

Engelska

Sida: 1 av 6

Identify your competencies

Self-assessment form for butchers and meat cutters

Have you worked previously as a butcher or meat cutter, and want to work in the professions in Sweden? The demand is high in Sweden for butchers and meat cutters, in both the short and the long term. The sector requires experienced butchers and meat cutters, but there are also opportunities for those with limited experience who wish to enter the profession. A first step is to complete the self-assessment below. It contains questions to help you understand the requirements for the work, and to help the Employment Service get a good understanding of your knowledge and experience in the profession.

If an employer offers an evaluation of professional competence, those with experience or who wish to work as a butcher or meat cutter can obtain the evaluation in a workplace environment.

The self-assessment questions are based on the requirements for working as a butcher or meat cutter in Sweden. The answers are based on your knowledge and experience in the profession.

All your knowledge and experience count. You assess your own competencies.

Instructions for completing the self-assessment

The form below contains a number of questions. Answer each question by selecting the alternative that you think is best, on a scale of 1 to 5. Read each question carefully and give an honest answer.

When you have completed the self-assessment, discuss the results with your employment officer so that you can plan together how you can use your competencies in planning with the Employment Service.

Use the space at the bottom of the form if you want to provide more details about your experiences. It may be that you have experience as a butcher or meat cutter, but that there are no questions about that particular topic in the self-assessment questionnaire.

Can you prove your knowledge and experiences in any way, with education or employment certificates, for instance? The Employment Service can help you to translate and validate them.

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You can identify your competencies based on the following levels:

1: No experience

- Here, you might have theoretical knowledge, but no practical experience

2: Some experience

- You have had a trial opportunity while in training

3: A fair amount of experience

- You have references and employer's certificates relating to one year's work

4: Good experience

- You have several years of practical experience, and can relatively fast start working independently

5: Substantial experience

- You should be able to be assessed straight away at a workplace as a supervisor, manager or expert
- You have experience of organising and developing operations, and of administration and management
- You have experience of communicating how work in the area is to be carried out, and can engage and motivate colleagues
- You have experience of allocating resources to different projects/groups/operational areas/colleagues

Use the space at the bottom of the form if you want to provide more details about your experiences. It may be that you have experience in the sector, but that there are no questions about that particular topic in the self-assessment questionnaire.

Can you prove your knowledge and experiences in any way, with education or employment certificates, for instance?

The Employment Service can help you to translate and validate them.

English

Self-assessment form

Butcher and meat cutter

Personal characteristics that are important for the profession	1-5 (No experience – Substantial experience)				
1. I have experience of working and making decisions independently.	5	1	2	3	4
2. I have experience of working together with others.	5	1	2	3	4
3. I can work under stress	5	1	2	3	4
4. I can remain calm in a difficult situation.	5	1	2	3	4
5. I know and understand the implications of being in a workplace environment	5	1	2	3	4
6. I can conduct myself according to the rules of a workplace	5	1	2	3	4
7. I keep my workplace clean and tidy	5	1	2	3	4
8. I pay attention to detail and take responsibility.	5	1	2	3	4
9. I have experience of reading and following instructions.	5	1	2	3	4
10. I am used to physical labour.	5	1	2	3	4
11. I am positive about working with butchering or meat cutting.	5	1	2	3	4
Experience and competencies that are important for the profession	1-5 (No experience – Substantial experience)				

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12. I have knowledge of the basic tasks in butchering.	5	1	2	3	4
13. I have knowledge of the basic tasks in meat cutting.	5	1	2	3	4
14. I have experience of working as a supervisor in butchering or meat cutting.	5	1	2	3	4
15. I have knowledge of the procedures relating to hygiene in commercial/industrial butchering and meat cutting.	5	1	2	3	4
16. I have knowledge of equipment used for cleaning in a commercial/industrial butchering operation.	5	1	2	3	4
17. I have knowledge of the regulations that apply for packaging and labelling of meat and butchery products.	5	1	2	3	4
18. I have experience of working in industrial line operations (e.g. pace, deboning/trimming (Marell) or butcher's block).	5	1	2	3	4
19. I have experience of repetitive work.	5	1	2	3	4
20. I have experience of working with a smaller butchering company.	5	1	2	3	4
21. I have experience of working in large-scale industrial meat cutting.	5	1	2	3	4
22. I have experience of working in the industry.	5	1	2	3	4
Practical experience of butchering and meat cutting	1-5 (No experience – Substantial experience)				
23. I am very comfortable with using knives in my work.	5	1	2	3	4
24. I have experience of working in industrial meat cutting.	5	1	2	3	4
25. I have experience of planning and logistics		1	2	3	4

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in butchering/meat cutting operations.	5				
26. I have experience of working with slaughtering of pig.	5	1	2	3	4
27. I have experience of working in pork meat cutting.	5	1	2	3	4
28. I have experience of pork meat cutting for the following cuts:					
a) Pork collar		Yes	No		
b) Pork chop		Yes	No		
c) Pork shoulder		Yes	No		
d) Pork leg outside		Yes	No		
e) Boneless pork inside steak		Yes	No		
f) Eye round		Yes	No		
g) Pork knuckle		Yes	No		
h) Pork roast		Yes	No		
29. I am comfortable working with pork.		Yes	No		
30. I have experience of working with lamb slaughtering.	5	1	2	3	4
31. I have experience of working in lamb meat cutting.	5	1	2	3	4
32. I have experience of meat cutting for the following cuts of lamb:					
a) Prime rib		Yes	No		
b) Lamb knuckle		Yes	No		
c) Top side		Yes	No		
33. I have experience of working with slaughtering of cattle.	5	1	2	3	4
34. I have experience of working in beef meat cutting.	5	1	2	3	4
35. I have experience of meat cutting for the following cuts of beef:					
a) Prime rib		Yes	No		

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b) Sirloin steak	Yes	No
a) Beef tenderloin	Yes	No
b) Boneless beef outside	Yes	No
c) Boneless beef inside	Yes	No
d) Eye round	Yes	No
e) Beef knuckle	Yes	No
f) Beef rump/ball tip	Yes	No

If you wish to provide more details about your experience or knowledge, please add them here: