



# 7 Day Butchery Basics Course: Fresh meat, Breaking, Cutting and Processing



Limited space for AMIE Academy  
subsidised candidates!



# BACKGROUND

According to current research done in South Africa, the severe lack in Artisan skills have forced the country to source international skills. Meanwhile, South Africa's unemployment rate has remained high at over 25% of the population, with over 52% of the country's youth unable to find work. According to human resource research, over half a million jobs cannot be filled because of a lack of technical skills. (Source: Artisan Training Institute)

AMIE members have voiced their growing concern in the meat processing and import/export industry. Qualified meat processing Artisans are scarce. After conducting a survey and speaking with our members who need these skills the most, the AMIE Academy has partnered with the SA Butchery School to provide high-quality training for our members and the industry.

The SA Butchery Training School offers a full portfolio of courses and has packaged a seven day course specifically for AMIE members. At the moment we have a limited capacity for AMIE Academy sponsored students. If you are interested in up-skilling your employees, contact us today to find out more Email [surisa@amiesa.co.za](mailto:surisa@amiesa.co.za).

The SA Butchery School is registered as a Training Provider for the Food and Beverage Seta and the QCTO  
TRAINING AVAILABLE IN COUNTRYWIDE  
ENQUIRE NOW  
(Registration Number: 587/00114/0510)



[www.butcherschool.co.za](http://www.butcherschool.co.za)





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# 7 Day Course Outline

This introductory course serves as a good foundation for employees who need the basics of fresh meat breaking, cutting and processing of meat.

This course will run from Monday to Friday and Monday - Tuesday (7 work days) It can be conducted at a client's facility, which meets all the safety and equipment standards needed. Our trainers can travel to your premises but the cost will be over and above the programme offer.

The following topics will be covered:

- Personal safety in the butchery
- Safe working practices in the work area and equipment
- General hygiene and cleaning practice
- Breaking and cutting a carcass into Primal cuts
- Deboning of Primal cuts
- Mincing of meat
- Filling of meat products (boerewors, patties)

Salting and drying of meat (biltong, dry wors) this programme is valued at R6 980.00 per student.

Additional 3-day short courses are available as optional extras at R2 700 per student:

- Manufacture Minced and Filled Meat Products
- Deboning and cutting meat from primal cuts into retail cuts.
- Manufacture dried & cured meat products

Unlike many institutions that rely heavily on theory, our approach is firmly grounded in practical, facilitator-led training. The SA Butchery School complements this with value-added learning materials designed to enhance the learner experience and ensure real-world readiness. Their training is highly acclaimed, and discerning providers and retailers use it. This introductory course serves as a good foundation for employees who need the basics of fresh meat breaking, cutting, and processing.

All their courses are accredited by Saioosh and the 12-month and 30-day courses by the Quality Council for Trades & Occupations, although only the 12-month course is SAQA accredited.

The SA Butchery School is affiliated with the following bodies:



South African Institute of  
Occupational Safety and Health  
Corporate Member





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# Interested?



**The AMIE Academy offers 10 candidates the opportunity to enroll in the next cohort.**

**The onboarding will be in November. There are two options - either using the facilities of the school in Pretoria, or become a host facility. In this case, a member will open their facilities to the training of the cohort or have the option to fill all 10 available positions in this cohort.**

**Mail**

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