

Butchery Centre aims to be leading training centre for the West Country and Midlands

The chance to learn more about meat and butchery skills is on offer at a new training centre in the Forest of Dean.

The new facility at Ensors of Cinderford aims to become the centre of excellence for meat training in the West Country and the Midlands by offering a wide range of courses aimed at increasing the qualifications and knowledge of professional butchers and chefs. It will also offer meat appreciation courses to cooks looking to improve their skills in the home kitchen.

The venture is a collaborative partnership between Hartpury College and Ensors. Hartpury College will administer the centre by arranging courses whilst butchery experts at Ensors will carry out the professional training.

Courses are being designed to attract butchers, farmers, farm shops, chefs, college students and schools as well as keen amateur cooks. All levels of skills will be catered for, with courses ranging from those for complete beginners to ones aimed at students studying to degree level. Many of the courses will lead to a recognised qualification whilst also incorporating updates on food safety and hygiene laws.

Initially, three main courses will run from March to July:

- Knife skills – an entry level one-day course teaching the safe use of a wide range of knives used in the butchery trade; incorporating level 1 food safety
- Butchery techniques – a two-day course breaking down a lamb carcass and identifying cuts; incorporating level 2 food safety
- Meat product processing and curing – this will look in detail at various techniques including sausage making, preparation of salt beef, the pickling of tongue and bacon curing. The course will run for three consecutive Tuesday mornings.

Future meat appreciation courses are planned to cover a wide range of disciplines beyond the main red and white meats to include pie making, pate production, charcuterie and game. Master classes are also planned to improve the skills of chefs.

“Considerable investment and much careful planning have gone into setting up this new training facility. We are confident that it is ideally placed to quickly become the centre of excellence for meat training in the West Country and the Midlands.”

Sue Guilding
Hartpury's Food and Drink Manager

“With space available here for lectures and practical work, and so much in-house butchery expertise readily on hand, I am sure that our new centre is destined to become a one-stop-training-shop.”

It will serve the needs of both individuals and companies; whether they are looking to simply pursue a much loved interest in food to a higher level or to train staff to a good, fully qualified, professional level.

With the whole food industry having undergone a sustained period of de-skilling over the past decade or so, this centre is needed more than ever; we're now on the road to training the next generation of food experts.”

Robert Ensor
Managing Director of Ensors

The new centre offers a complete training set-up. The lecture room can accommodate up to fifty and, adjacent to this, there is a fully equipped cutting room for practical lessons in all aspects of butchery. There is a viewing area behind glass to watch meat cutting and preparation and chiller facilities which allows for the storage of a wide range of meats. The centre also has its own kitchens with a variety of food cooking and preparation equipment.

The training centre will open for business later in the year, when Hartpury will announce its autumn programme of courses on their website at www.hartpury.ac.uk.



A loss to the industry

It is with great sadness that we report the untimely and unexpected sudden death of Harold Rudder, our Chief Moderator. Harold worked with us for many years and his wife Allison also marks papers for us. Harold spent more than 30 years at Salford, rising to Senior Lecturer in Food at the Business School.

Harold came from a meat background, working in his father's butchers shop as a young man, and so had a working knowledge of the trade.

Our commiserations and best wishes go to Allison.

Innovative Training Programme Reaps Success

Recognition was given this week at an awards ceremony acknowledging the success of an original work-based training programme funded by the Norfolk Learning and Skills Council using the European Social Fund.

Staff at Banham Poultry were rewarded for their achievement in completing their City & Guilds ESOL (English for Speakers of Other Languages) exams at the company's Attleborough headquarters. 13 members of staff achieved the qualification having studied a tailor-made ESOL for the workplace course delivered by Poultec Training Ltd, who worked in close partnership with Banham Poultry to deliver flexible English classes around the factory's shift patterns.

