



**SCOTTISH  
CRAFT BUTCHERS  
TRAINING AWARDS**



# Scottish Craft Butcher Training Awards 2019

Kindly sponsored by;

The Scotch Butchers Club and The Scottish Qualifications Authority

To reward the achievements and efforts of trainees, mentors and employers within Scottish craft butchery.

**Five Categories:-**

## **Level 2 Modern Apprentice of the Year**

Nominated by SMT assessors and based on achievement of Level 2 modern apprenticeship.

## **Level 3 Modern Apprentice of the Year**

Nominated by SMT assessors and based on achievement of Level 3 modern apprenticeship.

## **Training Mentor of the Year**

This category nominations were made by the trainees and was for the individual who has encouraged the trainee in their development within their workplace

## **Training Partner of the Year**

This category is for the Employer/Business who has engaged with Scottish Meat Training and the assessors to maximise the potential of their apprentices.

## **Extra Mile Award**

This category is for the trainee who has “gone the extra mile” in their own progression, new product development, customer service which has had a positive impact on the business they work in. This category can be nominated by the employer, mentor or customers.

**Wednesday 20<sup>th</sup> November 2019**

**Doubletree Hilton**

**Dundee**

## Level 2 Modern Apprentice of the Year – Winner 2019

### Sarah Swanson from A Donald Ltd in Uddingston

At 26 years old Sarah had graduated with a 2:1 in events management and worked in the hospitality industry since she was 13.

Sarah was seeking a complete change in career. She knew she enjoyed customer service and being very hands on in her approaches.

Sarah says she was lucky to find Donald's!

They took her on, a complete novice, and taught her the Donald ways.

Sarah Says:-

**"I am very thankful to their teaching approach. Callum and Kevin have taken me under their wing and still answer my constant flow of questions and show me the best practice, for this I am very grateful. I am so glad I managed to find a job I have a real passion for!**

**An industry I knew nothing about is now a huge part of my life and I love learning new skills and practising them when I can.**

**It is really exciting being a female in an industry that is heavily male dominated because I really love the reaction on people's faces when I say I'm an apprentice butcher.**

**The camaraderie in work too is also a fantastic part of the job!**

**I'm very thankful I found enjoyment in a career for life."**



Nominated by her Assessor, Chris Wright who said:-

Sarah has come in to the Apprenticeship with an enormous amount of drive, willingness to learn and a hunger for a development on her skills.

She is happy to learn new techniques quickly, this has allowed her to develop from having no knowledge of butchery to boning out quickly and efficiently, making precise products for orders and working on her own initiative as and when required.

This year Sarah is also planning her wedding to her fiance, Callum Frue, who is also a butcher at Donald Butchers.

Even though she has much to organise, Sarah has never missed a completion date for her course work.

I believe Sarah is a worthy winner of this award and has a very bright future in this industry.



## Level 2 Modern Apprentice of the Year – Finalist 2019

### Dominic Ellis from A J Learmonth in Jedburgh.

I have been lucky enough to get into butchery from my washing up job. I have always been keen and willing to learn about the food industry.

I really enjoy working with food and being an apprentice butcher has given me a great opportunity to do so.

In my future I'm looking forward to developing my skills and to help create new products to sell.

In my free time I like the outdoors, one of my favourite things to do is hill walking. Another thing I really like to do is garden work around the town as a community council volunteer .

Nominated by his assessor, Sean Graham who said :-

“Dominic may well be the youngest candidate we have ever nominated for this award but by no means the least experienced. Dominic agreed with his school that he would like to leave school early to pursue a career in the meat industry after being offered an apprenticeship by Alan Learmonth of A J Learmonth Butchers in Jedburgh. Dominic didn't hang around and has got stuck in to his apprenticeship making great progress. Keep up the good work



## Level 2 Modern Apprentice of the Year – Finalist 2019

### Robert Macleod from D Campbell and Son in Callander

Robert has worked very hard to earn his SVQ level 2 Modern Apprentice qualification.

Robert originally completed a qualification in hospitality, but when Colin Campbell was looking for an apprentice he offered local boy Robert the chance to work towards a butchery qualification.

Robert grabbed the opportunity with both hands and has worked tirelessly to achieve his goal.

Robert has been fully supported by his colleagues, Jim McArthur and Derek Thain and has acknowledged that he couldn't have done it without them.

Nominated by his assessor, Gordon King who said:-

Robert is a popular member of the staff at D Campbell and Son and being a local boy in Callander he is well known and highly thought of by the customers.

