

UFCW 367

a VOICE for working America

Meat Industry Apprenticeship Program



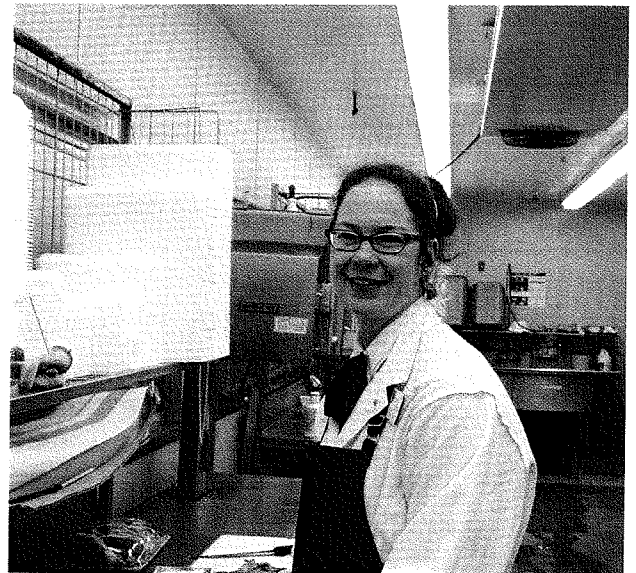
On the Cutting Edge

Meat Industry Apprenticeship Program

Benefiting Employees, Employers, & Customers

Turning out highly trained, skilled workers who go on to successful careers in the meat cutting industry.

Increasing employer profitability, and productivity, while retaining quality workers.



The Meat Industry Apprenticeship Program is a chance for women & minorities to earn while they learn a new trade.

**Earn While
You Learn!**

As part of a two-year Meat Industry Apprenticeship you will learn:

TECHNICAL SKILLS

- USDA grading & inspection processes
- Meat identification
- Meat law & policies
- Beef, pork, & lamb slaughter
- Cooking beef, pork, & lamb
- Tying techniques
- Breaking primal units for carcasses
- Poultry raising, slaughter, & merchandising
- Seafood merchandising
- Knife care & usage
- Craftsmanship

BUSINESS & COMPUTER SKILLS

- Training in profit analysis
- Learn how to apply your apprenticeship to company's policies & procedures to the workplace
- Business math
- Labor laws
- Successful sales skills
- Inventory practices
- Industry relevant computer skills
- Product replenishment techniques

LEADERSHIP & INTERPERSONAL SKILLS

- Management & organizational behavior
- Study leading to a certificate of leadership training
- Embracing organizational change with flexibility
- Workplace relationship skills
- Customer relationship skills

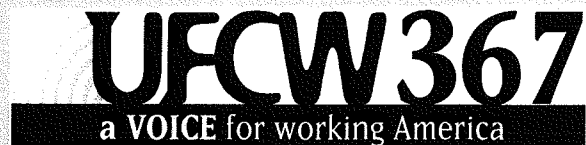
SANITATION & SAFETY

- Public Health standards, food safety & handling practices, & laws
- Sanitation and clean up procedures
- Workplace safety
- Market clean up
- Sanitation reporting

The Meat Industry Apprenticeship program works with partner employers to give apprentices knowledge and skills through a combination of formal instruction and real-world relevant on-the-job training.

Women and minorities are encouraged to participate!

Meat Industry Apprenticeship curriculum is designed by a collaboration of Meat Apprenticeship JATC Board, UFCW 367, and Bates Technical College.



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