



South
Seattle
Community
College

SSEC

MEAT BUSINESS APPRENTICESHIP PROGRAM

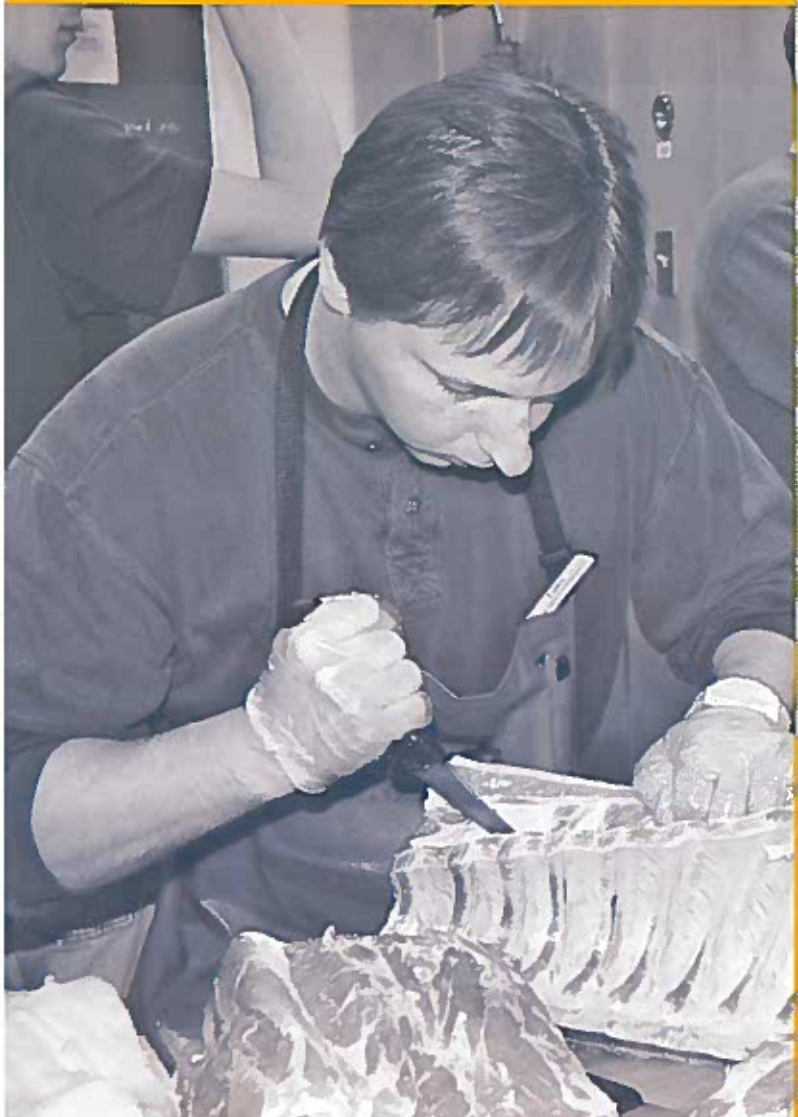


**A Cutting Edge
Education**

that

**Benefits
Employees,
Employers &
Customers**

The SSCC Duwamish Training Center's Meat Business Apprenticeship (MBA) Program of King County is nationally recognized for training and placing high quality apprentices who help businesses increase profitability, enhance competitiveness and expand their base of skilled employees. Through an intensive, two-year course of study, students develop the technical, leadership and interpersonal skills to thrive in today's rapidly changing meat preparation industry. MBA graduates have gone on to successful careers as meat cutters and managers all over the Pacific Northwest.



THE MBA PROGRAM: HELPING EMPLOYERS MAXIMIZE PROFITS

The Meat Business Apprenticeship (MBA) program works with partner employers to teach apprentices knowledge and skills through a combination of formal instruction and real world relevant, on-the-job training. Employers build their capacity to attract and retain quality workers while increasing productivity because the MBA Program:

- allows workers to get up-to-speed faster and start working independently sooner
- offers college level courses and credits that create disciplined, focused and motivated employees
- kick starts a worker's career path, lowering future training costs for the employer
- reduces on-the-job errors
- increases worker loyalty, reducing the costs and impact of high employee turnover
- provides chances to influence curriculum/course development to meet workplace needs
- includes ongoing education updates in Business Organization/Management & Leadership Training

Our students consistently exceed levels of industry competency, from understanding the grading and inspection processes and cutting and tying techniques to meeting standards for meat dressing, food safety and handling. And because employers who are surveyed consistently say they want employees who have a good work ethic, good interpersonal skills, and a positive outlook, the MBA Program gives students opportunities to practice decision-making in real work-world settings, develop key customer relation behaviors, and strengthen their teamwork skills.

