

SLAUGHTER PROCESSOR - TRIMMING / CUTTING

In the process of slaughtering a person who works in trimming/cutting will process slaughtered beef, sheep, goat, pork and/or poultry by cutting carcass/meat to meet compliance standards and targets.

WHAT RESPONSIBILITIES WILL I HAVE?

- Maintain knowledge of animal anatomy and cuts of meat
- Adhere to safety procedures and policies to slaughter animals
- Cut carcasses for further processing
- Separate meat and by-products
- Inspect meat products for defects, bruises or blemishes and remove them along with any excess fat
- Process prime parts into cuts that are ready for retail use, e.g. using knives, cleavers, meat saws, and saws 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



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

\$24,000