

## Congratulations Daniel Marston

### Young Butcher of the Year

Daniel Marston is the first winner of the Young Butcher of Year award. The award, introduced for the first time in 2007 and sponsored by the Council, was presented at the Butcher's Shop of the Year awards ceremony held at Claridges in London on 20 November 2007.

Daniel, who works for George Middlemiss & Son in Otley near Leeds, received his award from Council Chairman Bill Jermey. After the ceremony he said: "It feels excellent to be a winner. I thought I was in with a good chance once I got down to the last three but I am still overjoyed to have been chosen. I have always wanted to be a butcher, my father is a farmer and it just seemed like a natural progression for me, there is nothing else I would rather be doing."

The judges said it was extremely difficult to choose the winner as all the entrants in this category were superb, but Daniel just edged ahead as an excellent all-rounder with boundless enthusiasm for the trade and for his future within that trade. The judges felt his obvious enjoyment of this job and willingness to experience all the business has to offer made Daniel a worthy winner of the title. Further praise came from his employer, who describe Daniel as the "best employee they had ever had."

The Meat Trades Journal runs the Butcher's Shop of the Year Awards. They recognise excellence in craft butchery and winners enter an exclusive group representing the best of British butchery. Editor Ed Bedington said: "The butchery business continues to go from strength to strength and will continue to do so all the time people like Daniel Marston are keen on it as a career. Daniel's enthusiasm for the trade is quite breathe taking and I am sure he will go far. I wish him and all the young butcher finalists all the best for the future."

Winners were also honoured in categories for the best farm shop, the butcher's plus, best innovation and a lifetime achievement award. Jackson's Butchers of Ballynure in Northern Ireland was named as Butcher's Shop of the Year.



Daniel with his award

left to right: Bill Jermey, Daniel Marston,  
Ed Bedington (editor Meat Trades Journal).

## www.meattraining.org.uk

The Meat Training Council's new-look website [www.meattraining.org.uk](http://www.meattraining.org.uk) is now live.

The aim of the new website is to give users easy access to the range of service and information available from the Council, Food and Drink Qualifications (FDQ) and Food Training International (FTI). It includes links to other organisations with an association to the Council, together with the facility to view past editions of Meat Training and Awarding Body Update.



The Council is grateful to ALMAC for their redesign contribution and also the MLC for the extensive range of photographs they have provided.

The new website will be regularly updated to ensure users receive the latest news and information. If you have any questions or comments regarding the website then please let us know.



**MEAT  
TRAINING  
COUNCIL  
Scotland**

### Funding update

The Scottish meat and poultry industry have become increasingly concerned at the lack of funding available for training within the sector, particularly in comparison with their competitors in other parts of the United Kingdom.

As a result of an initiative involving a nucleus of the SVQ Awards Board and other training providers in Scotland, they met with Jack Matthews, Chief Executive of Improve, in late September 2007. Following a most constructive meeting, they agreed to make the case to present to the new Scottish Training organisation in place in January 2008. This will highlight the importance of the industry to the Scottish economy and identify additional benefits if more funding was allocated to the trade.

Quality Meat Scotland have generously agreed to write up that appraisal, which will then be passed to Improve who have agreed to review it, before presentation to the new body. We will keep you advised of progress.

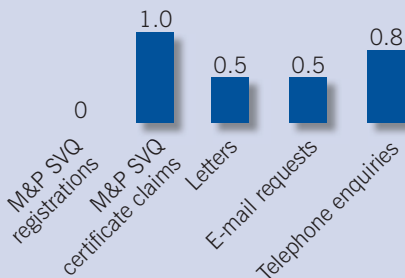


### Customer Service Statistics

1 September 2007 – 31 December 2007

**Number of days to process**

(from receipt at FDQ)



## Update Update Update Update Update Update Upd

### Master Butcher qualification

During 2007 the Council's Chairman discussed with the Board, and the Worshipful Company of Butchers' Guild, the demand for a "Master Butcher" qualification. In discussions with various members of the trade it became clear that there could be a significant demand for this at two levels – firstly for established butchers who would be capable of getting a properly recognised accreditation, and secondly as something for younger butchers to aspire to and work towards.



Historically it could be said that a Master Butcher was one who selected animals at market, slaughtered, dressed and prepared the carcasses for retail sale, and was able to utilise the whole animal for retail cuts and meat products.

It is rare today for all these operations to be carried out by one person. The award should however be constructed in such a way as to demonstrate that the candidate has sufficient theoretical knowledge in all the areas, even if he/she does not have practical experience at every stage.

The aim of the programme will be to enable properly competent and/or qualified butchers to be able to demonstrate that they are at the top of their profession.

Food and Drink Qualifications are now looking to produce a training/accreditation programme that contains a number of modules to cover the whole process. Verbal approval for the project has been obtained from the Sector Skills Council Improve. Formal approval will now be sought.

Industry feedback will be required at all stages to ensure that materials, outputs and recommendations are fit for purpose and can ultimately carry industry endorsement. If you are interested in joining the consultation group please contact Felicity Riley on 01908 231062.

