

Självskattningsformulär
Slaktare och styckare
Engelska

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: Limited experience

- You have had a trial opportunity while in training.

3: Fair amount of experience

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

4: Considerable experience

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

5: Extensive 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?

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Self-assessment form Butcher and meat cutter

Answer on a scale from 1 No experience to 5 Extensive experience.

Question	Personal characteristics that are important for the profession	1	2	3	4	5
1.	I have experience of working and making decisions independently					
2.	I have experience of working together with others					
3.	I can work under stress					
4.	I can remain calm in a difficult situation					
5.	I know and understand the implications of being in a workplace environment					
6.	I can conduct myself according to the rules of a workplace					
7.	I keep my workplace clean and tidy					
8.	I pay attention to detail and take responsibility					
9.	I have experience of reading and following instructions					
10.	I am used to physical labour					
11.	I am positive about working with butchering or meat cutting					
Question	Experience and competencies that are important for the profession	1	2	3	4	5
12.	I have knowledge of the basic tasks in butchering					
13.	I have knowledge of the basic tasks in meat cutting					
14.	I have experience of working as a supervisor in butchering or meat cutting					
15.	I have knowledge of the procedures relating to hygiene in commercial/industrial butchering and meat cutting					
16.	I have knowledge of equipment used for cleaning in a commercial/ industrial butchering operation					
17.	I have knowledge of the regulations that apply for packaging and labelling of meat and butchery products					

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Question	Experience and competencies that are important for the profession	1	2	3	4	5
18.	I have experience of working in industrial line operations (e.g. pace, deboning/trimming (Marell) or butcher's block)					
19.	I have experience of repetitive work					
20.	I have experience of working with a smaller butchering company					
21.	I have experience of working in large-scale industrial meat cutting					
22.	I have experience of working in the industry					

Question	Practical experience of butchering and meat cutting	1	2	3	4	5
23.	I am very comfortable with using knives in my work					
24.	I have experience of working in industrial meat cutting					
25.	I have experience of planning and logistics in butchering/meat cutting operations					
26.	I have experience of working with slaughtering of pig					
27.	I have experience of working in pork meat cutting					

Question	Practical experience of butchering and meat cutting	Yes	No
28 a.	I have experience of pork meat cutting for the following cuts: Pork collar		
28 b.	I have experience of pork meat cutting for the following cuts: Pork chop		
28 c.	I have experience of pork meat cutting for the following cuts: Pork shoulder		
28 d.	I have experience of pork meat cutting for the following cuts: Pork leg outside		
28 e.	I have experience of pork meat cutting for the following cuts: Boneless pork inside steak		
28 f.	I have experience of pork meat cutting for the following cuts: Eye round		
28 g.	I have experience of pork meat cutting for the following cuts: Pork knuckle		
28 h.	I have experience of pork meat cutting for the following cuts: Pork roast		
29.	I am comfortable working with pork		

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Question	Practical experience of butchering and meat cutting	1	2	3	4	5
30.	I have experience of working with lamb slaughtering					
31.	I have experience of working in lamb meat cutting					

Question	Practical experience of butchering and meat cutting	Yes	No
32 a.	I have experience of meat cutting for the following cuts of lamb: Prime rib		
32 b.	I have experience of meat cutting for the following cuts of lamb: Lamb knuckle		
32 c.	I have experience of meat cutting for the following cuts of lamb: Top side		

Question	Practical experience of butchering and meat cutting	1	2	3	4	5
33.	I have experience of working in beef meat cutting					

Question	Practical experience of butchering and meat cutting	Yes	No
33 a.	I have experience of meat cutting for the following cuts of beef: Prime rib		
33 b.	I have experience of meat cutting for the following cuts of beef: Sirloin steak		
33 c.	I have experience of meat cutting for the following cuts of beef: Beef tenderloin		
33 d.	I have experience of meat cutting for the following cuts of beef: Boneless beef outside		
33 e.	I have experience of meat cutting for the following cuts of beef: Boneless beef inside		
33 f.	I have experience of meat cutting for the following cuts of beef: Eye round		
33 g.	I have experience of meat cutting for the following cuts of beef: Beef knuckle		
33 h.	I have experience of meat cutting for the following cuts of beef: Beef rump/ball tip		

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