



# A Houses of Parliament Butcher

Look where the butchery apprenticeship took this apprentice.



• Russell Barbury.

**W**hen Russell Barbury left school a career in butchery couldn't have been further from his mind. Instead he went into retail sales for a number of years, before training as a chef.

It was whilst working as a chef for the Houses of Parliament that the idea of working as a butcher began to appeal. As a chef Russell worked closely with the House of Commons in-house butcher discussing meat orders. Recognising his interest, the executive chef offered him the opportunity to study for the Butcher Standard Apprenticeship.

Two years on and 28-year old Russell is now a fully qualified butcher, prepping the meat orders daily for the Houses of Parliament's 12 kitchens, which serve breakfast, lunch and dinner for up to 17,000 passholders. He has recently been appointed as butchery manager, an impressive achievement for a young butcher.

All this wouldn't have been possible without the butchery apprenticeship. The apprenticeship is designed by meat industry employers to equip butchery apprentices with the skills, knowledge and behaviours needed to be a butcher today. That can be a retail butcher, a butcher in a meat processing plant, a butcher in a supermarket, or even a butcher in the Houses of Parliament!

For Russell, having an occupationally experienced tutor to thoroughly prepare him for end-point assessment (EPA) made all the difference too.

He said: "There were no nasty surprises, my tutor made sure I knew what was expected of me and that I completed practice tests to put me at my ease for the big day."

Russell's end-point assessment was carried out by FDQ, the food specialist end-point assessment organisation. FDQ's parent company, The Food and Drink Training and Education Council, was responsible for helping the employer group bring the butchery apprenticeship to market in 2015. It has now delivered over 350 EPAs and are able to examine candidates in the retail, process and in-store butchery environment.

Russell achieved the highest possible grade at end-point assessment – Pass with Excellence. His tutor at Waltham Forest College, Ray Humm, had this to say about him: "Russell really deserves his success. It's a challenging apprenticeship, but he put the work in and I'm especially proud of how he conducted himself at end-point assessment." **■**

**For more information on the butchery apprenticeship and end-point assessment contact FDQ at [FDQ@fdq.org.uk](mailto:FDQ@fdq.org.uk).**