Meat Cutters-Sausage Makers Apprenticeship

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Description

An individual who has gathered the skills and knowledge to take raw bulk meat and process it into marketable food products. Meat Cutters process animal carcass meats, such as beef, pork, lamb, fish and poultry, into finished cuts, ready for culinarians. Sausage makers take raw meat products and blend them with spices to create sausage or deli items, which are often pre-cooked or smoked.

Application Process

Applications are accepted on an ongoing basis.

Notes

- An applicant must be at least 18 years old.
- Applicant must be in good health and physically able to perform all phases of the work.
- Applicant does not need a high school diploma or a GED.
- An Applicant must be prepared to accept the responsibility of learning the meat trade by working directly with Meat Cutter and Sausage Maker journeymen and co-workers.

Program Length

Our apprenticeship includes 2 (two) years of on-the-job training and 144 hours of related classroom instruction.
Locations

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<th>Location Name</th>
<th>Address</th>
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<td>San Diego</td>
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<td>San Francisco</td>
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<td>(650) 871-3520</td>
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<td>Oakland</td>
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<td>(510) 531-0880</td>
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<td>Vallejo</td>
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<td>(707) 552-7207</td>
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Occupations

**Butchers and Meat Cutters** Cut, trim, or prepare consumer-sized portions of meat for use or sale in retail establishments.

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