Dennis Foreman, Banham Poultry Director said, "We are very proud of our staff achieving their City & Guilds ESOL certification. One of the greatest challenges at Banham Poultry is the ability to overcome the language issues as we currently employ staff from approximately 7 different countries. In the interests of Health & Safety & Food Safety, it is important that all staff understand their responsibilities and we have a fully trained and coherent workforce. We actively encourage our foreign workers to participate in all aspects of learning and are happy to provide the time and facilities to those that wish to learn. It's great to see people rewarded for their efforts."

On behalf of Poultec Training Ltd, Tutor Rachel Öner said "ESOL is an essential skill for life, for individuals, families and communities and it can make the difference between a confident and skilled workforce as well as making a difference to the economic development and effectiveness of a company.

Many workers have vital skills that a company needs but are being held back due to their lack of confidence in the language. These learners have welcomed the opportunity to attend convenient classes appropriate to their needs and have progressed considerably."

Poultec Training Director Neale McArdle also attended the award ceremony to congratulate the learners and added "This is the type of project which is vital to the company and the local community and it's great to see it succeed. I'd like to add my thanks to the Poultec and Banham training teams who put in so much to ensure this success."

The on-going ESOL project has now seen more than 25 learners achieve qualifications, and follows the success of the Institute of Management course at Banham Poultry earlier this year, demonstrating the company's commitment to staff development.



Neale McArdle (Poultec), Ernestas Neniskis, Edgars Doktenieks, Barry Clarke (Factory Manager), Rachel Öner (Poultec), Marius Buskevicius, Vaida Kripaviciute, Julija Tautvdaite.



Martin Kula, Tomasz Kubicki, Mariusz Pawlowski, Neale McArdle, Barry Clarke, Liliana Silva, Rachel Öner (Poultec), Natalija Perkuna, Catia Santos, Marta Novotna.

Comings and goings

Angela Long's long service!

Congratulations are due to Angela who completed 10 years' service in March. Angela started as Education and Training Manager with the Meat Training Council, then became Awarding Body Manager, and last year Awarding Body Director for Food and Drink Qualifications Ltd.

Angela is currently on maternity leave, looking after her new son Harry.

Felicity Riley rings in the new!

We are sorry to lose Felicity, who has given sterling service to MTC but has now moved on to join a friend's jewellery business.

We wish her well and welcome Jo Small in her place.

Jo currently works in the building for the Red Meat Industry Forum so knows our industry well. Jo will spend about a third of her time with us, and I am sure she will continue Felicity's good work.



Jo Small

Congratulations

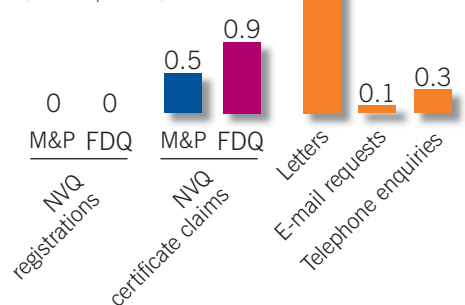
We would like to send our congratulations to Dot Thompson, External Verifier, who gave birth to a son on 30th March 2008.

Customer Service Statistics

1 January 2008 – 31 March 2008

Number of days to process

(from receipt at FDQ)



Meat Training Council Annual Prize Giving

In conjunction with the WCB Guild, the MTC held its annual prize giving ceremony at Butchers' Hall on February 26th. The winners were listed in the last Newsletter, and are pictured here.

It was pleasing to note that the standard of training being given is rising, and the quality of some of the winners was very impressive.

The ceremony was led by Fred Mallion MBE, with The Master of The Worshipful Company of Butchers handing out the awards. Fred is a Past Master of The Company, a board member of MTC, and chairs our Awards Board.



Prizewinners at the annual prize giving event 2008



A very surprised Fred Mallion receives his MTC Lifetime Achievement Award

MTC Chairman, Bill Jermy, surprised Fred with a special MTC Lifetime Achievement Award.

Bill noted that Fred was in the middle of his 7-year apprenticeship all of 70 years ago, was principal of Smithfield College and was a founder member of our organisation.

Fred received a well-deserved standing ovation from the guests who packed the Hall. He commented later, "to have had such an enjoyable career, and be rewarded as well is really unbelievable."

