



Job title: Master Meat Cutter

Reports to: Processing Supervisor

Essential Duties and Responsibilities:

The Master Meat Cutter is responsible for performing all activities associated with breaking, boning, cutting, trimming, grinding and packaging.

Duties include but are not limited to

- Maintaining carcass and finished product inventories and scheduling customer pick-up.
- Responsible for maintaining individual animal traceability throughout the processing department.
- Performing HACCP activities as assigned.
- Training and education of apprentices assigned to the processing department.
- Responsible for maintaining sanitary conditions throughout the processing department.
- Responsible for maintaining quality standards set for breaking, boning, cutting, grinding and packaging.
- Maintaining compliance with company core values, humane handling, food safety policies and procedures.

Education and/or Work Experience Requirements:

- Ability to effectively communicate with internal and external customers in a respectful and professional manner.
- Experience working in multi species meat cutting process.
- Ability to perform all job functions associated with breaking, boning, cutting, trimming, grinding and packaging of cattle, hogs, lamb and goats
- Understanding of USDA guidelines associated with the processing of cattle, hogs, lamb and goats a plus.
- Ability to work under pressure while maintaining a positive attitude.



- Ability to work independently and to carry out assignments to completion within parameters of instructions given.
- Degree in related field or industry preferred but not required.

Starting wage will be based on relevant experience