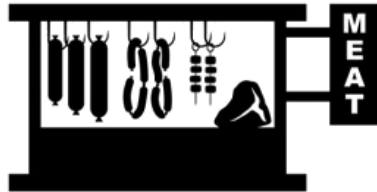


# Butchery Apprentice Progression Plan



18 MONTH APPRENTICESHIP

Apprenticeship completed.  
Opportunity to progress onto  
the Advanced Butchery  
Apprenticeship Programme.

Gain communication skills and  
be able to work as part of a  
team

12 MONTHS

Learn about meat traceability and the  
importance of it

9+ MONTHS

Understanding stock control, storage and  
sustainability

UP TO 9 MONTHS

Learn about knife skills and how to use  
machinery and relevant cutting equipment

UP TO 6 MONTHS

Introduction to the principles of meat  
and butchery as well as being aware of  
health and safety

UP TO 3 MONTHS

Full induction with on  
the job training

WEEK 1

blakemore  
.....fresh foods