

TRAILBLAZER THE APPRENTICESHIP AS IT WILL BE IN THE NOT SO DISTANT FUTURE

WHAT ARE THE MAIN DIFFERENCES BETWEEN THE OLD APPRENTICESHIP AND THE NEW BUTCHERY STANDARD?

The Level 2 Butchery Standard will require apprentices to be trained over the course of 12+ months before undertaking a series of end point assessments that will 'test' the apprentices knowledge in addition to their practical skills via a trade examination conducted by an independent assessor.

1. What training must be undertaken as part of the apprenticeship?

All new apprentices must successfully complete the following components,

- Apprentice Log Book obtained from the Institute of Meat (IoM) with auto enrollment to the professional body for new apprentices
- Level 2 Food Safety qualification
- Level 2 Health & Safety qualification
- Level 2 Knife Skills qualification
- Level 1 English & Math (functional skills)

Apprentices will also have the option of registering for a new Butchery Craft Certificate or equivalent qualification that will accredit their training and skills achievements.

2. Who decides when the apprentice is ready to undertake their final end point assessments?



Following successful completion of the short qualifications, training programme (including log book) and functional skills, the apprentice, employer and training provider will decide on the apprentice's readiness to undertake the end trade tests. This is the final phase of the apprenticeship and may require some preparation including revision and skills practice.

3. Who manages the end assessment process?

Independent **assessors** with responsibility for conducting the end tests and adjudicating on the apprentices pass grade should they be successful. This will be by independent assessors who by profession are qualified butchers but also possess experience of assessment practice

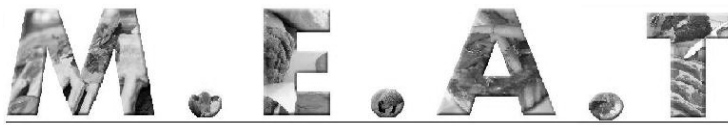
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TRAINING THE NATURAL WAY

4. Where will end assessments take place?

They are rules on the 'testing environment' that must apply when carrying out end assessment. Therefore it will largely depend on the apprentice's circumstances to decide if their end assessment is best conducted in the work place or externally at a designated Centre. Both options will be available with information on the testing conditions.

5. Who pays for the end assessment and how much does it cost?

Early registration ensures the apprentice details are recorded to a system in readiness 12 months plus down the line for the end test. Once the apprentice is deemed ready to undergo their end point assessments to cover the three end tests; however this may vary depending on the apprentice's circumstances, meat species and venue for the end test.

Alternatively, the National Apprenticeship Service stores information on the following

- a. **The Assessment Plan for Butchers can be downloaded here:**
<https://www.gov.uk/government/publications/apprenticeship-standard-butchery>
- b. **Employers short guide on funding for apprenticeships here:**
https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/459166/Apprenticeship_standards_employers_guide.pdf
- c. **Funding rules for trailblazers here:**
https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/452935/Traiblazer_Funding_Rules_2015_to_2016_version_1.pdf

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