



Job title: Slaughter Master Butcher

Reports to: Slaughter Process Supervisor

Essential Duties and Responsibilities

The Slaughter Master Butcher is responsible for performing all activities associated with the slaughter process.

Duties include but are not limited to

- Scheduling livestock appointments and coordinate dispatch line-up into harvest floor.
- Receiving and handling livestock arriving at the facility.
- Performing HACCP activities as assigned.
- Training and education of apprentices assigned to the slaughter department
- Responsible for humane handling practices, sanitary skinning and dressing procedures.
- Responsible for maintaining individual animal traceability through the slaughter process.
- Maintaining compliance with company core values and all humane handling and 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 slaughter process.
- Ability to perform all job functions associated with skinning and dressing cattle, hogs, lamb and goats in a sanitary manner.
- Understanding of USDA guidelines associated with the handling and slaughter of cattle, hogs, lamb and goats a plus.
- Ability to work under pressure while maintaining a positive attitude.
- Ability to work independently and 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