

# SLAUGHTER PROCESSOR - GENERAL OPERATOR

In the process of slaughtering a deboning career involves slaughtering beef, sheep, goat, fish, pork and/or poultry by boning or deboning meat to meet compliance standards and targets.

## WHAT RESPONSIBILITIES WILL I HAVE?

- Maintain knowledge of animal anatomy
- Adhere to safety procedures and policies to slaughter animals
- Prepare carcasses for cutting, e.g. by cleaning and removing parts (organs, skin, feathers, bones, etc.)
- Cut carcasses for further processing
- Separate meat and by-products
- Inspect meat products for defects, bruises or blemishes and remove them along with any excess fat
- Process prime parts into cuts that are ready for retail use, e.g. using knives, cleavers, meat saws, and saws or other equipment
- Pack final products
- Check products to ensure they are up to USDA standards
- Monitor machines and equipment, and adjust if necessary
- Maintain and clean machines used in meat preparing process
- In some roles this may involve supervisory responsibilities including guiding, directing, and supporting operators on line



## WHAT EDUCATION & TRAINING IS REQUIRED?

High school diploma and advanced training, or an Associate's degree in meat science

## THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, mathematics, animal science, culinary and computer courses

## TYPICAL EMPLOYERS

Food or animal processing companies/facilities

## FUTURE JOB MARKET/OUTLOOK



## SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- American Association of Meat Processors
- American Council for Food Safety and Quality
- Association of Meat Inspectors

## AVERAGE ANNUAL FULL-TIME SALARY

\$28,000