

## Retail Meat Specialist

### Poundmaker's Meat Shop

Retail Meat Specialist is an certificate program at Poundmaker Cree Nation's Meat Shop. It will help you develop the skills you need to be successful in the meat-cutting industry. You will learn from extensive hands-on experience. You will develop the professional skills needed for success in the industry. The program is built around food safety and focuses on: muscle and skeletal structures; preparing pork, beef, lamb and poultry; curing and smoking meats; merchandising seafood; value-added oven ready products; and sanitation. A two-week practicum is an integral part of the program. It provides you with the opportunity to apply theory to practice.

**Program Start**    Sep. 16, 2019

**Program End**     Feb. 27, 2020

9AM to 3:30PM Monday to Friday

#### Admission Requirements:

Minimum Grade 10 (GED accepted).

Accuplacer exam is available for those who do not meet admission.

#### Fees

No application fee.

No tuition fee.

No book fee.

Aprons, knives, etc provided.



Send your application and original transcript to

Bryon Zanyk  
North West College  
10702 Diefenbaker Drive  
North Battleford SK S9A 4A8



North West  
College

For more information contact: [bryon.zanyk@northwestcollege.ca](mailto:bryon.zanyk@northwestcollege.ca)

If you don't have an original transcript, they can be ordered from the Ministry of Education, or you can take the Accuplacer exam in North Battleford.

The College reserves the right to make any changes deemed necessary.