



# Butchery and Charcuterie Management

Learn specialized skills in meat cutting and charcuterie, along with customer service and business management for a career as a butcher or meat inspector.

A one-of-a-kind educational experience in Canada, the Butchery and Charcuterie Management certificate will provide you with comprehensive theoretical and practical knowledge in meat science, processing and management - all required for entry into this rapidly growing trade.

At SAIT, we continue to set the standard for excellence in culinary education. The Butchery and Charcuterie Management program is another example of training based on what employers are looking for, and preparing our students for success in the global hospitality industry.

During this full-time one-year certificate program, you will work in state-of-the-art facilities as you gain practical skills in value-added butchery, carcass identification and breaking, sanitation and much more.

Specific to charcuterie, you will learn extensive curing and product creation methods for salamis, sausages, prosciutto, cured and smoked products along with a host of other proteins. We focus on sustainability and help you understand where the product came from, how to process it and how to get the most value from it.

By preparing proteins for our dynamic Market Place at SAIT and the new student-run butcher shop, you will also learn how to properly cut and present proteins, as well as gain skills in customer service and business management.

## Credential

After successfully completing this program, graduates will receive a SAIT certificate in Butchery and Charcuterie Management.

## Admission requirements

### Application dates

Applications are accepted until the program start date but are subject to change.

- **Fall 2022 start:** applications open Oct. 6, 2021.
- **Winter 2023 start:** applications open March 30, 2022.

### Program requirements

At least 50% in the following courses or their equivalents:

- Math 10C or Math 10-3 or Pure Math 10 or Applied Math 10 and,
- English Language Arts 10-1 or English Language Arts 10-2 or Humanities 10.

All applicants must demonstrate [English Language Proficiency](#) prior to admission, including students educated in Canada.

SAIT accepts [high school course equivalents](#) for admission. If you don't meet the requirements, consider [Academic Upgrading](#).

SAIT evaluates international documents for admissions. After you've applied, consider our [international document assessment](#) service if your education is from outside of Canada.

### Direct entry: four step process

**Step 1:** Read the program information to see the qualities needed for student success.

**Step 2:** Ensure that you meet all of the admission requirements listed above.

**Step 3:** [Apply](#) to Butchery and Charcuterie Management and submit your [transcripts and/or anticipated final grades](#).

- Admission will be extended on a first-qualified, first-offered basis until the program is full.

**Step 4:** Continue to monitor changes to your [application status](#) through [mySAIT.ca](#).

## Communication during admission

Email is the primary source of communication during the selection process. Ensure your personal email account is managed appropriately to receive our emails, files and communications. We recommend you add the [hospitality@sait.ca](mailto:hospitality@sait.ca) domain to your safe senders' list or you risk missing critical email messages.

## Costs 2022/23

### Domestic tuition and fees

Cost per credit: \$220

Year	Number of semesters	Tuition fees	SAIT fees	Saitsa fees*	Program materials fee	Total
1	2	\$6,600	\$916	\$553	\$250	\$8,319

### International tuition and fees

Cost per credit: \$708.73

Year	Number of semesters	Tuition fees	SAIT fees	Saitsa fees*	Program materials fee	Total
1	2	\$21,261.90	\$916	\$553	\$250	\$22,208.90

\*Maximum fee. Actual fees may be less and are based on the number of credits a student takes per semester and whether they opt-out of health and dental benefits.

### SAIT fees

- Campus athletic and recreation fee: \$196
- Universal transit pass (Upass): \$320
- Student support fee: \$200
- Student technology fee: \$200

### Saitsa fees

#### Student Association fee

- Maximum: \$291

This is the maximum amount the student will pay. Actual fees may be less and are based on the number of credits the students take per semester.

### Health and dental fees

- Health plan: \$127
- Dental plan: \$135

Students with existing health and/or dental plans can opt-out. Please refer to [Saitsa's website](#) for information.

### Books and supplies\*

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

For an estimate of the costs associated with purchasing a computer that meets the program's hardware and software requirements, see our [computers and laptops page](#).

Learn more about [tuition and financial aid](#).

\*Tuition, fees, books and supply costs are subject to change.