

How we can help your business

- Apprenticeships help your business grow according to 96% of employers
- 72% report improved productivity
- 2/3 of employers improved products and services
- New ideas, increased morale, lower staff turnover
- Increase profit



M.E.A.T
(Ipswich) Limited

Our company logo includes the words

- Professionalism
- Enthusiasm
- Pride

The mission of M.E.A.T. (Ipswich) Ltd is to instil these virtues into members of staff, learners and all in the meat industry who come into contact with our organisation.

We pride ourselves on getting to know our learners needs and wants. We help and support them to grow into well motivated and valuable members of staff.

Communication skills are also an essential part of their learning



All learners communicate with us on a two weekly basis via telephone tutorials.

We produce our own training material via workbooks and DVDs, of which we are very proud. They are updated as legislation/changes occur.



We tailor to all companies employee's needs and practices.

We welcome students from other countries and have hosted a visit from French and Egyptian students also arranging for learners to visit other countries by entering competitions via MEAT.



HOW IT WORKS

Initial sign up visit and completing grant forms



Visits will take 2 to 3 hours. A comprehensive learning plan will be compiled, health & safety check list and all induction paperwork to join the training programme will be completed. Workbooks 1 and 2 issued on disc or hard copy, photograph of learner taken and a file is made up so learner can be put on programme. Learners commitment deposit paid.



2 weekly tutorials carried out via telephone with learners/supervisor on an agreed date and time



Employer to set designated time for learner to complete workbooks once a week for 1-2 hours except in December.



12 weekly reviews by mentor/assessor to review progress and set S.M.A.R.T objectives



Functional Skills examination



Learners invited to blocks of training days with accommodation if applicable (only when 18 years old) at locations in area if possible – approximately every 8 weeks.

Learner's Views

"I enjoyed my training and the friendly support of my assessor"

"Before the course I struggled with confidence, now I feel confident"

"Found the course very helpful and found it helped me in a number of areas in my job"

"This is the first qualification I have ever gained, I'm so happy"

Employer's Views

"He has had great benefit from the training, we will use the service again"

"The training will help broaden his outlook and make him think about the reasons for doing a particular job"

"Makes people aware of Health, Safety, Hygiene and Customer Care"

"The training is not only relevant to my necessary skills it is also useful with current rules and regulations in the industry"

Jane receiving the Best Vocational Centre of the Year Award from Princess Anne

