

## Slaughterers

### Ref SB119

We are a leading, Scottish based, meat primary & production business with an impressive history and reputation for quality, integrity and innovation; working with leading food retailers and delivering excellent customer service & innovative quality products.

We are now looking to complement our existing teams, by recruiting for the above roles to join our successful Abattoir team based in Bridge of Allan, Stirling and Dornock, Annan, who are at the heart of driving customers excellence.

Reporting to the Slaughter Hall Manager, you will work collaboratively with the production site colleague and management team to

- Slaughter animals meeting company standards to planned volume and schedule
- Ensure strict adherence to quality, HSE, animal welfare, food safety, hygiene, ethical, product labelling and handling processes
- Follow traceability process and ensure product & labelling integrity at all times
- Drive necessary kill efficiency through consistent and correct equipment operation
- Keep and maintain appropriate records as required
- Ensure own familiarity and compliance with company policies and procedures, standards of operation and safe operating procedures

Ensuring you produce factory-ready meat products in accordance with company and national law, to our quality standard, to deadlines, whilst complying at all times with company operating requirements, especially in respect of

quality  
health, safety, environment & ethics  
animal welfare  
traceability,  
product integrity,  
labelling and  
company, personal & food hygiene rules and legislation

To be successful in this role you will have the following skills and experience

- Previous stunning and slaughter experience
- A full certificate of competence (compliant with WATOK).
- Speaking, writing and understanding basic spoken and written English language. (This is an essential health & safety, traceability and quality control requirement which will be tested as part of the recruitment process)
- Basic numeracy skills
- Attentive to detail
- Understanding of legislative and company animal welfare and slaughter processing standards
- Quickly, cleanly and efficiently processing animal slaughter in line team
- Working in a chilled environment
- Flexible, adaptable and keen to learn
- Learning and implementing new information quickly
- Strong team collaborator

- Accreditation Food Hygiene equivalent at minimum level 2 – provided at induction

In return you can expect competitive pay, the opportunity to work for a growing successful business, and opportunities for personal development and growth.

To apply, forward your CV, to [recruitment@scotbeef.com](mailto:recruitment@scotbeef.com) detailing the ref number and job title.