



## **POSITION DESCRIPTION**

### **PRODUCTION SUPERVISOR**

#### **BASIC FUNCTION**

**TO OVERSEE AND MONITOR ALL RELATIVE SECTIONS IN THE PRODUCTION OF RANGERS VALLEY CATTLE, WHICH ARE PRESENTLY PROCESSED AT JOHN DEE WARWICK, TO ENSURE THAT ALL PRODUCTS ARE PRODUCED IN ACCORDANCE WITH SPECIFIC CUSTOMER REQUIREMENTS, COST EFFECTIVELY, MAXIMUM PRODUCT RECOVERIES ARE ACHIEVED AND PRODUCT HYGIENE IS OF THE HIGHEST STANDARD.**

#### **SPECIFIC RESPONSIBILITIES**

\*Monitor arrival and handling of cattle to ensure they are in the best possible condition prior to slaughter.

\*Monitor cattle slaughter to ensure best hygiene practices are applied and that optimal carcass, offal and hide recoveries are achieved.

\*Monitor offal trimmings and packing to ensure optimum yield and that packing complies with customer specifications.

\*Monitor offal chilling and / or freezing to ensure adequate temperature reduction and satisfactory holding temperatures.

\*Assist in the planning of boning room production in line with customer orders and shipping schedules.

- \*Monitor boning room production to ensure that product is boned, sliced and packaged in accordance with customer specifications.
- \*Monitor boning room production to ensure maximum yield recoveries and provide the relevant feedback information to plant supervisory staff.
- \*Assist with regular yield tests to determine optimum recovery targets for each customer specification and closely monitor actual yields.
- \*Make recommendations on changes to product specifications to improve yields and recoveries .
- \*Closely monitor vacuum packing and shrink tunnel equipment to ensure maximum evacuation of bags and correct shrink is being achieved.
- \*Assist in the maintenance of accurate meat, offal and relevant by-product inventories.
- \*Assist the Production Manager with advising plant personnel of projected packaging material usage each month to ensure adequate supplies of these items are available for production.
- \*Monitor product re-inspection and loadouts in line with customer requirements / shipping schedules ensuring product quality is not compromised.
- \*Liaise regularly with all relevant Meat Division personnel on any matters relating to meat quality, product recoveries or operating costs.
- \*Assist as required with input of the preparation of budgets, re-forecasts and any other reports relating to the Meat Division.
- \*Assist with the maintenance of the Rangers Valley Quality Assurance Manual and Customer Specification Register.
- \*Assist with any value adding of Rangers Valley products as required.
- \*Assist with customer visits and plant inspections as required.
- \*Participate in any educational / training programs as required.
- \*Work as part of a close – knit team that continually strives to improve the image of Rangers Valley beef to it's customers domestically and globally.
- \*Any other relevant duties as directed by the Production Manager or his designate.

Applications in writing should include all relevant experience and referees and be addressed to:

Gary Pavey  
Manager – Meat Division  
Rangers Valley Cattle Station Pty Ltd  
P.O. Box 923 Warwick,  
Queensland, 4370.

Or email to: [paveyg@rangersvalley.com.au](mailto:paveyg@rangersvalley.com.au)

Applications close Wednesday 18<sup>th</sup> March 2015. For further inquiries contact Steve Porter or Gary Pavey on 07-46618999.