## Business Development Team

If you require information on training and qualifications please contact a member of our business development team:



**Rob Mackie**  
07775 803387



**Paul Bache**  
07973 702416



**Nicola Reel**  
07815 797667

## Do you have something to say?

Please note the following copy deadlines for future editions of Meat Training and Awarding Body Update:

Edition	Copy deadline
Spring 2008	Friday 7 March 2008
Summer 2008	Friday 6 June 2008
Autumn 2008	Friday 29 August 2008
Winter 2008	Friday 5 December 2008

Please email your articles (including any photographs or graphics) to: [felicity\\_riley@meattraining.org.uk](mailto:felicity_riley@meattraining.org.uk)



## Prize giving

This year's prize giving luncheon and ceremony takes place at Butchers' Hall on Tuesday 26 February 2008.

Here is the list of winners, who will be featured in more detail in the next edition of Meat Training and Awarding Body Update.



Prizewinners at the 2007 Awards Ceremony.

Prize Title	Prize Donor	Prize Winner	Centre Name
NVQ Level 1 Food and Drink Manufacturing Operations award	Seymour Manufacturing International Ltd Cheque value: £100	Sharon Fullard	Telford College of Arts and Technology
NVQ Level 2 Food and Drink Manufacturing Operations award	The National Federation of Meat and Food Traders' Cheque value: £125	Sandra Elverstone	Arfon Dwyfor Training
NVQ Level 3 Food and Drink Manufacturing Operations award	Bernard Matthews PLC Cheque value: £125	David Tierney	Telford College of Arts and Technology
Food and Drink Cleaning award	Oakfield (Foods) Ltd Cheque value: £150	William Vingoe	Telford College of Arts and Technology
Food and Drink Centre of the Year	Improve Ltd Cheque value: £100	Telford College of Arts and Technology	Telford College of Arts and Technology
NVQ Level 1 Meat and Poultry Processing award	Meat and Livestock Commission Cheque value: £100	Fauoro Elaisa	Hull College
S/NVQ Level 2 Meat and Poultry Processing award	Poulters' Prize Cheque value: £150 and Sponsor award certificate	Philip Thwaites	Leeds Thomas Danby
S/NVQ Level 3 Meat and Poultry Processing award	Meat Trades Journal Cheque value: £125	William Gwyn Jones	Arfon Dwyfor Training
NVQ Level 4 Meat and Processing Management award	RAPS (UK) Ltd Cheque value: £150	Lynn Waddell	Brown Bros Ltd
NVQ Meat and Poultry Processing award	British Poultry Council Cheque value: £100	Anthony Lingard	Fairfax Meadow
Apprentice of the Year	Edkins Family Cheque value: £100 and sponsor cup and replica	Paul Turner	MEAT Ipswich
Meat and Poultry NVQ Centre of the Year	Fred Mallion Cup Worshipful Company of Butchers	Telford College of Arts and Technology	Telford College of Arts and Technology
Meat and Poultry SVQ Centre of the Year	Meat Training Council	David Brown Training (Polaris Learning Ltd)	David Brown Training (Polaris Learning Ltd)
Outstanding SVQ Candidate of the Year	Quality Meat Scotland Cheque value: £100 and sponsor award tour	Barry Parkin	Scottish Meat Training
Adjudged best student for the Intermediate Certificate in Meat and Poultry award	Orient Cheque value: £100 and sponsor award trophy	David Clark	Leeds Thomas Danby
Adjudged best student for the Meat and Poultry award	Jenkins' family Cheque value: £100 and sponsor award cup	Kevin May	Network Training Service
Adjudged best student for the Advanced Certificate in Meat and Poultry award	Danish Bacon and Meat Council Sponsor award tour and certificate	James Thorp	MEAT Ipswich
Meat and Poultry VRQ Centre of Year	Worshipful Company of Butchers Sponsor trophy and replica	University of Salford	University of Salford
Lord Graham Endeavour award	Towers Thompson Ltd Cheque value: £100	Geoffrey Cox	University of Lincoln
Outstanding candidate of the year in meat and poultry education achievements	Worshipful Company of Butchers Cheque value: £350 and sponsor trophy and replica	Declan Robinson	Scottish Meat Training

## CPD events for 2008

Following the successful CPD events this year, Food and Drink Qualifications is busy planning some industry CPD events for April/May 2008.

A letter will be coming to centres shortly inviting them for attendees.

## VRQ review

Food and Drink Qualifications is commencing the review of the following VRQs:

### Intermediate Certificate in Meat and Poultry

### Advanced Certificate in Meat and Poultry

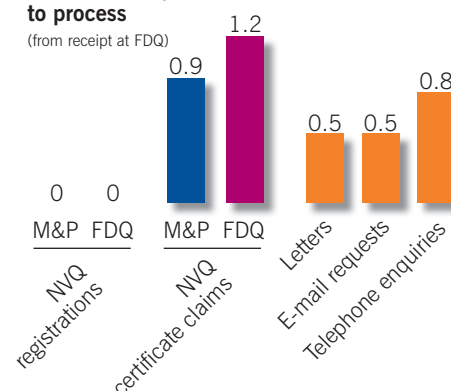
A number of centres have expressed an interest in becoming involved in the consultation group to review these qualifications. A further update will be provided in the next edition of Meat Training and Awarding Body Update.

