



Experienced Slaughterman in Beef & Lamb

Melbourne Western Suburbs Based

A-Grade Slaughterman

Our company develops processing technology for the red meat industry, as well as providing ongoing customer support and consulting services. We are seeking a highly skilled slaughterman to assist with training our clients' plant personnel in the operation and methodology of our processing systems. The position involves interaction with plant floor workers, supervisors & foremen with regard to the proper execution of work instructions developed for each unique installation.

Responsibilities of this Salaried Position

- Demonstrate unique knife skills and cutting techniques associated with the implementation of our processing systems.
- Maintain friendly and professional relationships with plant laborers, supervisors and foremen.
- Exercise initiative in promoting continuous improvement among customer personnel using our products and services.
- Work independently and with co-workers, travelling locally and interstate to support our existing customers, and assist the sales team in setting up new opportunities.

The Ideal Applicant Has Developed the Following Skills and Capabilities:

- Minimum 10 years' experience in the meat processing industry.
- Experience slaughtering beef and inverted lamb.
- Able to travel and be away on the road periodically.
- Strong communications and interpersonal skills and a positive attitude while representing the Company.

- Experience in slaughter, boning and slicing (butchering) and packaging of meat.
- Hygiene and cleaning of the slaughter, boning and slicing area, cool room and freezers.
- Ensure all regulatory requirements as per the Public Health Act are met and that the Hazard Analysis Critical Control Points (HACCP) plan is adhered to in the performance of your duties.
- Participates constructively and positively within the workplace teams to achieve productive outcomes
- Be familiar with industrial safety policies and practices, ensuring the principles are adhered to in all areas of supervision.
- Thorough understanding of Humane practices in animal handling.
- Abattoir, plant, machinery and equipment procedures and techniques used within the abattoir.
- Safe food handling procedures used in abattoir production and undertake such training as is required.
- Knife handling, procedures and techniques used in the performance of their work.

Extensive product training will be provided as well as on-going mentoring of your professional development.

This is a full time, long term career opportunity with a leading service provider to the meat industry.

If you are a motivated and highly skilled slaughterman or plant foreman, with self-confidence, strong communication skills, and a desire to move ahead in the meat industry, then we want to talk to you.

Salary to be negotiated on experience.

Resumes to admin@mpscinc.com

MPSC Australia Pty Ltd