

Butchers & Meat Cutters



Occupational Profile

IS THIS FOR YOU?

Work Interests are described in the following categories (compatible with Holland's Model) by people who tend to succeed in this career:

- **Realistic** – You are a “doer”. You like physical activities and projects. You like to find the answers to problems by doing hands-on work instead of talking about solutions.
- **Conventional** – You are an "organizer". Keeping things neat and organized is important to you. You like working with charts and reports, and work well with power and authority.
- **Enterprising** – You are a "persuader". You like to sell things or ideas. Prestige and power are important to you. You like to use your language skills to convince other people of your ideas.

Work Values are aspects of work that are satisfying to you. The following work values are generally associated with this career.

- **Working Conditions**– It's very important to you that your work satisfies your needs in areas like salary, job security and your working style preferences allows you to use your best abilities. You want to see the results of your work and get a feeling of accomplishment.
- **Relationships** – It's very important to you that you have friendly co-workers. You would like to be of service to others without compromising your sense of right and wrong.

Aptitudes reflect a person's ability to acquire skills and knowledge. The following aptitudes are important for success in the career:

- **General Learning Ability**
- **Form Perception**
- **Eye-Hand Coordination**
- **Manual Dexterity**

WHAT THEY DO

Cuts, trims, and prepares carcasses and consumer-sized portions of meat for sale or for use in food service companies. Follows strict government guidelines for the handling and preparation of meat products. Belongs to the Agriculture, Food and Natural Resources cluster.

SKILLS YOU NEED

Basic Skills:

- Reading Comprehension
- Writing
- Speaking
- Mathematics
- Science
- Critical Thinking
- Active Learning
- Learning Strategies
- Monitoring

Transferable (applicable in other careers):

- Cutting and slicing with tools
- Sawing materials
- Sorting products and materials
- Using simple hand and power tools

Additional skills for this occupation may be found at <http://www.iowaworkforcedevelopment.gov/career-exploration-resources>

Source: <https://secure.ihaveaplaniowa.gov/>

ESTIMATED & PROJECTED EMPLOYMENT

Occupational Title	2012 Estimated Employment	2022 Projected Employment	2012-22 Employment Change	Annual Growth Rate (%)	Total Annual Openings
Total, All Occupations	1,758,205	1,955,480	197,275	1.1	61,665
Production Occupations	161,460	173,485	12,030	0.7	4,695
Butchers & Meat Cutters	2,155	2,390	235	1.1	75

Source: <http://www.iowaworkforcedevelopment.gov/occupational-projections-0>

2015 WAGE & SALARY (\$)

Occupational Title	Average Wage	Average Salary	Entry Wage	Entry Salary	Experienced Wage	Experienced Salary
Total, All Occupations	19.77	41,122	9.55	19,858	24.88	51,755
Production Occupations	16.34	33,982	11.18	23,259	18.92	39,343
Butchers & Meat Cutters	11.98	24,913	8.62	17,935	13.65	28,401

Source: <http://www.iowaworkforcedevelopment.gov/occupational-projections-0>

EDUCATION & TRAINING

Education	Work Experience	Job Training
< High School Diploma	None	Long-Term On-The-Job

Most butchers acquire their skills on the job through on-the-job training programs. The length of training varies significantly. Simple cutting operations require a few days to learn, while more complicated tasks, such as eviscerating slaughtered animals, generally require several months to learn. On the other hand, the training period for a highly skilled butcher at the retail level may be one or two years. Source: <http://www.iowaworkforcedevelopment.gov/occupational-projections-0> and <https://secure.ihaveaplaniowa.gov/>

NATIONAL CAREER READINESS CERTIFICATE (NCRC)

Skill	Median Skill Level
Applied Mathematics	3
Locating Information	3
Reading for Information	3

This ACT-developed credential demonstrates achievement and a certain level of workplace employability skills. The greater the score, the greater the skill level (Bronze = 3, Silver = 4, Gold = 5, Platinum = 6).

Source: <http://www.act.org/workkeys/analysis/occup.html>

PRIMARY INDUSTRY SECTORS

(Where are Butchers & Meat Cutters Employed?)

Food and Beverage Stores
Food Mfg
Animal Production

Source: <http://www.iowaworkforcedevelopment.gov/occupational-projections-0>

ADDITIONAL SOURCES:

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