

# SLAUGHTER PROCESSOR - HANGER / LOADER

In the process of slaughtering a hanger/loader will hang or load carcass/meat for processing slaughtered beef, sheep, goat, fish, pork and/or poultry.

## WHAT RESPONSIBILITIES WILL I HAVE?

- Maintain knowledge of animal anatomy
- Adhere to safety procedures and policies to slaughter animals
- Lift, hang, shackle and align carcasses or meat portions for further processing on operating line
- Check products to ensure they are up to standards
- Monitor machines and equipment, and adjust if necessary
- Maintain and clean machines used in meat preparing process
- Handle and pick up live animals of various sizes and weights both manually and with the use of equipment



## 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

\$27,000