

WORKING TO BE A**Butcher or Meat Cutter****What type of education is needed to be a butcher or meat cutter?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training
- Formal training is available

What licenses or certifications are needed to be a butcher or meat cutter?

- None required

What is the work environment like for a butcher or meat cutter?

- Indoors, storage and work areas may be cold and damp
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires use of various sharp objects
- Requires long periods of standing, bending, and lifting
- May include nights, weekends, and holidays

What does a butcher or meat cutter do?

- Cuts, trims, bones, ties, and grinds meat
- Shapes, laces, and ties roasts
- Wraps and weighs meat for customers
- Takes payments and makes change if needed
- Places meat on display counter trays
- Receives meat deliveries and inspects and stores the new meat
- Orders meat supplies based on expected demand
- Keeps records of how much meat is received and how much is sold

What is the normal pay range for a butcher or meat cutter?

- \$7.51–\$18.64 per hour

What Source partners offer training to be a butcher or meat cutter?

- Toledo Public Schools
- Owens Community College

The Source

1301 Monroe Street
Toledo, Ohio 43604
Phone: 419-213-JOBS

Your Source for information to overcome life's barriers and be successful!

How can a butcher or meat cutter grow in their field?

- Can become a supervisor
- Can open their own butcher shop
- Through training and experience, can move into a related career in food service