

Dorothy from Boksburg is one of Africa's first female Master Butchers



Dorothy Labuschagne, from Boksburg 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.

Dorothy was inspired to work in the industry as a child watching how meat was cut and presented to customers. "I would always help my brother in the butchery over weekends packing meat, watching him cut meat, hang biltong and dry wors."

Her official journey in the butchery industry began 28 years ago when she joined the Shoprite Group as a General Assistant. Over the years, she gained extensive knowledge and expertise in the meat industry, progressing through various roles and taking on increasing responsibilities. Today she is in the butchery training department at Checkers Hyper Edenvale.

Enrolling in the Master Meat Artisan programme proved to be a transformative experience for Dorothy.

"It was truly an eye-opener. This programme has enhanced my knowledge in various areas, including improved customer service, better meat quality methodologies, how to pair different meat cuts with condiments or other ingredients, and advanced management skills."

"The experience was enlightening, broadening my horizons and teaching me invaluable skills beyond my expectations, notably the smoking of various types of meats at the processing plant."

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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