



Beef Production Team Member

Rangers Valley, a premium global beef brand is recruiting for a Beef Production Team member to work in the meat division.

Rangers Valley specialises in the production of high quality, long fed Angus and Wagyu beef. We own and operate the iconic Rangers Valley Cattle Station and feedlot on the northern tablelands of NSW, we process beef under contract and manage our beef production and global sales from our Warwick office.

About the Role

Reporting to the Production Manager, this role will be responsible for but not limited to supervising the production of our high-quality beef brands including; slaughtering, boning, slicing, packing, loadout & chilling. The role will be based at the Rangers Valley Warwick office.

Core Responsibilities include:

- Supervise the production of Rangers Valley products to ensure they are packed in accordance with our customers specifications.
- Quality Assurance checks on product to ensure they are within our customers specifications.
- Monitor trimming and packing of all products to optimise yields
- Work closely with on-plant supervisors to solve problems.
- Assist in the planning of boning room production in line with customer orders.

Qualifications, Skills and Experience:

Applications for this position should have the following skills and attributes:

- Experience in beef processing and beef specifications knowledge is essential.
- Ability to work within small a team environment that are striving for constant improvement.
- Ability to work flexible hours.
- Computer literacy will be an advantage.

Applications including a resume should be forward to Andrew Moore email:

moorea@rangersvalley.com.au Phone +61 419 171 987

Application close on 22nd September 2017.