

An aerial photograph of a large industrial facility, likely a meat processing plant, with a green field in the foreground and a city skyline in the background. The text 'BIGGER BETTER STRONGER' is overlaid in large, bold, white letters on the left side of the image.

**BIGGER
BETTER
STRONGER**

Beef Boning Room Manager

Location: Murray Bridge SA

Type: Full time

Salary: \$70-\$100K

About TFI

Family owned since 1988, Thomas Foods International (TFI) is one of Australia's largest family-owned food businesses. With teams across Australia, the US, China, Japan and Europe, the Thomas Foods brands and business partnerships grow, supply, and distribute premium meat and seafood all over the world.

TFI is an organisation that truly embodies its values-driven philosophy and positive working culture. Now is the perfect time to join this innovative, growing global business.

About the Opportunity

The Boning Room Manager manages and leads cost-effective Boning Room activities that meet organisational targets which produce quality product, whilst at all times emphasising workplace health and safety, food/hygiene safety to required legislative compliance.

Supervise production to ensure the products meet yield targets/orders and customers specifications whilst providing supervisors with support and training in this area.

Duties & Responsibilities

- Provide supervision, leadership, coaching and guidance to Supervisors, Team Leaders and Tutors to allow them to perform their roles independently.
- Develop and maintain a full understanding of Work Instructions and SOPs across functional responsibilities.
- Discuss training and development requirements with Production Manager.
- Participate in meetings and discussions in relation to the Boning Room expectation.
- Manage the chiller assessors and ensure grading compliance
- Ensure the beef production is compliant with the customer specification

- Provide load advise to the cold store for completed orders
- Control of all beef recalls and manage all cold store returns
- Discuss yield performance with supervisors and provide dressing compliance to slaughter floor supervisors
- Respond to all customers' complaints and ensure supervisor and employee sign off
- Compile daily production reports and comment on exceptions

Essential Skills & Qualifications

- Beef AUS-MEAT Level 2 Beef Specification
- Excellent communication and practical problem solving skills
- Sound investigative skills
- Sound negotiation and conflict resolution skills
- Sound time management and organisation skills
- Sound computer literacy / IT skills

Experience

- Boning room supervisory roles within the beef industry
- Ability to run and maintain operational requirements of a Beef boning room department

Shortlisted applicants will be required to:

Complete a Pre-Employment Medical Examination - including Q fever vaccination, fitness, drug and alcohol testing.

To Apply

Email your resume to raina.hadfield@thomasfoods.com or call her on +61 474 040 278.