Robert completed his level 2 confidently and immediately decided that he wanted to progress on to Level 3. Robert has set a great pace working on his level 3 and I look forward to writing another nomination next year.



## Level 3 Modern Apprentice of the Year – Winner 2019

### Sam Fachie from Davidsons Specialist Butchers in Aberdeen

Sam Fachie achieved a promotion as a direct result of completing and achieving his SVQ level 3 qualification in Meat and Poultry Skills.

Sam is now manager of the Davidsons Specialist Butchers branch in Aberdeen.

He operates a small tight knit team and he behaves in a manner within his team that encourages all the staff to take ownership of all activities within it.

He operates in a very supportive way towards his staff and is continuously looking for improvements or tweaks that will improve products, sales and make working more efficient.

Nominated by his assessor, John Farquhar who said:- Sam went through his SVQ level 3 in a short space of time. Sam was always organised for each scheduled visit and he had obviously put a lot of thought and hard work into each task.

He devised a system whereby all staff had a different coloured pen which they used and this meant an extra layer of traceability when producing goods and recording information. Very simple and highly effective.

Sam applied “lean” principles to carry out a review of the shop layout, giving them more space to work safely and efficiently.

Sam's displays are always creative, colourful and eye catching and he really is fantastic to watch when dealing with customers.

Sam is ready to move on to his federation diploma and is a very worthy winner of this award.

Well done Sam!



**SCOTTISH**  
**CRAFT BUTCHERS**  
**TRAINING AWARDS**



## **Level 3 Modern Apprentice of the Year – Finalist 2019**

### **William Muir from J Saunderson Ltd in Edinburgh**

So you want to be a butcher?

I am William Mackay Muir. I have been working at John Saunderson's for a little over 4 years, 3 of which I have been a butcher's apprentice. I am a bit older, I came into the trade aged 25. I've been lucky enough to have two kids: Ayla and Lorcan, who make difficult days seem worth it along with the help of my other half Kristina. I have a deep passion for excellence in craft, and to be counted among the best. If you're going to try, go all the way. Otherwise, don't even start. With this nomination, I feel like I can finally answer that question that started all of this, this time with confidence. YES!

Nominated by is Assessor, Sean Graham who said:-

William has gone above and beyond , leaving no stone unturned to develop new nad existing HACCP documentation, carrying out product quality monitoring and the most in depth risk assessment to date. His dedication and commitment to this qualification has produced some of the finest candidate evidence I have seen.



## **Level 3 Modern Apprentice of the Year – Finalist 2019**

### **Daniel Bryant from Blair Drummond Smiddy**

Daniel has had a steep learning curve in his journey towards SVQ level 3 and has taken it all in his stride.

Daniel displayed excellent knife skills while working towards SVQ level 2 working at Blair Drummond Smiddy where, despite being a qualified chef and working in the kitchen, he chose to add to his skills set by learning butchery skills and working in the butchery department on his day off. Daniel has a natural skill and ability with a knife and it was no surprise that he completed level 2 confidently and the progressed almost seamlessly on to his SVQ Level 3 qualification. Daniel is also studying towards a teaching degree at university and wondered if he would find the time to produce the evidence required. Daniel applied the same level of dedication to this course as he does to his degree and produced very high quality evidence.

Nominated by his Assessor, Gordon King who said:-

Daniel took great responsibility for his own development and this this is the very essence of the SVQ level 3.

Daniel completed his qualification in swift time period and has shown a maturity and dedication which make him a valuable asset to his employer and a great ambassador for our industry.



## Training Mentor of the Year – Winner 2019

### John Hume from D Bennett & Son in Dunblane.

Nominated by Leon Stevenson and Paul Copland who said:-

John has made a major contribution to our development due to his patience and dedication. He has a great knowledge of information about butchery.

He guides us through the processes and will jump in if he sees something wrong but will take the time to show us the correct way to do something.

Having previously completed both SVQ level 2 and 3 he has been able to guide us through our respective apprenticeships and has been available for advice even out with normal working hours.

We feel this is a great way to thank him for his effort, time and patience.



## Training Mentor of the Year – Finalist 2019

### Kenny Milne form H&S Milne & Sons, Aberdeen

Nominated by Laura Ashton-Smith and Andrew Hill who said:-

Kenny is a very patient person who strives for excellence. He understands that everyone learns in different ways and adapts to everyone he trains. He is always fair with any feedback, never angry when you make a mistake and always give praise when it is deserved.

