

Branch : Butcher and caterer



Code : BUTCAT

Option : Butcher and caterer

Level : Bac Pro

Prerequisites :

Opportunities:

Holders of this vocational baccalaureate exercise their profession in a small business, in a supermarket or in the food industry. They can quickly become responsible for a point of sale or a department in a hypermarket.

Wholesalers recruit Baccalaureate Pro graduates as technical or marketing managers.

Description :

The vocational baccalaureate in butchery and catering trains multi-skilled professionals who master several trades. In the butcher's shop, they learn to prepare meat for sale: cutting up, boning carcasses, removing fat and trimming meat. In charcuterie, they can manage all the stages of production of hams, pâtés, sausages, etc. Graduates of this vocational baccalaureate have acquired know-how in the kitchen and produce delicatessen products in compliance with the rules of hygiene and food safety. They also have skills in business management, marketing and team leadership. Thus, they will quickly move on to positions as department managers in large-scale distribution or production managers in the food industry or may become independent craftsmen.

Quality and competences :

This vocational baccalaureate trains multi-skilled professionals who are quickly operational and able to take on responsibilities and even manage a business.

Indeed, they learn to master the trades of butchery and delicatessen as well as catering preparation techniques. These professionals assimilate the techniques of processing and preserving meat, poultry and seafood products.

Applied sciences allow them to learn about nutrition, food toxicology and quality. The lessons in law, economics and management prepare them to manage a sales outlet (stocks, orders, etc.) and to lead a team.