

Lumka is a master with KwaZulu-Natal's meat

Lumka Msithwa understands that the path to excellence requires courage and being open to change – both characteristics that served her well on her journey to becoming one of only 25 people in KwaZulu-Natal to graduate as globally recognised certified Master Butchers through the Shoprite Group’s Master Meat Artisan Programme.

Originally from Bizana in the Eastern Cape, Lumka started working for the Group in 2009 as a General Assistant at Checkers Ballito Bay, KwaZulu-Natal. Just five years later, her hard work paid off when she was promoted to Trainee Manager, and soon thereafter to Meat Market Manager, at Checkers Mount Richmore in Salt Rock. Here she successfully completed the Master Meat Programme in 2023 and has seen her tenacity and drive take her even further into the role of Senior Meat Market Manager.

“Becoming a Master Butcher is incredibly rewarding and challenging at the same time. It requires understanding different cuts of meat, animal autonomy, food safety and business management. It’s an opportunity to learn about a wide variety of meat, recipe development, and curing and aging techniques,” she shared.

Lumka and her team pride themselves on giving customers the best service, as well as providing guidance on how to prepare certain cuts of meat.

“The meat industry is constantly changing which makes it important to be open to surmounting new challenges and continuously strengthening relationships with customers, suppliers and colleagues,” she commented.

The Master Meat Artisan 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.

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

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