



MEAT INSPECTORS

Swan Hill Abattoirs is an all Australian, family owned and operated company, serving the meat industry Australia wide. As a part of a vertically integrated business, the Woodward family has been dedicated to perfection for over 100 years.

We are currently seeking self motivated personnel to join the Quality Assurance department as company meat inspectors.

The attractive town of Swan Hill is located on the Mighty Murray River just 3.5 hrs North West from Melbourne. It offers quality schools, shops, health and sports/ recreational facilities.

These positions have been made available due to continued growth of the business with a view to extend our trade internationally.

Responsibilities:

- **Perform all inspection duties safely and in accordance with Primesafe requirements.**
- **Perform post mortem inspection of carcasses and internal organs to identify disease, contamination or injury.**
- **Perform ante mortem inspection of livestock.**
- **Assist in the assessment of meat processing practices and quality, food safety and animal welfare programs when required.**

Requirements:

- **Certificate 3 in Meat Processing (Meat Safety)**
- **Certificate 4 in Meat Processing (Meat Safety) or be able to enrol in training.**
- **Positive attitude**
- **Punctual and Reliable**
- **Attention to detail**
- **Ability to work in a team environment.**

This exciting career opportunity to join a professional quality assurance team allows scope for career development to those with a passion in the meat industry.

Remuneration will be negotiated relative to experience.

Applicants should apply in writing with cover letter and current resume including relevant experience and referees to:

**Quality Assurance Manager
Swan Hill Abattoirs
PO Box 352
Swan hill VIC 3585**

Or email jill@beef.com.au for further information`