

## PSU Extension Butcher Apprenticeship Program FAQs

Q1. How will the learning be structured?

- A. Students will receive in-classroom instruction as well as hands-on learning opportunities in the Meats Lab. Students will harvest live animals, cut fresh beef, pork, and lamb, as well as tour operating meat processing facilities. Students will be required to attend the first session (July 31-August 18, 2023) and then will have options to attend further sessions throughout the 2 year apprenticeship. After completing session 1, students will be placed with a meat processor to further their training.

Q2. How long is the program?

- Session 1 is 3 weeks.

Q3. What are the dates of the apprenticeship?

- A. Session 1 of the program runs from July 31 to August 18, 2023. If the student decides to pursue the apprenticeship journeyworker certification, they will need to complete 3000 hours of training with an eligible employer.

Q4. How many students will be selected?

- A. 20-30 students will be selected from the applicant pool.

Q5. Is there a fee?

- A. There is a cost associated with the program, but Penn State is committed to helping attendees find funding to cover these costs. Apprentices must work with their local Workforce Development Board to receive funding for the training.

Q6. Are there any educational requirements?

- A. Students must have a high school diploma or GED.

Q7. What is the minimum age to participate?

- A. Students must be at least 18 years old.

Q8. What is the location of this training?

- A. Students will be on Penn State's Main Campus for session 1 of the program. After that, students will be placed with a meat processor to finish their training.

Q9. Is there housing available?

- A. Unfortunately, no. You will be required to find your own accommodations for all phases of the apprenticeship.

Q10. Do you have an overview of the curriculum?

- A. Below are the targeted concepts used to build the 144 classroom theory hours for the registered butcher apprenticeship at Penn State
  - a. Orientation "boot camp"
    - i. PSU Meat lab GMPs
    - ii. Any University on-line training completed prior to start

- b. Worker safety
  - i. Knife Safety
    - 1. Knife sharpening/honing
  - ii. PPE
  - iii. OSHA Regulation
- c. Animal Welfare/Animal Handling Systems
  - i. Loading and Unloading of cattle and hogs
  - ii. Holding pens, chutes, and alleyways
  - iii. Stunning of Livestock (Mechanical, Electrical, CO2)
- d. The Science of Meat and Why it Matters
  - i. Muscle Structure
  - ii. Conversion of Muscle to Meat
  - iii. Meat Composition & Chemistry
  - iv. Comparative Anatomy (beef, pork, and lamb)
    - 1. Institutional Meat Purchase Specifications
    - 2. Fanciful names and cuts of meat
    - 3. Carcass Grading for yield and quality
    - 4. Carcass Fabrication
- e. Food safety
  - i. Sanitation – Pre-requisite support programs (SOP's, SSOP's, etc.)
  - ii. Employee Hygiene
  - iii. ServSafe® Manager training & certification
  - iv. Basic HACCP for Meat & Poultry Processors certification
  - v. Preventive Controls for Human Foods certification
  - vi. Food Defense
  - vii. USDA-FSIS & FDA Regulation
- f. The Costs of Doing Business
  - i. Cost of goods sold
  - ii. Pricing of products and services – pricing exercise
  - iii. Profitability and Feasibility of Small Processors
- g. Curing & Marination
  - i. Dry curing
  - ii. Brining & Injecting
  - iii. Tumbling & Massaging
  - iv. Sausage Manufacturing
    - 1. Fresh Sausages
    - 2. Cooked Sausages
    - 3. Emulsified Sausages
  - v. Thermal Processing & Smoking
    - 1. Dry Bulb vs. Wet Bulb
    - 2. Building a Smoke Schedule
  - vi. Packaging
    - 1. Materials
    - 2. Equipment
  - vii. Poultry Harvest & Processing
  - viii. Plant Tours (various sizes and types of processing)
  - ix. Start External Apprenticeship (3,000 hours of on-the-job training hours)

1. Plant Project - Each student will work with their employer to identify a need for that business. This business need may be related to a host of topics including food safety/HACCP/USDA inspection, product costing and profitability, marketing and social media, product development, cost savings and lean manufacturing, or any combination of these and other topics not listed. After year one, each student will work with their new employer and team to identify a need and submit to Penn State a proposal of the need and how they intend to solve the identified need. Plant projects may be submitted at any point between 12-18 months of employment. All project data collection must be started no later than 18 months of employment. Results of the project must be submitted to Penn State Extension before completing 3000 hours of employment. Dr. Jonathan Campbell is available for project consulting, should the need arise.
2. Complete apprenticeship after logging 3000 hours of work and finish plant project.

Q11. Who can I contact if I have a question not answered here?

- A. Please contact Dana Ollendyke at [djm428@psu.edu](mailto:djm428@psu.edu)

Q12. How do I apply?

- A. Please visit [www.bit.ly/butcher2023](http://www.bit.ly/butcher2023) and fill out this form to receive information about applying.