

# SLAUGHTER PROCESSOR - DEBONING

In the process of slaughtering a deboning career involves slaughtering beef, sheep, goat, fish, pork and/or poultry by boning or deboning meat to meet compliance standards and targets.

## WHAT RESPONSIBILITIES WILL I HAVE?

- Maintain knowledge of animal anatomy
- Cut and trim meat to prepare for packing
- Inspect meat products for defects, bruises or blemishes and remove them along with any excess fat
- Remove parts, such as skin, feathers, scales or bones, from carcass
- Adhere to safety procedures and policies to slaughter animals
- Prepare carcasses for further processing by removing bones using knives, cleavers, meat saws, bandsaws or other equipment
- Check products to ensure they are up to standards
- Monitor machines and equipment, and adjust if necessary
- Maintain and clean machines used in meat preparing process
- Check products to ensure they are up to standards
- Monitor machines and equipment, and adjust if necessary
- Maintain and clean machines used in meat preparing process



## WHAT EDUCATION & TRAINING IS REQUIRED?

High school diploma and advanced training, or an Associate's degree in meat science

## THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, mathematics, animal science, culinary and computer courses

## TYPICAL EMPLOYERS

Food or animal processing companies/facilities

## FUTURE JOB MARKET/OUTLOOK



## SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- American Association of Meat Processors
- American Council for Food Safety and Quality
- Association of Meat Inspectors

## AVERAGE ANNUAL FULL-TIME SALARY

\$23,000