



Who is this Apprenticeship Program for?

Anyone with:

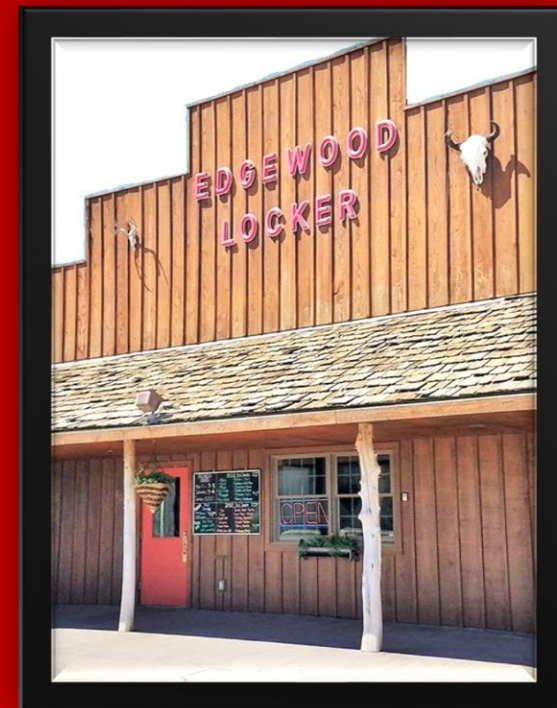
- High school diploma
- Drive to be a team player
- Willingness to learn
- Interest in the Meat Processing Industry

What is the next step
if you are interested?

Visit our website at
<https://edgewoodlocker.com/apprenticeship/>

-OR-

By calling 563-928-6814
for more information.



Meat Cutter & Butcher Apprenticeship Program

Edgewood Locker
609 W. Union Street
Edgewood, Iowa 52042
www.edgewoodlocker.com
563-928-6814



**EDGEWOOD
LOCKER**

563-920-6814
609 W. Union Street
Edgewood, Iowa 52042

Who is the Edgewood Locker?

The story of the Edgewood Locker started with a farmer and a registered nurse. In 1966, Tom and Joan Kerns purchased the Locker, which was being housed in an older rented building in downtown Edgewood, IA. The business consisted of one full-time and one part-time employee. Custom processing and locker storage were the only two services offered at the time.

Fast forward over 50 years...

We now have over 50 full-time employees and about 40 part-time and seasonal employees. Retail store sales have grown significantly over the years, and we have a full line of award winning products! As well as being your traditional meat processing locker, we've also added a wholesale sector that allows for over 60 additional stores retailing Edgewood Locker products throughout the state of Iowa.

Custom processing of beef, hogs, lambs, goats, and venison are still a major part of the business as well. In 2018, we processed 3,766 hogs and 1,594 beef. It was our largest volume of beef and pork processing to date. Deer processing has grown into a major part of our business, and in the 2018-2019 Deer Season hunters brought in 3,962 whole deer and over 180,000 pounds of boned out trim. That is over 485,000 lbs of our homemade deer products!

Our employees are very valuable in every part of the Edgewood Locker's operation and we succeed on the ability to work together.

**Apprenticeship Certificate
Awarded Upon
Completion of Program**

What experience will you gain?

- Industry safety and sanitation standards.
- Proper safety of equipment used in the meat cutting industry.
- Identify, cut, wrap, and weigh cuts of meat.
- Manage inventory and maintain merchandise in a retail setting.
- Fill customer processing orders.
- Break down and process meats such as deer, beef, hogs, and lamb.

