Butchery

Apprenticeships in butchery with optional strands in carcass breaking and boning, curing and smoking, and handcrafted small goods.
Welcome to Competenz

Competenz is the industry training organisation (ITO) for 36 industries.

Developing highly skilled employees is critical to staying competitive, productive and safe. To do this Competenz works with industry experts to develop nationally recognised qualifications, mapping the skills needed and registering them with the New Zealand Qualifications Authority (NZQA). Our team also develop training plans to make it easy for you to grow your employee’s skills and productivity.

We do this in 36 industries with more than 3,500 businesses, helping more than 20,000 people develop their skills on-the-job each year.

**Competenz’s role**

Apprentices need support in achieving their qualifications, and Competenz training advisors provide this support.

Your training advisor will guide apprentices through their training, monitoring their progress and completing on-the-job assessments throughout the training.

Your training advisor will:

- Visit your business and your apprentices four times throughout the year
- Structure training into manageable chunks of learning
- Set deadlines with apprentices to complete assessments (in full consultation with employers)
- Provide assessment guides for apprentices
- Assist apprentices to successfully complete their training programme.

**Employer’s role**

An employer’s primary role is to transfer your knowledge and skills to your apprentices – developing New Zealand’s next generation of quality signmakers.

You need to become familiar with your apprentice’s training programme and targets, and provide them with plenty of opportunities to develop and practise the required skills.

Mentoring and coaching your apprentices through theoretical learning is also important, you need to be available to answer any questions your learners may have.
New Zealand qualifications in butchery

Butchery is one of the world’s oldest trades, and supreme skill and technique are required to deliver product to high standards.

The New Zealand Certificate in Trade Butchery Level 4 has been developed in consultation with experts in the butchery industry to ensure learners master the required skills and obtain a formal apprenticeship.

It’s designed to provide the retail meat industry with people who have the knowledge and skills to operate independently as trade qualified butchers in compliance with legislative and food safety requirements.

Apprentices can complete a general qualification or an optional strand in carcass breaking and boning, curing and smoking, or handcrafted small goods.

For programme and resource pricing, speak to your Competenz training advisor.

New Zealand Certificate in Trade Butchery Level 4

Duration: four years

Optional strands:
» Carcass breaking and boning
» Curing and smoking
» Handcrafted small goods.

All graduates will be able to:
» Understand legislation and compliance regulations and ensure safety standards are met
» Apply knowledge of livestock anatomy, cuts, calculations and meat yield, livestock development and slaughter to produce value-added meat-based products to industry recognised standards

» Prepare and arrange a range of meat cuts including value-added, small goods and processed products and pack these products for sale and refrigeration
» Apply knowledge of meat products and interpersonal skills to assist customers with product selection and to maintain customer service standards
» Minimise waste in a retail meat operation.

Graduates of the Carcass Breaking and Boning strand will also be able to:
Process beef, sheep and pork carcasses to produce meat cuts to meet workplace productivity and quality requirements.

Graduates of the Curing and Smoking strand will also be able to:
Prepare, store and produce cured and smoked meat products for sale.

Graduates of the Handcrafted Small Goods strand will also be able to:
Produce meat-based small goods for sale.

Related qualifications

New Zealand Certificate in Food or Beverage Processing
New Zealand Certificate in Workplace Health and Safety Practice
New Zealand Certificate in Business – Introduction to Team Leadership
Hohepa Smith
Former Competenz Butcher Apprentice of the Year and World Champion Butcher Apprentice

When Hohepa Smith first started out in butchery, he wanted to be the guy on the marae who prepared the meat and provided for his family.

He was working at Countdown Meat and Livestock in Auckland after taking a break from university, and he was rapidly improving his knife skills.

“Being able to provide for my family really appealed to me. I was working at the meatworks for quite a few years before I started my apprenticeship with Competenz, and that’s where it all began.”

In 2018 Hohepa showcased his knife skills on the world stage as a member of New Zealand’s national butchery team, the Pure South Sharp Blacks, who placed second at the World Butchers’ Challenge in Belfast, Ireland.

“You can’t go past representing your country at an international event,” Hohepa says. “You’re representing your family, your friends, your bosses and where you’ve come from. It’s all about passion and pride.”

Competitions have been an important part of Hohepa’s career – he was named Competenz Butcher Apprentice of the Year in 2015 and World Champion Butcher Apprentice in 2016.

His advice for young butchers starting out in the trade?

“Make sure you work hard and follow instructions from your bosses, take in everything that you want to learn. Just keep at it and be passionate about what you do. You’ve got to start from the bottom and work your way up.”