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Experienced Skin Grader, Slaughterman and Knife Hand positions available!

Tallangatta Meat Processors presents an exciting opportunity for enthusiastic, experienced Skin Grader, Slaughtermen and Knife Hands to join our expanding company. Smiths TMP is a family run business in its third generation, located at the foothills of the Victorian Alps where the Murray and Kiewa rivers meet. Ideal for the growing family and everyone who wants to escape the hustle and bustle. We pride ourselves with environmentally clean and green farming lands ideal for growing lamb to meet our customer's expectations.

These positions will suit someone looking for long-term employment with a progressive, busy and rapidly growing company. Our facility offers safe and environmentally friendly working practices, scheduled full-time hours and a great support network of managers and supervisors.

Meat Processing is physically demanding work, and involves repetitive bending, twisting and lifting, therefore this position will suit someone with a good level of fitness.

Responsibilities as Skin Grader:

- Transferring skins from salting to grading table
- Measuring size length of skin on graduated grading board
- Separating skins according to size

The right applicants will meet the following requirements:

- Experience in skin grading
- Fork-lift license preferred
- Experience within the meat industry utilizing knife skills
- Ability to work autonomously and in a team
- Willing to undergo Q Fever Vaccination, or have completed Q Fever Vaccination
- Adhere to safe work practices
- Ability to work in a fast-paced environment
- Reliable, committed, on time, and positive work attitude

If you believe to be the right candidate, please send your resume under specification of your possible starting date to <u>HR@smithstmp.com.au</u> or contact us for more information on (02) 6071 2240.