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# Outstanding college honoured with Queen's award

In the same week that Principal Doug Boynton OBE was awarded the coveted annual FE Alliance Principals Award for Excellence, Shropshire's high-flying Telford College of Arts and Technology was honoured with a Queen's award for "delivering economically important skills on employers' premises".

The official announcement that Telford College was prizewinner in the seventh round of the Queen's anniversary prizes for higher and further education, was made at an evening's reception held at St James's Palace on 15 November 2007.

Telford College has developed a national reputation for excellence over a number of years. One of only a small number of FE colleges nationally to be judged "outstanding" in all areas by OFSTED, the college has already received government recognition as a "Learning and Skills Beacon" and has won more awards for the quality of its provision than any college in the UK.

Despite the many honours already bestowed upon Telford College, however, Principal Doug Boynton OBE said: "All these accolades seem to pale into insignificance compared to the recognition from HM the Queen with the announcement that the college is to receive the Queen's anniversary award for higher and further education."

"Coming as it does, from the Queen, this is the most prestigious award that any university or college can receive and it firmly places the college as a world class provider. The college and all its governors, staff, students and partners are justifiably proud of this achievement."

Through its commercial development and training (CDT) arm and utilising a unique provision developed over 17 years, Telford College now plays a major part in upskilling the workforce in more than 800 companies nationwide.

Under the banner of Telford College, CDT is a dedicated provision set up solely to support businesses on their own sites and help them achieve their full potential. A plethora of experience enables CDT to adapt and change its services to meet with the ever-changing needs of industry.

Since its inception CDT has skilled, trained and qualified more than 51,000 employees, making a significant impact on the success of the businesses in which they work. As a result of the college's work Mr Boynton said: "The economic benefits to both the local, regional and national communities have been immense and this is recognized in the award."

Following an evening celebratory banquet at the Guildhall, Mr Boynton will receive the award from the Queen at Buckingham Palace on 14 February 2008. He will be accompanied by the Chairman of Governors Mike Lowe CBE, DL Ann Griffiths, Vice Principal of Telford College CDT, a number of senior staff and five students who will the opportunity and thrill of a lifetime to meet the Queen at Buckingham Palace.

Ms Griffiths said: I feel this most prestigious award has recognised the strong and vital links that have been forged with not only our local industries but also large and small businesses nationally. It also recognises the commitment of industry to engage and invest in training to help sustain and make viable their business in a different global market."

Acknowledging the part played by her colleagues in achieving the award Ms Griffiths said: "I feel so proud to head a team whose skills, dedication and expertise have been recognised for this outstanding world class service to industry."

## Public Notice

The **Annual General Meeting** of the Meat Training Council will be held on Tuesday 26 February 2008 at 11.30am at the Worshipful Company of Butchers. All Members are invited to attend.



For further details please contact:

Mr F J Mallion MBE  
Company Secretary  
Meat Training Council  
PO Box 141  
Winterhill House  
Snowdon Drive  
Milton Keynes MK6 1YY

## Help with HACCP



### Food Training International

(FTI) offers a one-day workshop delivered on-site for those who wish to undergo further training and support with HACCP.

For more information contact:  
Felicity Riley on 07917 133208  
or email [contact@foodtraining.co.uk](mailto:contact@foodtraining.co.uk)

**Coming Soon**

## Meat Training Council Welfare Officer Courses

2008 Programme

- **Animal Welfare Officer**  
4/5 March **Bristol**  
10/11 March **Ilkley**  
15/16 July **Telford**  
11/12 November **Bristol**
- **Poultry Welfare Officer**  
6/7 March **Bristol**  
12/13 March **Ilkley**  
17/18 July **Telford**  
13/14 November **Bristol**
- **Fish Welfare Officer**  
29/30 April **Inverness**  
November date tbc **Inverness**

To book a place contact:  
Felicity Riley on 07917 133208  
or email [felicity\\_riley@meattraining.org.uk](mailto:felicity_riley@meattraining.org.uk)



Campden & Chorley Food  
Research Association Group

## Campden offers Meat Technology courses

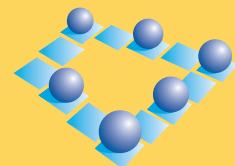
Campden and Chorley Food Research Association offer the following events in Spring 2008:

Safe cooking course, 9/10 April 2008

Meat technology course, 22 May 2008

For further details contact:

Training Administration  
CCFRA Technology  
Tel: 01386 842104 Fax: 01386 842100  
Email: [training@campden.co.uk](mailto:training@campden.co.uk)  
Website: [www.campden.co.uk](http://www.campden.co.uk)



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