

program subsidized
by the *ministère de l'Éducation,
du Loisir et du Sport*



For information call the **WAAVE**
(Welcoming Agency for Adult and Vocational Education)

514-PEARSON
514-732-7766

This program will be offered at:
Pearson Adult & Career Centre
8310 George Street
LaSalle QC H8P 1E5

FEES

- Registration fees plus costs for material and equipment
- Inquire at the WAAVE for further information

SUBSIDIES

- A Loans and Bursaries Program for Vocational Education students is available for qualified applicants
- There is a possibility of prolonging benefits through Emploi-Québec by returning to school
- The course qualifies as post-secondary studies for income tax purposes by *Revenu Canada* and the *ministère du Revenu du Québec*

DOCUMENTS REQUIRED FOR ADMISSION

- Birth certificate
- AND proof of residence in Québec for candidates born outside Québec
- AND Québec High School Diploma OR last transcript of marks from the *ministère de l'Éducation, du Loisir et du Sport* OR equivalency of studies as recognized by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*

 retail butchery

get to it!



8310 George Street
LaSalle QC H8P 1E5

www.pearsonskills.com





CAREER CHOICES

- Butcher

COMPETENCIES

- To cut and debone meats
- To prepare cooked, smoked or salted delicatessen meats, cooked dishes and salads
- To prepare food for sale
- To serve customers
- To respect standards of hygiene

PREREQUISITES

- Québec High School Diploma (D.E.S.)
- OR Secondary III credits in English Mother Tongue, French Second Language and Mathematics
- OR General Development Test and specific prerequisites
- OR equivalence as established by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*

Diploma in vocational studies (D.E.P.) in
retail butchery

MODULES

HOURS

The Trade and The Training Process	15
Hygiene, Health and Safety	45
Techniques in the Preparation of Meat Cuts	30
Professional Conduct	15
Meat Cutting	45
Management	30
Retail Cuts of a Beef Forequarter	120
Counter Preparation	30
Customer Service	75
Retail Cuts of a Beef Hindquarter	120
Retail Cuts of Veal, Pork and Lamb	120
Poultry, Fish and Other Products	60
Special Preparation of Meat and Poultry	30
Homemade Products	45
Job Search Techniques	15
Entering the Work Force	105

