

BUTCHERY ASSISTANT

Purpose

Cut, trim or prepare consumer sized portions of meat for use or sale in retail establishments

Direct Supervisor

Line Supervisor

Responsibilities

- Tends to machine that mixes ingredients, like ground meat condiments to make sausage, according to formula
- Weighs ingredients and dumps them into mixing machine
- Start machine that mixes ingredients into containers
- Use protective clothing when operating machines and equipment i.t.o OHSA
- Fill casings with bulk sausage
- Clean your machines and equipment
- Clean your workstation at end of shift

Qualifications and skills

- Proven working experience in a butchery
- Extensive knowledge of machinery and equipment in butchery environment
- Good organisational and time management skills
- Understanding of OHSA safety rules
- Effective communication skills
- Extensive knowledge on processing and preserving meat