MBA GRADUATES ARE PREPARED TO EXCEL

You have a right to expect qualified, competent employees who are self-starters but can work equally well as part of a team. Through a curriculum designed collaboratively with the Seattle Meat Apprentice JACT Board, King County Health, UFCW 81, and South Seattle Community College, MBA students, as part of a formal two-year apprenticeship, learn:

TECHNICAL SKILLS

- USDA grading and inspection processes
- meat identification
- meat law and policies
- beef, pork and lamb slaughter
- cooking beef, pork and lamb
- tying techniques
- breaking primal units for carcasses
- cutting veal, beef, pork, and lamb
- poultry raising, slaughter and merchandising
- seafood merchandising
- knife care and usage
- craftsmanship

BUSINESS & COMPUTER SKILLS

- training in profit analysis
- learn how to apply their apprenticeship company's policies and procedures to the workplace
- business math
- labor laws
- successful sales skills
- inventory practices
- industry-relevant computer skills
- product replenishment techniques



LEADERSHIP & INTERPERSONAL SKILLS

- management and organizational behavior
- study leading to a certificate of leadership training
- embracing organizational change with flexibility
- workplace relationship skills
- customer relationship skills

SANITATION AND SAFETY

- Public Health standards, food safety and handling practices, and laws
- sanitation and clean-up procedures
- workplace safety
- market cleanup
- sanitation reporting

GETTING STARTED Want to find out how you can get a better trained workforce, higher worker productivity and fewer skills shortages? Call the Duwamish Training Center at 206.764.5350 to learn about the tools and resources for getting started with an apprentice of your own.

WHAT MBA GRADUATES ARE SAYING

I was challenged to stretch and grow in the Meat Apprenticeship Program at South Seattle Community College. I feel that I now have the right skills to be successful, both personally and professionally.

David Koehler, Meat Market Manager

I learned leadership skills that have made me more efficient and more open-minded in troubleshooting challenges, while, at the same time, I was given the confidence I needed to be a success.

Baltazar Espinoza, Meat Market Manager

The skills and knowledge I obtained in the two-year Meat Apprenticeship Program at South Seattle will take me far in my career and in life.

Barbara Dorhofer, Meat Market Manager

TELL US WHAT YOU NEED

Our instructor holds a Ph.D. in Business Organization & Management, a Master's Degree in Organizational Leadership and is currently a successful meat manager. The SSCC Meat Business Apprenticeship Program is uniquely designed in collaboration with industry management and labor professionals to ensure that the training our students receive is relevant to the needs of meat retailers. The MBA Program's advisory board, provides regular input that strengthens the curriculum.

We'd like to hear your thoughts on how we can effectively meet the needs of your company. E-mail us at williams_local81@qwest.net, or call UFCW 81 at 253-735-8181. Your feedback helps us to regularly improve our program to better address your workplace needs.

Apprenticeship students must be 18 years of age, have a high school diploma or approval by the JACT Washington State Meat Apprenticeship Board. Must be able to meet the physical needs of the industry.



CONTACT US

Meat Cutting Science and Market Management

South Seattle Community College, Duwamish Training Center
6770 E. Marginal Way South, Seattle, WA 98108

Instructor: 206.640.6934

UFCW Local 81: 253.735-8181

UFCW Local 81 is working tirelessly to match curriculum standards to the needs of the 21st century meat retailer, employee and customers.

We are on the Web – www.UFCW81.org





UNITED FOOD AND COMMERCIAL WORKERS

LOCAL EIGHTY-ONE



Michael J. Williams
President, CEO

<u>STORE</u>	<u>CONTACT</u>	<u>PHONE</u>
Albertsons	Dea Hendrix	(425) 235-7700
Unified Grocers Warehouse	Karen Richardson	(206) 767-8891
Fred Meyer	Matt Ward (So End) Dan Harwood (No End)	(425) 204-3745 (425)-582-4048
Kings Command Foods	Ryan Small	800-247-3138
Metropolitan Markets	Larry Heigaard	(206) 923-3724
Puget Consumers Co-op	Sven White	(206) 547-1222
Quality Food Stores (QFC)	Jill Finstad (Wed-Fri) Cutter, Wrapper, Seafood	(425) 990-5661
Saar's Markets	Melissa Cornwell	(253) 752-7745
Safeway Stores	E. Lake Dist: Anita South Dist: Jackie Metro Dist: Mechelle Olympia Dist: Mckenzie Lynnwood Dist: Nancy	(425) 865-9332 (425) 865-9316 (206) 760-6164 (360) 357-9377 (425) 778-3500
Safeway Warehouse	Randy Smith	(253) 299-5101
Top Foods	Julie Wonderling	(425) 398-6700
Town & Country Nakata's (6 Locations)	Chenda Kith	(206) 450-4673

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