

Job Openings – Pell City Processing (Pell City, AL)

Contact: Matthew Lawrence, 205-936-6120

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- 1) Butcher
- 2) Butcher Apprentice

1) Description - Butcher

The Butcher shall perform various duties and undertake various responsibilities consistent with our values. The Butcher will be responsible for assisting the Head Butcher in completing orders for all customers. They will be asked to supervise employees in the absence of the Head Butcher. Job duties may vary from kill floor, processing room, inventory, and smokehouse.

Requirements/Responsibilities

- Assist the Head Butcher with processing whole carcasses to wholesale and resale cuts when needed
- Harvest animals (skinning, evisceration, trimming) when needed
- Assist the General Manager with training employees on proper techniques and practices of all processes.
- Assist with Value Added Products when needed
- Packaging/labeling of products
- Assist with HACCP monitoring
- Contributes to team effort by going above and beyond duties described here

Knowledge

- knowledge of kill floor operations and processes
- Proficient with all processing floor operations and processes
- Proficient with all work related tools and equipment
- Knowledge of HACCP and USDA regulations

Skills / Abilities

- Ability to learn how to harvest an animal, start to finish, including knocking, skinning, gutting and trimming efficiently and without supervision
- Ability to break down a whole carcass into wholesale and retail cuts efficiently and without supervision
- Ability to prioritize tasks to maximize efficiency and production
- Excellent oral communication skills with regards to training
- Ability to work unsupervised

- Ability to take direction
- Excellent time management skills
- Ability to work as part of a team

Minimum Qualifications

At least 1 years' experience as a butcher

- High school diploma/GED equivalent required
- Valid driver license required

Physical Requirements

- This positions requires an employee who can work standing for 8 hours a day, 5 days a week
- Lift approximately 85+ pounds
- The main location for this position is at the Trading Post in Pell City, Alabama

2) Description – Butcher Apprentice

The Butcher Apprentice shall perform various duties and undertake various responsibilities consistent with our values. Job duties may vary from kill floor, processing room, inventory and smokehouse. The Butcher Apprentice may be asked to assist the General Manager with training employees from time to time.

Requirements/Responsibilities

- Assist with harvesting (skinning, evisceration, trimming) when needed
- Assist with processing whole carcasses to wholesale and resale cuts when needed
- Assist with morning set-up of production areas
- Packaging/labeling of products
- Assist with Value Added Products as needed
- Assist with HACCP monitoring
- Contributes to team effort by going above and beyond duties described here

Skills / Abilities

- Ability to complete many tasks with minimum supervision
- Ability to work independently and follow through on tasks with minimum supervision
- Ability to work without distractions
- Ability to take direction
- Excellent time management skills

- Ability to perform repetitive work according to set procedures with correct and consistent outcomes
- Ability to perform effectively under conditions of fluctuating workload
- Ability to effectively train new employees safely and correctly
- Ability to work as part of a team

Minimum Qualifications

- High school diploma/GED equivalent required
- Valid driver license required
- Must pass background check

Physical Requirements

- This position requires an employee who can work standing for 8 hours a day, 5 days a week
- Lift approximately 50+ pounds
- The main location for this position is at the Trading Post in Pell City Alabama