



TAYLOR PRESTON
LIMITED

PROCESS WORKER – Meat Boner / Meat Cutter

Job description	<ul style="list-style-type: none">• Removes cuts of meat from carcasses• Remove bones from various cuts of meat using knives, specialised knives, saws and tools.• Prepares specialist cuts for export.• Trim cuts of meat to required customer specifications• Knife skills to prepare meat cuts for Export• Cleaning and sanitising knives, equipment and work areas• Processing beef lamb and goat cuts, for export• Operating machinery to assist in the processing of products.
Type of work	<ul style="list-style-type: none">• Boning carcasses and preparing specialist cuts, for export,• Producing product to customers country specifications
Responsibilities	<ul style="list-style-type: none">• For your own and work mate's health and safety• Reporting all incidents, accidents and near misses• Following instructions from supervisors• Maintain the quality of meat products to meet customer specifications.
Training	Given on the job, all processes have procedures, safety aspects covered in inductions
Experience	Ideally 3-5 years on the job, further systems training provided to applicant who meet these requirements: <ul style="list-style-type: none">• Good teamwork• Ability and willingness to learn• Physically fit• Able to follow instructions• Drug free