



**Have questions?  
Want more  
information?**

## **Apprenticeship Format**

The apprenticeship is structured as a training program, in which most of the training occurs hands-on in actual workplaces where trainees will be working post-training. Training will be provided by the skilled workers within those workplaces.

A key component of this structured apprentice is a clearly defined set of meat processing and business management learner outcomes, with a level of competency required for each outcome. The trainee will achieve this during the apprenticeship.

## **Contact Us**

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## **Meat Processing Apprenticeships**

**Supporting Resilient  
Communities and Local  
Food Systems**



## Who can participate?

**Our team is identifying and placing apprentice candidates with businesses whose owners looking to retire or sell.**

Anyone is welcome - including technical college graduates, BIPOC and immigrant apprentices, workers with experience or no experience in meat processing.



## What does the apprenticeship look like?

The full-time paid apprenticeship is a year in length, though that could vary based on trainee knowledge and experience. The apprentice will be matched with one of the many established small meat processing businesses across Minnesota, and be supported as they learn aspects of owning their own processing business. Apprentices will be trained on-site by employees and an Apprenticeship Quality Manager.

Financing and loan assistance will be available through the Latino Economic Development Center (LEDC).

 **(507) 430-1509**

## What will I learn?

When possible, learner outcomes will be achieved on-site. Some skills, such as business plan development, will be acquired through outside training from technical colleges or navigator organizations.

## Meat Processing Learner Competencies

- *Food safety, handling, hygiene, & PPE*
- *Equipment setup, use, & maintenance*
- *Specialty meat processing*
- *Slaughter principles and techniques*
- *And more!*

## Business Management Learner Competencies

- *Business plan development*
- *Financial management & reporting*
- *Small business financing & financial planning*
- *And more!*