



| NSW Department of Education

Butcher and Smallgoods Maker

Butchers and smallgoods makers select, cut, trim, prepare and arrange meat for sale and supply, operate meat and smallgoods processing machines, and manage the processes in the production of smallgoods.

education.nsw.gov.au



Job title examples

- Butcher
- Meat Retailer
- Smallgoods Maker

What butchers and smallgoods makers do

- prepare meat for sale by removing bones, trimming fat and cutting, mincing and grinding meat to shape and size for display or as ordered
- prepare crumbed cuts of meat, and marinate, season and cure special cuts
- select and prepare meat to produce smallgoods
- operate machines to grind, mix, mince and tenderise meat
- make seasonings and pickles by mixing spices, salt and other ingredients
- operate sausage filling machines, smoking chambers, and cooking kettles and vats
- advise customers on the suitability and uses of cuts of meat
- may assist in menu planning and scheduling, and in estimating food production costs

Main employing industries

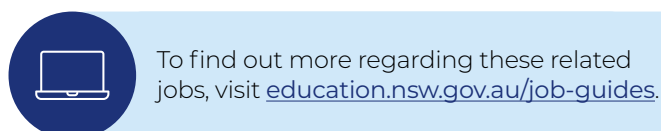
- Retail Trade

Qualifications

The following government subsidised qualifications are available in NSW:

Certificate III in Meat Processing (Food Services) available as a traineeship or qualification

Certificate III in Meat Processing (Boning Room) available as a traineeship or qualification



Certificate III in Meat Processing (General) available as a traineeship or qualification

Certificate III in Meat Processing (Rendering) available as a traineeship or qualification

Certificate III in Meat Processing (Retail Butcher) available as an apprenticeship or qualification

Certificate III in Meat Processing (Smallgoods – Manufacture) available as a traineeship or qualification

Apprenticeships and traineeships: Find out how to get an [apprenticeship or traineeship](#).

Course fees: You may be eligible for government subsidised training under Smart and Skilled. Go to the [Course Finder](#) to find training in your area, estimate your fee and find a training provider.

Job prospects and pay

- There are around 3,484 butchers and smallgoods makers working in NSW.
- Over the next four years, employment in this occupation is expected to decline in NSW.
- Employers report current shortages in regional areas of NSW for experienced butchers and smallgoods makers.

Average weekly full time earnings (before tax):

- Butchers and Smallgoods Makers: \$900
- All occupations: \$1,200

Related jobs

- Chef
- Cook
- Meat Boner and Slicer, and Slaughterer
- Meat, Poultry and Seafood Process Worker

Information sources

Occupations: Australian Bureau of Statistics, Australian and New Zealand Standard Classification of Occupations, 1220.0

Employment: Australian Bureau of Statistics, Labour Force, Australia, Detailed, Quarterly, 6291.0.55.003

Skills shortages: Department of Employment, Skill Shortage List NSW 2015-16

Job prospects: Centre of Policy Studies (CoPS), Victoria University, Employment Forecast Data for NSW 2015/16 to 2022/23

Earnings: Department of Employment, joboutlook.gov.au, based on ABS Characteristics of Employment Survey, August 2014