WEST VIRGINIA LEGISLATURE

2023 REGULAR SESSION

Introduced

House Bill 3532

By Delegate Burkhammer

[Introduced February 14, 2023; Referred to the

Committee on Education then Finance]

1	A BILL to amend the Code of West Virginia, 1931, as amended, by adding thereto a new section,
2	designated §19-2B-4a, relating to the establishment of the Meat Cutting and Processing
3	Pilot Program for Kanawha County Schools in the Career and Technical Education
4	Centers.
	Be it enacted by the Legislature of West Virginia:
	ARTICLE 2B. INSPECTION OF MEAT AND POULTRY.
	§19-2B-4a. Meat Cutting and Processing Pilot Program for Kanawha County Schools.
1	(a) Legislative Findings The Legislature finds that much of the meat from West Virginia's
2	livestock animals is sent out of state for processing. It is then sent back and sold in our local stores.
3	The Legislature finds that there is a growing need for meat cutters and processers in the State of
4	West Virginia. Without appropriate training and apprentice programs, many young people are
5	leaving West Virginia to pursue educational and vocational programs. Many are also finding work
6	in the fields in which they are trained outside the state. The Legislature finds it necessary to
7	provide this training and opportunity for our students in pursuit of retaining the best and brightest
8	West Virginians of the next generation. The Legislature finds that providing locally raised and
9	processed food contributes to a robust economy and citizen satisfaction.
10	(b) Program description, application within the community, and start date:
11	(1) The program will be a mixture of classroom learning and hands on experience.
12	(2) The program will meet the minimum requirements necessary to obtain state
13	certification in meat cutting and processing as described in §19-2B-4 of this code.
14	(3) The program will address the cutting and processing of several species and include
15	training in the following arts:
16	(A) Safe handling of animals; and
17	(B) Slaughtering of animals; and
18	(C) Meat cutting, packaging, presentation, and sales.
19	(4) Completion of the program will earn a certification in keeping with the standards set in

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- 20 <u>§19-2B-4 of this code.</u>
- 21 (5) Students and administrators involved in the program may partner with local businesses

22 to increase hands on, experiential learning in the program.

23 (6) The program will be operational by July 1, 2024.

NOTE: The purpose of this bill is to establish the Meat Cutting and Processing Pilot Program for Kanawha County Schools in the Career and Technical Education Centers.

Strike-throughs indicate language that would be stricken from a heading or the present law and underscoring indicates new language that would be added.