



Butchers/Trimmers

Location: Bridge of Allan FK9 4NE

Full-time, Permanent

Day Shift: Monday to Friday - 6am - 2.30pm

Back Shift: Monday to Friday - 3pm - 12.30am

Overtime available

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 experienced Butchers and Trimmers to join our successful Abattoir team based in Bridge of Allan who are at the heart of driving customers excellence.

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

- Cut, trim and prepare animal material to standard defined for relevant stage in production process e.g. saw/split/scribe carcasses, prepare specific meat cuts
- Remove bones and cut meat into standard cuts in preparation for market
- 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 and deliver necessary processing efficiency through consistent and correct equipment operation

We will offer you a competitive rate along with training and progression opportunities

29 days annual leave & up to 6 Service Days

Annual Attendance Bonus

Generously Subsidised Canteen - £2.50 per week for hot breakfast and lunch

Death in Service Benefit

Employee Assistance Programme

Bike 2 work Scheme

On Site Parking