Livestock Welfare Courses

We have been running these short courses for some years now with great success. They are delivered by experts from the University of Bristol, and there are specific events for animal welfare, poultry welfare and fish welfare.

It is clearly essential for all food businesses to have correct welfare procedures in place and to keep up to date with new developments. Each course deals specifically with current systems and processes, welfare assessment and methodology, and new or updated legislation.

If you have direct responsibility for livestock, need to be informed of current standards, or want to ensure that food businesses are using current welfare standards, then attendance at one of these courses will tell you all you need to know.

We always get great feedback from attendees, so make sure you too are up to date and book your place.



Livestock Welfare Courses – see page 4 for the remaining programme of courses during 2008

Acronym Storm Warning!

Just when we are getting used to working with our current quangos, they are all changing – at least in England.

SSDA – now United Kingdom Commission for Employment and Skills – UKCES

SSC's now have a "trade association" – The Alliance of Sector Skills Councils – TASSC

QCA will soon split into the Qualifications and Curriculum Development Agency – QCDA – and Ofqual, which is the regulator.

The LSC is appointing a new board until 2010, when it will be replaced by something else.

We are only just getting used to DIUS!

I heard recently that there are 72 quangos involved in training?

If only the millions being spent on all this bureaucracy was spent on the coalface, we would have a better trained workforce already – but that would be too easy.

Master Butcher Award

As reported last time, we have started consulting on this subject. The initial feedback from the consultation is that recognition of the butchers' craft would be very welcome, provided that is seen as a prestigious award.

Whilst very few butchers these days carry out all the traditional functions – buying animals at market, slaughtering them, dressing the carcasses, preparing for sale in the shop, producing meat products, managing the staff and serving the customer – it would appear that a model is taking shape which would have a number of modules covering all of these areas. Candidates are likely to demonstrate competence in some core modules, and knowledge in others.

Existing qualifications will be used wherever possible.



Accelerated Management Development Programme

When an audience is crying out for more, you know you've got it right and that's exactly what has happened with a development programme run by the Red Meat Industry Forum (RMIF).

RMIF
Red Meat Industry Forum

The Accelerated Management Development Programme is run in partnership with Cranfield University and the Danish Meat Training College University. The initial course was such a success it is being repeated, commencing 14th July at Cranfield University; firms which took part last time have already snapped up half the places this time around. The repeat business is a great endorsement of what this accelerated development programme delivers, however it does mean that places are limited.

The programme is based on the Queen's Award winning Fellowship in Manufacturing Management which has been running for over 30 years at Cranfield University. The candidates gain all the necessary skills to drive change and improvements in all areas of their company to move it to World Class status, and the modular design means they will not be away from their job for any length of time. They put the learning into practice as soon as they return to work by undertaking improvement projects on top of their normal role, and while at work they are supported by a Cranfield accredited coach.

There are six modules spread over 16 months; topics covered include strategic management, slaughtering and deboning, further processing, and lean production.

Anybody who would like to register interest or find out more should contact Christine Walsh on 07905 847529.



Candidates in action during first Accelerated Management Development Programme

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
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: jo_small@meattraining.org.uk



Coming Soon

Meat Training Council Welfare Officer Courses 2008 Programme

- **Animal Welfare Officer**
15/16 July **Telford**
11/12 November **Bristol**
- **Poultry Welfare Officer**
17/18 July **Telford**
13/14 November **Bristol**
- **Fish Welfare Officer**
29/30 April **Inverness**
November date tbc **Inverness**

To book a place contact:
Jo Small on 07917 133208
or email jo_small@meattraining.org.uk



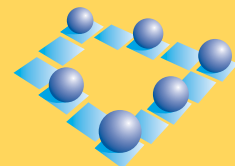
Campden & Chorley Food
Research Association Group

Campden offers Meat Technology courses

Campden and Chorley Food Research Association offer the following events:

- **Safe cooking course**
30 Sept – 1 Oct 2008
- **Meat technology course**
22 May 2008
5 November 2008

For further details contact:
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