

## Fundeka is one of Africa's first female Master Butchers



Fundeka Ndyoki, from Springs 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.

Originally from Qumbu in the Eastern Cape, Fundeka completed her Master of Science (Food Science) degree at Stellenbosch University in 2016 before taking up a position as abattoir Senior Supervisor in the Kruger National Park (Skukuza) in 2017. Working with game meat such as Buffalo and Springbok provided her with valuable experience that helped her adapt quickly when she joined the Group where she now works in the Meat Market Divisional Office in Centurion.

"The specialized learning that Fundeka gained as part of her tertiary education, combined with the skills she mastered navigating the rigorous demands of her previous job, made her an ideal candidate for the Master Butcher programme and we were able to fast-track her enrollment," explains Johan Hunter, General Manager of the Shoprite Group's Meat Markets.

Fundeka says this has been a significant asset to her career and feels that it has truly put her "on the map" as a skilled professional: "The management courses resonated deeply with me, offering invaluable insights on effective collaboration. I've honed my leadership abilities, finding fulfillment in enabling others to become better leaders."

As a female in the predominantly male-dominated meat industry, Fundeka says she had to work hard to prove herself, shaping her own journey through continuous growth, learning, and breaking barriers.

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.

END

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