



Butchery and Charcuterie Management

SCHOOL OF HOSPITALITY AND TOURISM

Overview

Slice into a world of opportunity with our Butchery and Charcuterie Management program. Learn specialized meat cutting and charcuterie skills, customer service, and business management.

This one-year certificate program in butchery skills will prepare you for a career as a butcher, meat inspector or industry consultant. Learning at a rapid pace, you'll spend around 25 hours per week in our labs.

Our certificate offers a unique educational opportunity beyond that of the typical cooking school. It provides you with both theoretical and practical knowledge in meat science, processing, and management. This combination of skills is essential for entering this rapidly growing field.

You'll work in modern facilities and gain practical skills in value-added butchery, identifying and breaking down carcasses, maintaining sanitation, and more. You'll learn to cure and make salamis, sausages, prosciutto, and other cured and smoked items in charcuterie. You'll also work with different proteins. We emphasize sustainability, teaching you the product's origin and processing and how to maximize its value.

As part of your training, you'll prepare proteins for SAIT's dynamic Marketplace and our new student-operated butcher shop. This hands-on experience will also teach you how to cut and present proteins while honing your customer service and meat management skills.

Traits, skills and aptitudes

Those in butchery and charcuterie management are methodical, objective, and directive.

You need:

- good physical health (you may require a physical exam for work)
- physical strength and stamina to stand for long periods and lift and move heavy pieces of meat
- good hand-eye coordination, depth perception, and colour vision
- the ability to follow instructions
- the ability to work independently or within a team
- respect for public health standards - rooming and dressing accordingly
- strong communication skills
- an interest in providing good customer service.

You should enjoy following rules, being organized, using tools and equipment, and taking ownership of projects to ensure high-quality outcomes.

Academic path

There may be opportunities to further your education once you graduate.

Learn more about [program and institution transfer options](#).

Credentials

After successfully completing this program, you'll receive a SAIT Butchery and Charcuterie Management certificate.

Admission requirements

Applicants educated in Canada

All applicants must demonstrate [English language proficiency](#) and meet the following requirements or equivalents.

- at least 50% in Math 10C or Math 10-3 and
- at least 50% in English Language Arts 10-1 or English Language Arts 10-2 or Humanities 10.

SAIT accepts [high school course equivalents](#) for admission for applicants educated outside Alberta.

Applicants educated outside of Canada

All applicants who were educated outside of Canada must demonstrate English Language proficiency and provide proof they meet the program admission requirements with an international document assessment. [Find out what educational documents are accepted and assessment options.](#)

SAIT may also accept courses completed at certain [international post-secondary institutions](#).

Costs

2024/25 tuition and fees

The following estimated costs are effective as of July 1, 2024.

Domestic Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$7,110	\$1,608	\$8,718
Total cost:				\$8,718

The estimated total cost of tuition and fees for domestic students is based on the recommended course load per year.

International Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$21,690	\$1,608	\$23,298
Total cost:				\$23,298

The estimated total cost of tuition and fees for international students is based on the recommended course load per year.

Books and Supplies

Books and supplies are approximately \$1,000 - \$1,500 per full-time year.

This is a bring-your-own-device program with a standard computer hardware and software requirement. See the specific requirements on our [computers and laptops page](#).

Find your booklist on the [SAIT Bookstore's](#) website. The booklist will be available closer to the program start date.

Can't find your program or course? The bookstore didn't receive a textbook list. Contact your program directly to determine if they're still refining course details or if you're in luck; no textbook purchase is required this term.

Required equipment and tools

Students in this program must purchase a professional knife kit. The cost is \$200 and must be purchased through a dedicated website.

Students will receive an e-mail within one month of the program start date to purchase the kit, which must be purchased with a credit card.

Required uniform

One of your first steps to becoming a student in the Butchery and Charcuterie Management program is to be sure you have the [required attire](#) (same for male and female students) on your first day of class and dress appropriately throughout the program.

- Hat (\$20) can be purchased from the Market Place in the John Ware building.
- Lab coat, full apron and black pants are provided with an annual laundry fee of \$210 and issued twice weekly from the laundry facilities in the John Ware building.
- Professional non-slip kitchen shoes: SAIT will have a vendor on site on the Orientation day, but shoes can also be purchased at any professional shoe vendor. We suggest purchasing a clog-style shoe.

Required personal protective equipment (PPE)

Butchery student uniform (provided by SAIT) and professional non-slip kitchen shoes.

2023/24 tuition and fees

The following costs are effective until June 30, 2024.

Domestic Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$6,990	\$1,870	\$8,860
Total cost:				\$8,860

The estimated total cost of tuition and fees for domestic students is based on the recommended course load per year.

International Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$21,687	\$1,870	\$23,557
Total cost:				\$23,557

The estimated total cost of tuition and fees for international students is based on the recommended course load per year.