

2

Level 2



18 Months



3 Months



Retail/Processing

Assessment Methods



Multiple-choice test



Practical skills assessment

Vocational discussion
underpinned by the logbook

Gateway Requirements

- Level 2 Food Safety Award
- Level 2 Health & Safety in the Food Supply Chain
- Level 2 Knife Skills Award
- Level 1 English and Mathematics
- Logbook
- Gateway Declaration Form
- Site Health & Safety and Risk Assessment form

Occupational Profile

Butchers work in the meat and poultry industry, which is worth several billion pounds in the UK and employs thousands of workers in the farm to fork supply chain. Qualified butchers can look forward to rewarding careers in a range of environments with different types of employers. Employers include both processors and retailers. Processors range from multi-national processing businesses supplying meat or meat products to, for example: large food outlets, supermarkets and hotel chains; to smaller processors supplying for example, independent/local food businesses. Retailers could include supermarkets, independent retailers and farm shops.

Grading

The standard is graded overall: Fail, Pass, and Pass with Excellence.

End Point Assessment

Multiple-Choice Test

The multiple-choice test will consist of 60 questions and last for a maximum duration of 90 minutes.

Practical Skills Assessment

The apprentice will complete a scenario-based activity, involving 5 tasks related to their specialist environment. Apprentices will have a 75-minute duration to complete the 5 PSA tasks during this time the IA will ask questions to assess knowledge being applied.

Vocational Discussion underpinned by the Logbook

The vocational discussion will be between the apprentice and the IA and will last for a 25–30-minute duration. During this time the IA will ask questions relating to the apprentice's specialist option and the submitted logbook.

[Click here to view the Butcher assessment plan](#)