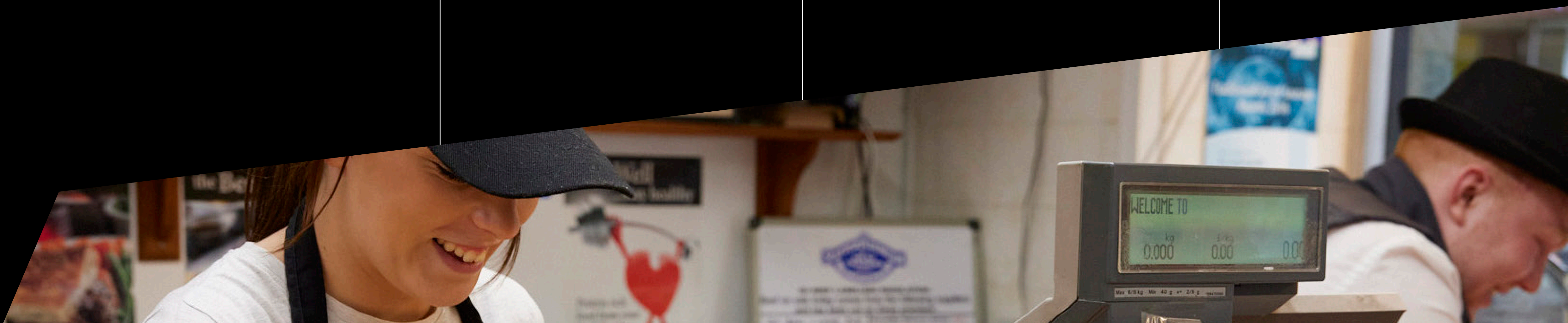
- ✓ **Future-proofed skills** – trained butchers are always in demand
- ✓ **Real world experience** – learning new skills on the job, from traditions to technologies
- ✓ **Gaining experience and expertise** – developing precision and dexterity through knife skills

## REAL *CREATIVITY*

- ✓ **Opportunities to be creative**, learning how to get the most out of every cut for every customer
- ✓ **Surprisingly social**, from being part of a team, to becoming part of a community, butchers have the opportunity to connect with customers, chefs and colleagues
- ✓ **Enjoy a rewarding and fulfilling career**, becoming an expert in a professional field

## REAL *LIFE*

- ✓ **Real wages**, allowing young people to earn while they learn
- ✓ **Real employability and job opportunities**, without being locked into a career



*ARE YOU READY TO*  
**TAKE A REAL LOOK AT**  
*BUTCHERY*

[butcherycareers.co.uk](http://butcherycareers.co.uk)

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