He really wants each of us to be the best we can be and pushes each day to achieve our goals.

He really cares about the community and the business and it shows in the passion he brings to work each day.

We truly know what it means to be a butcher, he is a good man and an inspiration to everyone he meets.



## Training Partner of the Year – Winner 2019

### Hugh Black and Sons from Bathgate

Nominated by Assessor Gordon King who said:-

Hugh Black and Sons have always invested in the future by actively employing young (and not so young) people and encouraging them to work towards a qualification. Everyone at the business has been supportive of the work carried out by the assessors and appreciative of the time spent to develop the skills and confidence of the individual.

Hugh Black recently engaged in the consultation process with the relevant stakeholders to develop a Craft Butchery qualification which will allow the specialist nature of butchery skills to be recognised. They have also committed to the development of their staff by participating in the “World Skills” program.



## Training Partner of the Year – Finalist 2019

### Bryan Beveridge Quality Butchers from Dunfermline

Nominated by Assessor Sean Graham who said:-

Bryans upbeat and proactive approach to training candidates has proven successful time and again and he is always on hand if a candidate is unsure and in need of guidance. Bryan has always recognised the importance of developing the staff to build confidence and maximise the potential of the individual.

Bryan communicates clearly with the assessor and will not hesitate to offer advice when needed. His vision for his business is perfectly balanced with his vision for his staff and their place within it.

Bryan has seen apprentices come and go from his business some travelling to the other side of the world but still keep in touch with Bryan such is the esteem in which he is held.



**SCOTTISH**  
CRAFT BUTCHERS  
TRAINING AWARDS



## Extra Mile Award – Joint Winners 2019

### Alan Jamieson from A J Jamieson in Fochabers

### Matthew Newlands form A J Jamieson in Fochabers

Alan Jamieson nominated by Matthew Newlands who said:-

Not only has Alan helped me through my apprenticeship he has also helped me to better myself as a person with very little self confidence. Changing career at 26 years old was a huge challenge for me with a wedding in the planning stages and a house to keep. Alan made me realise my own potential as a butcher and was a source of strength to me when my wife and I lost a pregnancy. Alan was a huge support during this hard time being more of a friend than a boss.

When this year got off to a rocky start with my daughter being born 12 weeks early and my need to spend time at the neo natal unit in Aberdeen, Alan was very accommodating and understanding. Alan gave me time off when I needed it and allowed me to leave early when required.

Matthew Newlands nominated by his daughter Rosie Mai Newlands:-

I would like to nominate my daddy Matthew. He works really hard to provide for me and my mummy. Especially as he has had to

spend his time between work and coming to Aberdeen to visit me in the neo natal unit in Aberdeen when I was born 12 weeks early in February. He still managed to do his apprenticeship. He is my hero. It also helps that he has a very nice boss in Alan Jamieson.





## Extra Mile Award – Finalist 2019

### Gwen Miller from Strachan Craft Butchers in Blantyre

Nominated by Nicola Strachan who said:-  
Gwen is responsible for making all of our Bakery products, steak pies and ready meals. She is a dab hand with a knife!  
Gwen is a fantastic employee and friend. She has been with us since we opened our doors back in May 2018.  
She is currently going through her SVQ level 2 Meat and Poultry Skills along with weekly training from our own Craft Butcher, Steven.  
Gwen is a fantastic all rounder. We are blessed to have such a talented, hard working individual in our team and would love for her to receive some recognition for her hard work.



## Extra Mile Award – Finalist 2019

### Spencer Hughes from A D Paton in Largs

Nominated by Sarah Dalton who said:-  
Spencer is very helpful and always delivers service with a smile.  
He is part of a strong team of talented individuals who are very customer focused.  
There is always a great display of cuts and all the staff have a great knowledge .  
I would like to see Spencer receive reward for going the extra mile as this is a great example to others in the industry.



**SCOTTISH  
CRAFT BUTCHERS  
TRAINING AWARDS**

Kindly sponsored by SQA and The Scotch Butchers Club



**THE SCOTCH  
BUTCHERS  
CLUB**

Contact by email on [gsharp@qmscotland.co.uk](mailto:gsharp@qmscotland.co.uk)

via phone on 0131 510 7920 or by post:

Quality Meat Scotland, The Rural Centre, Ingliston, Midlothian EH28 8NZ