

## Alberton resident one of Africa's first female Master Butchers



Elizabeth Moloi, from Alberton in Gauteng, became one of the first 13 women on the continent to join the global club of certified Master Butchers when she graduated from the Shoprite Group's Master Meat Artisan Programme in July 2023.

This elite butchery learning programme, underwritten by the United Kingdom's Institute of Meat, provides participants with extensive knowledge in meat processing practices from farm to fork. To qualify, butchers are required to build a substantial portfolio of evidence that includes modules on butchery expertise, business acumen and food hygiene and safety, among others.

Elizabeth's journey in the industry started in 1996 at Shoprite Nigel where she worked as a general assistant. While she had very little knowledge about meat, she says she was drawn to it like a magnet when witnessing a skilled blockman cutting primal cuts into various retail cuts.

"He generously agreed to mentor me and taught me everything, including processing and production. As I gained practical knowledge and never stopped learning and growing, my passion for teaching and sharing knowledge started to blossom," says Elizabeth.

This drive has seen her career flourish and today she is based at Checkers Hyper Edenvale, in the butchery training department. Enrolling in the Master Meat Artisan Programme marked the beginning of yet another chapter for Elizabeth.

"A highlight for me was being able to experience an abattoir for the first time, while the meat processing sessions offered a valuable learning experience. Delving into the financial aspects of a successful butchery also underscored the value of this programme," Elizabeth explains.

The Group is the only company in Africa to provide this exclusive and highly specialized butchery learning programme. It aims to boost the development of a scarce and sought-after skill, provide career opportunities for its employees and put the Group on the map as world-class specialists in meat processing.

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