



Harvey Beef is now recruiting for Skilled Meat Workers and Knife Hands

Harvey Beef is Western Australia's largest beef exporter and has state of the art meat processing facilities in the South West town of Harvey employing a workforce in excess of 500. Harvey Beef has embarked on an exciting period of improvement and change within the business. We currently seek Skilled Beef Boners, Slicers, Slaughter Persons, Butchers and Knife Hands to work in our Boning Room and or Slaughterfloor.

Qualifications, Skills and Experience Required:

- Slaughtering (Slaughter Persons)
- Bone Beef to company specifications (Beef Boners)
- Slice meat to company specifications (Beef Slicers)
- Prepare primal for slicing (Knife Hands)
- Trim carcass to specifications (Knife Hands)
- Band saw work (Butchers)
- Team player able to relate with all levels of staff
- Have the ability to multitask throughout the day
- Continuous improvement mindset
- Fit for purpose
- Previous experience in the Red Meat Industry
- Ability to keep up with a Chain system and or fast paced working conditions

Harvey Beef operates a Drug Free Workplace. Applicants will be required to complete a full pre-employment medical which includes a Drug and Alcohol screen to determine suitability to the tasks.

Harvey Beef is an Equal Opportunity Employer

If you are a positive energetic person and are looking forward to a new opportunity, we would like to hear from you! Applications for employment are available for download on the Harvey Beef website under "Contact Us". Please complete this form and email to reception@harveybeef.com.au. Please ensure that you include referees to be contacted to confirm skill set.