Butcher/Meat Cutter

$15 - $17/hr.

Full-time

Qualifications:

Meat cutting/Slaughter: 1 year preferred, but not required

High School or equivalent preferred

Benefits:

Paid training

Employee discount

Health Insurance (fully paid by employer)

401(k)

Dental Insurance

Life Insurance

We are looking for a motivated candidate to work with our harvesting and meat cutting crew. On the job training provided. Farm and/or hunting experience is preferred. Job consists of 2-3 days per week harvest of beef, hogs, lambs, and goats, including stunning, bleeding, skinning or scalding, eviscerating, washing and trimming carcasses. Also includes unloading and penning live animals.

Other 2-3 days per week are breaking down carcasses, boning and trimming meat, making patties, and packaging meat.

Position also requires daily cleaning tasks at the end of the day and other duties as assigned.

Hours vary from 7:30 – 5:00 and 9:00 – 6:00, Monday through Saturday with one day off during the week. Sundays off, except during peak season in November/December.