

# DID YOU KNOW?

There are lots of great jobs in the **Scottish red** meat industry. In fact, around **50,000** jobs in Scotland are linked to the production of beef, pork and lamb.

The production of beef, lamb and pork is very important to Scotland's economy – worth a record £2.1 BILLION in 2011 (a lot of money for Scotland!).

# QUALIFICATIONS

With such a wide variety of jobs available, the red meat industry needs a range of skills.

Whether you come into the industry straight from school or as a graduate, you will find that there are training and development opportunities at all levels awaiting you.

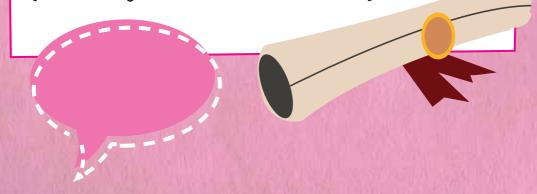
For more information on training and qualifications contact:

### SCOTTISH MEAT TRAINING

(www.meattraining.net) or

### SKILLS DEVELOPMENT SCOTLAND

(www.myworldofwork.co.uk)



ANIMAL NUTRITIONIST





VET

ANIMAL WELFARE OFFICER



# ANIMAL HEALTH

LABORATORY TECHNICIAN TECHNICAL FEED SPECIALIST







**HERDSMAN** 

**FARM WORKER** 

**FARMER** 

MACHINERY OPERATOR



FARMING



**STOCKMAN** 

AGRICULTURAL ENGINEER



**SHEPHERD** 





# NEW PRODUCT DEVELOPMENT ASSISTANT

PACKAGING DESIGNER



**PROCESSING** 



MARKETING ANALYST

PRODUCTION TRAINER



SLAUGHTER OPERATIVE

**MASTER BUTCHER BUTCHER** BUTCHER'S ASSISTANT BUTCHERY **CUSTOMER DRIVER SERVICES** 

### **CASE STUDIES**

### KATIE HESLOP, HUMAN RESOURCES MANAGER, AK STODDART

### My qualifications

CIPD Qualified

- Chartered Member

MSc Human Resource Management

- University of Strathclyde (currently studying)

PgD Human Resource Management

- University of Strathclyde

Certificate in Personnel Practice

- ICS (distance learning)

**BSc Physiology & Sports Science** 

- University of Glasgow

#### What does an HR Manager do?

I'm responsible for all people-based activity within the organisation, from both an operational and strategic perspective. For example, this might be in relation to recruitment and selection, learning and development, talent management, employee relations, performance and reward, employee engagement, organisational development...

#### How did you end up in this job?

I did a lot of different temporary and part-time jobs whilst I was at Uni, as I have always enjoyed working. Early on, whilst at Uni, I worked recruiting staff for big events like the British Open Golf. I found I was good at recruitment and soon became very focused on following a career in human resources. I was lucky enough to hold the post of staffing manager at Hampden Stadium for a number of years and, through this job, got to help out at other big sporting venues around the country – concerts like U2 and Robbie Williams, as well as sporting events like the UEFA Cup and Champions League Final.

I eventually moved away from recruitment and staffing, into a more generalist human resources position within the oil industry, which allowed me to participate in further (part-time) studies whilst still working. On completion of these studies I became CIPD qualified. After a couple of years I felt ready to take another step up, and was delighted to accept the role of human resources manager with Stoddarts.



No two days are the same!

#### What's the best thing about your job?

Variety – no two days are the same. Change is regular and happens fast. I'm fortunate to be able to get involved in lots of different areas of the business. Also, there are a lot of difficult issues that crop-up unexpectedly, and I need to resolve these promptly, sensitively, and professionally.

### What did you want to be when you were a child?

A sports physiotherapist for Grimsby Town Football Club, where I did two weeks' work experience whilst at school!

# JENNIFER ROBERTSON, HEALTH AND EDUCATION COORDINATOR, QUALITY MEAT SCOTLAND

### My qualifications BSc (Hons) Dietetics

## Describe your job in less than 20 words.

Basically food, health and nutrition. Promoting a good diet including red meat and helping people think about what they are eating.



## After you qualified, did it take long for you to find a job?

When I qualified as a dietitian, I was quickly offered a job in the hospital where I had done my placement, so that was great. Now, moving out of the NHS, I can see the other ways in which I can use my qualification in promoting good health.

#### What are the opportunities in your career?

Dietitians translate the science of nutrition into everyday information about food. Most will work clinically within health care, but there are many opportunities outwith this in the food industry, education, research or even as a food blogger!

### Fave holiday destination?

Probably has to be the beautiful golden beaches of Portugal and surfing if you dare!

# RAYMOND CRERAR, AGRICULTURAL CONSULTANT, SCOTLAND'S RURAL COLLEGE (SRUC)

### My qualifications

BSc (Hons) Applied Animal Bioscience

## As an Agricultural Consultant, what does an average day involve?

I'm responsible for approximately 100 clients. I work with rural businesses on a wide variety of issues including business management, technical aspects of agriculture and animal husbandry, facilitating groups and projects such as the Business Improvement Groups (BIG), monitor farms, Rural Leadership Programmes and grant applications and support payments.

### What was your career path to your job today?

I studied for four years at SAC Auchincruive, Ayr, before travelling to New Zealand and working on a large beef and sheep property in Australia for nine months. I returned to Scotland and worked for a few months before starting work as a consultant with SAC, and I have been with them for over eight years.





## What advice would you give to someone thinking of pursuing this career?

You do not need a degree in straight agriculture, just a passion for the industry. Be willing to learn and be honest, open and up front with your clients. Don't feel you need to know all the answers, but you should be able to find them out.

#### Where do you see yourself in five years?

Still working for SRUC and being involved in agriculture.

I enjoy working outside.

# STUART CAMERON, SHEPHERD

## My qualifications Seven standard grades

Seven standard grades and Highers in English, Gaelic and History



#### What does a shepherd do?

At lambing time we check the sheep, help with any lambing difficulties, and twin motherless lambs with lambless ewes. Towards the summer we start gathering, to bring in the ewes and lambs, to mark the lambs. The ewes have their fleeces sheared then, too. At tupping (breeding) time we prepare the tups (male sheep) for going out, making sure they're fit and ready. Once they are out, we check them and bunch the ewes on the hills with the tups. There are also other jobs that need done at times, for example, fencing or building/repairing sheep pens.

## What do you like about your job and what would you change about your job?

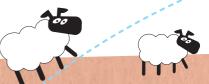
I enjoy getting to work outside; it's especially good in the summer as you're not stuck inside! I also like that it keeps you fit and active.

#### Where do you see yourself in five years?

I haven't really thought that far ahead, but perhaps to have some stock of  $\mbox{my}$  own.

### If you won the lottery, what would you buy first?

I'd buy a plane ticket to somewhere exotic.



# **USEFUL CONTACTS**

### **Quality Meat Scotland**

The Rural Centre, Ingliston, Newbridge, Midlothian, EH28 8NZ

Tel: 0131 472 4040

www.qmscotland.co.uk

### **Skills Development Scotland**

Alhambra House, 45 Waterloo Street, Glasgow, G2 6HS

Tel: 0141 285 6000

www.skillsdevelopmentscotland.co.uk

### **Scotland Food and Drink**

3, The Royal Highland Centre, Ingliston, Edinburgh, EH28 8NB

Tel: 0131 335 0940

www.scotlandfoodanddrink.org

## Scottish Federation of Meat Traders Association (SFMTA)

8-10 Needless Road, Perth, PH2 0JW

Tel: 01738 637472 www.sfmta.co.uk