

ST0077/V2

Draft apprenticeship assessment plan for the Advanced butcher apprenticeship

Apprenticeship reference number	Level of this apprenticeship	Integration
ST0077	3	None

Assessment Plan

[Edit assessment plan form](#)

Assessment details

Introduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the level 3 advanced butcher apprenticeship. It should be read in conjunction with the General Requirements for Apprenticeship Assessment. Where there is conflict between this AAP and the General Requirements, this AAP takes precedence. Assessment organisations must also comply with the relevant regulatory framework for apprenticeship assessment.

It is important that the assessment of apprentices is proportionate, valid, and provides reliable evidence of an apprentice's attainment of the relevant knowledge and skills. As such, assessment organisations must design assessments to ensure:

- employers have confidence that the apprentice has reached the expected performance standard
- apprentices are sufficiently secure in their knowledge and skills, so that they could demonstrate their competence in different contexts, for example, a different workplace

Assessment Outcomes

The assessment outcomes group and summarise the knowledge and skills that must be demonstrated in assessments. All assessment outcomes must be assessed.

Assessment organisations must ensure all the core assessment outcomes and the assessment outcomes for one of the following options are assessed for each apprentice:

- Option 1: Retail butchery
- Option 2: Process butchery
- Option 3: In-store butchery

Knowledge and skills statements in **bold** are mandatory and must be assessed in every version of the assessment that is made available.

Knowledge and skills statements which offer opportunities to develop functional English and maths are identified with an asterisk.

Core Assessment Outcome	Mapping
AO1: Meat processing and butchery operations Applies butchery techniques to break down carcasses into primal and retail cuts. Use appropriate tools and equipment to follow standard operating procedures for cutting and boning. Supports others in technical tasks to ensure consistent product quality across operations.	K3, K5* S2
AO2: Product development and specialist meat processing Produce or contribute to making or developing new meat products made to the specifications of local markets or stakeholder requests.	K7, K9, K10, K13 S3, S6*,
AO3: Food safety, hygiene, and regulatory compliance Implements and monitors food safety systems, hygiene practices, and health and safety requirements, ensuring compliance with legal standards, allergen regulations, and equality and diversity considerations.	K1, K2, K11* S1

AO4: Meat quality management, storage, and supply chain control Manages meat quality through selection, grading, maturation, and storage processes, maintaining cold chain integrity and applying knowledge of animal welfare, provenance, and stock control requirements.	K4, K6*, K8* S4
AO5: Team leadership, communication, and operational management Coordinates daily operations by supervising staff, delegating tasks, and supporting team development, while communicating effectively with colleagues and stakeholders and managing performance and workflow.	K12*, S5*, S7*
Option 1: Retail butchery	Mapping
AO6: Retail butchery and product expertise Applies knowledge of meat sourcing and artisan butchery techniques to prepare a variety of products and promote fresh meat within a retail setting.	K14, K15 S10
AO7: Sales, marketing and customer advisory services Uses sales strategies, marketing techniques, and product knowledge to influence customer behaviour, promote the business, and advise on cooking and product use.	K16*, K17*, S9*, S11*

AO8: Retail operations and business management Manages stock control, procurement, staffing, and business operations while using performance data to support decision making and improve retail outcomes.	K18, K19*, K20* S8*
Option 2: Process butchery	Mapping
AO9: Processing operations and production management Manages production activities while applying technical processing skills to meet operational requirements.	K22, K23, K24*, K25* S12, S13*
AO10: Compliance, food safety and audit management Applies legislative and regulatory requirements, ensures safe and hygienic working practices, and prepares for and responds to audits with appropriate improvement actions.	K21, S14*
Option 3: In-store butchery	Mapping
AO11: Merchandising and sales performance control Manages product display and merchandising while monitoring sales performance to maintain product availability and optimise commercial outcomes.	K26 S15*

AO12: Department operations and performance management Manages stock control systems, traceability and audit processes, and organises staff scheduling to meet operational requirements.	K27*, S16*, S17*
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Assessment requirements

Assessment organisations must set apprenticeship assessments. Assessment organisations should consider how technology and digital tools can support innovation and efficiency.

Assessment organisations must design apprenticeship assessments to include at least one **observation**.

Any additional assessment, or assessments, must be selected from the following list of methods, to ensure the assessment outcomes are met in full. Assessments available in the list may be used more than once:

- **Interview**
- **Professional discussion**
- **Question and answer**
- **Project**
- **Portfolio**
- **Written assessment**
- **Additional observation**

(You must select one of the following options where there is an industry standard, regulation etc to align with. Please reference particular guidelines where possible and edit the below as appropriate. You may wish to include specific nudges for example, 'This includes any requirements or guidance regarding tolerances, as well as those relating to safety standards.')

Assessment organisations must have due regard to any relevant [frameworks, standards, guidance or other documents] that may be published by [industry regulators, professional bodies, and other representative groups].

Apprentices may be assessed at any appropriate point during their apprenticeship programme.

Assessments may be designed to allow a centre or training provider to mark assessments. The assessment organisation is responsible for ensuring all assessments are sufficiently reliable and valid, and for the accuracy of any centre or training provider marking.

Performance descriptors

Performance descriptors describe the level of performance required to achieve a pass or distinction grade. Assessment organisations must design assessments that align with these descriptions.

Performance Category	Pass	Distinction
Applied Knowledge	Demonstrates sound application of advanced butchery knowledge, facts, procedures, and ideas across routine and non-routine tasks, completing them to an acceptable standard in familiar but sometimes complex work contexts.	Applies a thorough understanding of advanced butchery knowledge, facts, procedures, and ideas to manage and resolve routine and non-routine tasks with discernment and skill in familiar but sometimes complex work contexts.
Applied Skills	Identifies and applies appropriate butchery skills, methods, and procedures to complete tasks and address challenges with a reasonable degree of autonomy and effectiveness within set parameters.	Selects and integrates appropriate butchery skills, methods, and procedures proactively and resourcefully to complete tasks and address challenges autonomously within set parameters.
Regulatory and Procedural Awareness	Applies food safety, hygiene, and	

	regulatory procedures relevant to butchery operations without error, with some depth of insight and adaptability in familiar but sometimes complex work contexts.	
Communication and Collaboration	Participates effectively in butchery team environments and demonstrates effective communication and customer service skills that support daily operations and service delivery within familiar but sometimes complex work contexts.	Communicates persuasively and adapts confidently to different audiences and team dynamics, taking initiative in delivering customer and colleague interactions within butchery operations.
Information Use and Decision Making	Accurately interprets and evaluates relevant butchery information from a variety of sources to support problem-solving in mostly familiar but sometimes complex work contexts.	Evaluates diverse and sometimes conflicting information sources with insight, drawing informed conclusions that improve task outcomes or efficiency in butchery operations.
Responsibility and Autonomy	Takes responsibility for initiating and completing butchery tasks within set parameters and, where relevant, contributes to guiding or	Pre-emptes the need for tasks to be initiated within set parameters, demonstrating accountability and responsiveness to emerging priorities or risks, and leading others to achieve team

	supporting others with a reasonable degree of autonomy.	outcomes in butchery environments.
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Professional recognition

This apprenticeship aligns with the requirements for professional body recognition as detailed in the occupational standard.

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