

BUTCHERY,

the age-old craft of transforming whole animals into delectable cuts of meat, is both an art form and a science.

Behind the skilled hands of a butcher lies a world of precision, technique, and knowledge. Understanding the tools, techniques and principles opens an amazing culinary door.



ARTISANAL MODERN MEAT BUTCHERY



ABOUT THE PROGRAM

You will learn about all aspects of the meat production industry and participate in a 144-hour internship with a local meat processing facility, butcher shop, or harvester. Skills learned include:

- Meat industry knowledge and history
- Humane handling practices, selection, and care of animals
- Carcass fabrication, cut identification, and further processing methods
- Smoking, grinding, curing, and brining
- Meat labeling, packaging, and retail operations
- Food safety and sanitation practices following ServSafe™ and HACCP principles

PROGRAM HIGHLIGHTS

- **Short-term Technical Diploma**
- **Hybrid Classes:** Ten in-person labs on Saturdays, two in-person field trips, and limited weekday online coursework.
- **Grant Funded:** Tuition for this program is available on a limited basis, thanks to Department of Agriculture, Trade, and Consumer Protection Meat Talent Development grant.

KICKSTART YOUR FUTURE IN A HIGH-DEMAND CAREER!

- Begin as a butcher or slaughter-person.
- Continue post-secondary education in a variety of fields, including animal sciences, food engineer, and meat microbiology.
- Utilize skills for at-home or on-farm slaughter and processing.

Starts August 2025!
Learn more and apply online
swtc.edu/butchery



FOR MORE INFO

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