



Range Meat Academy Clerk/Cutter Certificate

The **Clerk and Cutter Certificate Trainings** are offered 100% online as part of Eastern's Agricultural Innovation Workforce Trainings & Certifications, which will be available from **July 1, 2021 - December 31, 2025**.

User Fee
Meat Clerk: \$50
Meat Cutter: \$70

The **Meat Clerk Certificate (15 hours)** covers beef, pork, lamb, and chicken, and is made up of 16 courses designed to give you the tools and confidence to provide your customer with a great experience at the meat case.

The **Meat Cutter Certificate Certificate (20 hours)** covers poultry, lamb, pork, and beef, and is made up of 23 engaging and interactive meat cutting lessons designed to enable students to succeed in the meat business.

To learn more, contact
aginnovation@easternwv.edu
or call 304.434.8000 ext. 9609!

These courses are led by Kari Underly, Founder of the Range Meat Academy.
Note: These trainings are only available to residents of West Virginia.
Meat Clerk must be completed before enrolling in the Cutter Certificate.



EASTERN
West Virginia Community & Technical College
Workforce Education Department

★ **R A N G E** ★
MEAT ACADEMY
2018

Eastern is an EOE, ADA, AA institution.

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