



### **Beef Boning Room Supervisor – Afternoon Shift**

This is a great opportunity for you to join an Australian owned meat processing company and utilize your strong background within the meat industry. Based in Dandenong South, Victoria.

#### **About the Role:**

As the Beef Boning Room Supervisor - afternoon shift, your main responsibility will be to manage the operating activities of the boning room to ensure that the needs of team members, suppliers and customers are met whilst achieving optimum yields and cost effectiveness.

#### **Further responsibilities will include:**

- Ensuring that all product, food safety obligations are maintained
- Full understanding of Standard Carcass Trim
- Ability to liaise with other Supervisors to ensure product flow
- Ensure integrity and quality of product is maintained
- Upholding a safe working culture amongst all staff
- Ensure Company Policies and Procedures are being complied with at all times
- Scheduling production to meet customer specifications
- Monitor manning requirements

#### **Requirements:**

- Strong leadership and interpersonal skills
- Proven people management skills
- A drive for continual business improvement.
- High motivation level
- Meat processing knowledge
- A good understanding of Occupational Health & Safety.

Please email all applications to [employment@amg.com.au](mailto:employment@amg.com.au)

Only shortlisted applicants will be contacted