

Fishmonger / Butcher Apprenticeships

New to the Partnership this year are the Fishmonger and Butcher Apprenticeships schemes. These have the following learning methods involved:

- Masterclasses (practical skills development with a development coach)
 - Webinars (online learning sessions)
 - Online learning (self study activities)
- Work shadowing / mentoring (practical skills development on the open food counter)
 - Workshops (learning key knowledge and behaviours)
- Videos (to support practical skills development and knowledge)
 - 1-2-1 in shops
- Assignments (written work to show understanding of the key skills and knowledge)

This 18 month course supports Waitrose's passion for food strategy of creating amazing guest experiences through differentiated service, products, values and our foodie knowledge.