Professional Butchery

SCHOOL OF HOSPITALITY AND TOURISM

Overview

Slice into a world of opportunity with our Professional Butchery 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 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 the Culinary Campus International Market as well as The Butchery by SAIT, our student-run 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.

Practicum, Co-op and Work Integrated Learning

You will complete a professional internship during your second semester. The choice of worksite is flexible and can include hotels, restaurants, catering operations and other approved food service establishments.

Credentials

After successfully completing this program, you'll receive a SAIT Professional Butchery certificate.

Admission requirements

Applicants educated in Canada

Applicants must demonstrate English language proficiency and completion of all the following courses or equivalents:

- at least 50% in Math 10C or Math 10-3, and
- at least 50% in English Language Arts 10-1, 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 accepted educational documents and assessment options.

SAIT may also accept courses completed at certain international post-secondary institutions.

Costs

2026/27 tuition and fees

The following estimated costs are effective as of July 1, 2026.

The estimated total cost of tuition and fees is based on the suggested schedule of study. Following a modified schedule will impact the fees you pay per semester and may alter final costs.

Domestic Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	$8,737.50	$2,009.50	$10,747
			Total cost:	**$10,747**

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

International Students

The program total is based on the estimated amount you will pay if you enter this program during the 2026/27 academic year. The program total amount listed on your letter of admission may appear higher. This amount is your maximum tuition guarantee for the program. SAIT will not exceed this maximum, regardless of changes in tuition and fees between academic years.

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	$25,050	$2,009.50	$27,059.50
			Total cost:	**$27,059.50**

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 close to your 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 for that term.

Required equipment and tools

You'll require a professional knife kit. The cost is $400 and must be purchased through a dedicated website. You will receive an e-mail within one month of the program start date to purchase the kit by 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 on your first day of class and dress appropriately throughout the program.

Your uniform includes:

- A hair net. All hair must be tucked into the hair net.
- A hat. This can be purchased from the Market Place in the John Ware building for $20.
- Your name tag.
- A white lab coat, full apron and black pants are provided with an annual laundry fee of $250 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.

Jewelry, including rings, bracelets and dangling earrings, are not to be worn in class. Wedding bands, stud earrings and watches are acceptable.

The dress code is mandatory.