**Skilling South Australia Project - Entry to Butchery Apprenticeships**

*We have a fantastic opportunity for funded training in the Butchering Industry.*

**Do you have a suitable person you want to sign up as an apprentice?**

**Or are you looking for an apprentice?**

If so , they have the opportunity to complete 6 modules under a Skilling South Australia Project, prior to being signed up as an apprentice is now available. Based on the fact that the student is eligible for the WorkReady funding and fits the program requirements, they will then be asked to attend an enrolment meeting at our Adelaide Institute of Hospitality (AIOH – located on Pirie Street) to complete the project enrolment paperwork. After the paperwork has been completed and processed, the student will then need to attend training at the AIOH. Wilson Lowe is our Butchery Trainer and will be delivering all training for this skillset program. This training will be delivered at no cost to the student.

The units that will be completed as part of the Skilling SA Project are:

* Sharpen knives
* Trim meat for further processing
* Apply hygiene and sanitation practices
* Prepare minced meat and minced products
* Use basic methods of meat cookery
* Follow safe work policies and procedures

All of these units are able to be credit transferred across into the students Certificate III in Meat Processing (Retail Butcher), if they are successful in gaining an apprenticeship after the program.

Please note, this program is not an apprenticeship but is a skillset in butchery fundamentals. This program is the perfect lead way into an apprentice for those who are committed and have a genuine interest in butchery.

If you have any questions, please do not hesitate to contact me.

Kind Regards,

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| [CEG Logo](http://www.ceg.net.au/) | SophieCirilloAdministration Officer  **Adelaide Institute of Hospitality**  [RTO: 40138] Quality Industry Driven Training |

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