

Skilled Meat Worker (Slaughterer/Boner/Slicer)

Frew Foods International • Stawell VIC 3380



Base pay

\$50,000 - \$59,999



Work type

Full time



Contract type

Permanent

Perks

CAREER DEVELOPMENT

TRAINING

OVERTIMES

Skills

TEAM PLAYER

CONTINUOUS IMPROVEMENT

TRIMMING

KNIFE

BONER

SLICER

SLAUGHTERER

Full job description

About the business and the role Frew Foods International Pty Ltd is the largest employer in the Victorian Northern Grampians region, which owns and operates a modern protein processing plant in the town of Stawell. The Company has been in business for over 30 years and provides a comprehensive range of Lamb, Sheep and protein by-products and services to its important retail, wholesale and food service customers in both the domestic and export markets. The company has achieved many industry and customer awards, including being awarded Protein Supplier of the Year by a major retailer for our team commitment, customer service and strong continuous improvement culture. **The Opportunity** We are currently offering multiple

Job details



Date posted

05 May 2022



Expired On

04 Jul 2022



Category

Manufacturing, Production & Operations



Occupation

Production & Assembly Line



Base pay

\$50,000 - \$59,999



Contract type

Permanent



Work type

Full time



Job mode

Shift work



Desired education level

VOCATIONAL OR CERTIFICATES



Work Authorisation

AUSTRALIAN CITIZEN / PERMANENT RESIDENT

roles of full-time Skilled Meat Workers (Slaughterers/Boners/Slicers) with various opportunities at our Meat Processing Plant located in 46 Abattoir Road, Stawell, VIC 3380. Each position comes with the opportunity to pursue a stable, progressive, and rewarding career path within a safe and supportive environment. With various areas requiring reliable new team members, depending on your previous experience and skill set, you could find yourself doing any of the follow roles but not limited to: **Slaughterer (s)**

- Slaughtering tasks across the production floor such as sticking, y-cut, pelting shoulder pull, skinning and gutting;
- Trimming and removing head meat, eviscerates and carcasses dressing

Boner (s)

- Breaking carcasses into primal cuts or meat products according to specifications;
- Debone parts of carcasses into primal cuts or meat products according to specifications;
- Boning of forequarters, loins, hindquarters etc.

Slicer (s)

- Trimming and slicing primal cuts or meat products according to specifications;
- Prepare primal cuts for packaging.

As a full-time, permanent employee, you will work 38 hours per week with overtime and weekend work available. Annually salary \$50,000 - \$59,999 Full

Time Requirements

- Physically fit, discipline, agile and a team player within a dynamic environment;
- Operation of equipment and machinery;
- Maintaining high hygiene standards throughout all processes;
- Follow all OH&S procedures and policies;
- Minimum of 3 years' experience in the meat industry;
- Skill level associated with Certificate III or equivalent in meat processing;
- Knowledge of Food Safety and Hygiene requirements will be an added advantage;
- A keen attitude to work, reliability and flexibility;
- Possess working rights in Australia.

The Reward With a competitive salary, we also offer you multiple extra benefits in line with your role:

- Progressive career opportunities
- Above awards pay rates
- Overtime opportunities
- On the job training (We are offering Certificate II - IV in Meat Processing with SW TAFE to employees)

- Attractive 4 day work week options
- Work in a culturally diverse work environment

Successful applicants will receive up to \$1500 new starter incentive

bonus. All shortlisted candidates will be required to undergo a pre-employment medical, including alcohol & drug screening. Obtaining a Q-Fever vaccination is mandatory in our industry, and will be provided by the company. Check us out at www.frewgroup.com.au and if you believe you have the right skills and interest.