

Butcher (Fleischer/in)

Type of occupation	Recognised occupation
Type of training	Dual vocational training programme, regulated in accordance with Vocational Training Act (BBiG) and Craft Trades Act (HwO)
Duration of training	3 years
Places of learning	Business establishment and vocational school

■ What do you do in this job?

Butchers judge the quality of meat, carve the meat into pieces, prepare it for sale or further process it into meat or sausage products. For example, they cook, chop or smoke the meat and add seasoning and preservatives to it according to the recipe. In addition to sausage, they also make fine foods, ready-made meals and preserved food. They also package meat products.

For the sale of products, butchers prepare e.g. roasted meat, schnitzel or minced meat and arrange meat, gourmet products and salads in the display counter. They advise customers and sell products. They prepare cold and hot dishes for fast food outlets and party events. Depending on the specific area of work, they also slaughter animals and prepare carcasses for further processing. In all activities butchers must comply exactly with statutory regulations relating to food law and hygiene. This also applies to the cleaning of machines and tools used.

■ Where do you work?

Butchers mainly work in/for:

- Companies in the butcher trade
- Meat and sausage products companies
- Specialist butcher's shops and retail shops
- Wholesale meat markets

They work in sausage kitchens, smoking chambers, boning and carving areas, slaughterhouses, production facilities or storage or cold storage areas. In retail trade, they also work in sales areas or mobile sales vehicles.

■ What are the job requirements?

- A sense of responsibility and accuracy are particularly important when working with foodstuffs. In order to ensure the quality of meat and sausage products, hygiene and food law regulations must be precisely complied with.
- Mathematics skills are required in order to e.g. work out the amounts of individual ingredients for sausage products and to determine indications of weight. Butchers should also have an interest in biology as they may have to examine animals that are to be slaughtered and judge the quality of the meat.