

SLAUGHTER PROCESSOR - PACKING / SCALES

In the process of slaughtering a person who works in packing/scales will manually or with the use of machinery to package, weigh and sort processed slaughtered beef, sheep, goat, fish, pork and/or poultry to meet compliance standards and targets.

WHAT RESPONSIBILITIES WILL I HAVE?

- Maintain knowledge of animal anatomy
- Adhere to safety procedures and policies to slaughter animals
- Weigh processed meat using scales
- Package or bag processed meat using equipment
- Label and sort packaged meat for sale
- 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

\$25,000