

# MEDIA RELEASE



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## **APPRENTICESHIPS HELP LEAD** **TO A BIG FUTURE**

“Learning from others and then having a go yourself is the best way to be trained,” says Tamika Rault, first year butcher’s apprentice at Springfield Butchers Castle Plaza.

Nineteen year old Ms Rault commenced her four year butcher’s apprenticeship in February this year and says she has learnt so much within the first seven months.

“Originally I was looking at getting a job in retail, but I thought a butcher’s apprenticeship offered better job prospects and security in the future.

“I did some work experience in year 12 and quite liked it and then I was lucky enough to be offered an apprenticeship.

“Apprenticeships are an excellent way of gaining qualifications and workplace experience. As an employee, you earn as you learn and you get a lot of hands-on experience in a short period of time,” she said.

“Working every day with experienced people you pick up a lot of small things, which in the long term can really help make you a better employee.

“Being a butcher has traditionally been a male dominated industry, but I really enjoy making the products and interacting with the customers.

“As an apprentice you often have to do some jobs that can be a bit dull or dirty, but that is all part of the business. It’s all part of the journey to becoming qualified.

“You can’t get any job without some skills or experience. Apprenticeships are a great way to break into your chosen career field.”

Springfield Butchers are owned by Holco, South Australia’s largest domestic meat wholesaler.

In 2011 Holco has 28 butcher’s apprentices, or approximately 10% of its workforce, at various stages within their four year training program.

“Holco’s CEO Mike Rankin started as a butcher’s apprentice, and now he is in charge a company with 300 employees and an annual turnover of \$118 million. It shows apprenticeships really can lead to bigger things,” said Ms Rault.

The company’s commitment to apprenticeships is best reflected in the management of its Springfield Butchers chain, where 10 of the 21 managers have come through Holco’s apprenticeship program.

Mr Rankin believes staff training and development is essential for the ongoing growth of Holco, and butcher’s apprenticeships are a key element.

“It is important to give people the skills they need to make a career and to offer the opportunities to advance within the company using these skills,” he said.

“Having apprentices offer many benefits to business too. Besides being able to help with the workload, they are another brain and another set of eyes who may be able to suggest ways to improve your work processes,” said CEO Mike Rankin.

Holco currently employs 300 full time and casual staff in South Australia, Northern Territory and Queensland.

Each week Holco processes and delivers around 300 tonnes of fresh beef, chicken, lamb and pork products across Australia from its operations in Adelaide, Brisbane and Darwin.

Holco supplies a wide range of fresh meat products to restaurants, cafes, supermarkets, commercial caterers, mining sites and healthcare organisations throughout South Australia, Western Australia and the Northern Territory.

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**Photo opportunity:** A photo opportunity can be arranged with Ms Tamika Rault at Springfield Butchers at Castle Plaza Shopping Centre, South Road Edwardstown.

Please call Chris Marks at Corporate Conversation on 8224 3535.

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