

PRACTICAL CURRICULUM • BUTCHERY & CHARCUTERIE • FULL-TIME

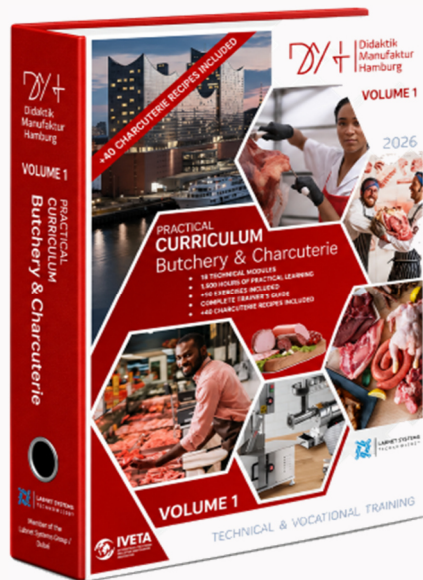
BUTCHERY & CHARCUTERIE

A complete, workshop-based training programme.

Cutting, sausage-making, curing, smoking, and genuine butchery craft.

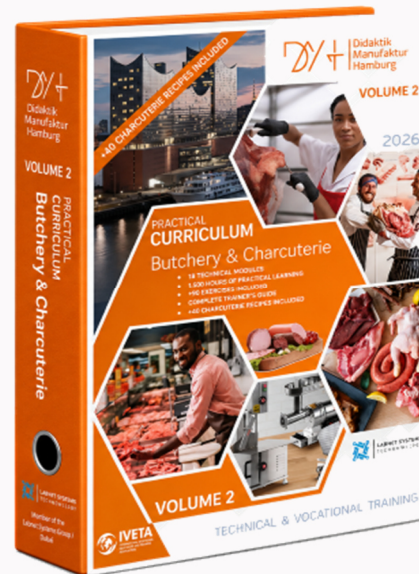
THE PROGRAMME

From carcass to finished range. This programme builds the craft, cut by cut.



18

MODULES · M01-M18

1,400_h

WORKSHOP HOURS

120₊

PRACTICAL EXERCISES

210₊

EQUIPMENT ITEMS

50_{wks}

FULL-TIME

Butchery & Charcuterie is a workshop-based, full-time programme in the butchery craft.

Across eighteen modules, trainees work step by step from knife skills and carcass cutting through sausage-making to curing, raw-sausage fermentation, smoking and operational quality assurance.

The focus is on practice throughout. Skills are learned on real meat, with more than 1,400 workshop hours and over 120 assessed exercises, complemented by more than 40 charcuterie recipes.

Each module concludes with an assessed test piece, so competence shows in real work and not on paper.

The programme is offered as a curriculum, as a matching equipment specification, or as a turnkey package for the site.

PRACTICAL CURRICULUM

Eighteen modules.

From cutting and core skills through sausage-making to curing, maturing and smoking, concluding with quality, operations and a final project.



MODULE

M01 – M18 · SEQUENTIAL

M01 Knife skills & cutting technique
CUTTING

M07 Casings & filling technique
SAUSAGES

M13 Cooking, frying & retail cooking
CURING & MATURING

M02 Carcasses & cutting
CUTTING

M08 Spices & curing agents
SAUSAGES

M14 HACCP & traceability
QUALITY & OPERATIONS

M03 Cuts & primal cuts
CUTTING

M09 Curing: wet, dry, injection
CURING & MATURING

M15 Cleaning & operational hygiene
QUALITY & OPERATIONS

M04 Yield & trim utilisation
CUTTING

M10 Raw sausage & fermentation
CURING & MATURING

M16 Costing & cost per kilo
QUALITY & OPERATIONS

M05 Scalded & frying sausage
SAUSAGES

M11 Raw ham & dry maturing
CURING & MATURING

M17 Sales & presentation
QUALITY & OPERATIONS & CATERING

M06 Fresh sausage & minced meat
SAUSAGES

M12 Smoking: cold, warm, hot
CURING & MATURING

M18 Final project (Capstone)
QUALITY & OPERATIONS

EQUIPMENT

Trained on real equipment.



01

Cutting & hand tools

Boning, cutting and block knives, sharpening steels, hooks, cutting boards and sharpening equipment.

02

Machines & installations

Meat grinder, bowl cutter, sausage stuffer, band saw, vacuum sealer and smoking unit.

03

Cooling & maturing

Cold and freezer rooms, maturation room with climate control and temperature monitoring.

04

Casings & packaging

Natural and artificial casings, nets, clips, vacuum and labelling materials.

05

Ingredients & consumables

Spices, nitrite curing salt, starter cultures and approved additives.

06

Hygiene & testing equipment

Cleaning and disinfection, pH and aw meters, thermometers and scales.

~210 ITEMS · 6 CATEGORIES · 9 WORKSTATIONS

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.

AVAILABLE AS **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)

