

Slaughterer

To slaughter animals in accordance with company and national law, to a 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

Main Responsibilities

- 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
- Ensure consistent and timely attendance at work
- Provide flexibility to meet company operating requirements
- Provide pro- and re-active and supportive verbal and written communication to team members, supervisors and managers

Skills required

- Working in a chilled environment
- Flexible, adaptable and keen to learn
- Learning and implementing new information quickly
- Strong team collaborator
- Previous stunning and slaughter experience desirable
- 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

Job Type: Full-time