



POSITION: GENERAL PRODUCTION, FABRICATION – MEAT CUTTING AREA SUPERVISOR

SHIFT: First

DEPARTMENT: Production/Fabrication – Meat Cutting

POSITION TYPE: Full-time; Hourly

PAY RANGE: \$25.-\$29. per hour depending on experience

OBJECTIVE: We are seeking a skilled production supervisor in the Fabrication – Meat Cutting area to join our team and oversee the processing and fabrication of beef carcasses in compliance with industry standards, ethical practices, and regulatory requirements. This position reports to the Production Manager.

ESSENTIAL DUTIES & RESPONSIBILITIES:

- Supervise the beef fabrication team, ensuring efficient and safe operations.
- Train and mentor staff to enhance their skills and knowledge in beef meat cutting and processing.
- Conduct regular inspections of equipment and facilities to identify and address maintenance needs.
- Properly use hook, knife, saw, band saw or other equipment to perform specialized tasks, remove bones, trim, skin, separate, sort or cut standard or premium cuts of meat to specifications in preparation for further processing or packaging.
- Perform physical tasks which require upper body strength and constant repetitive movements of the arms, waist and back. Perform repetitive hand motions and body movements. Physically demanding jobs may take 5-6 weeks for the body to fully adjust to the work conditions, work environment and job descriptions. Willing to bend, stoop and twist repetitively throughout an entire shift.
- Perform physical tasks which require upper body strength and constant repetitive movements of the arms, waist and back.
- Stand on hard surfaces the entire shift; use of stairs and personal protection equipment (PPE) is required in all areas of the facility.
- Compliance with all food safety policies and regulations.
- Adhere and train staff to all safety and housekeeping processes and procedures to ensure safety for our employees, customers, and visitors.
- Work and collaborate with a diverse work population.
- Perform a variety of specialized tasks in a cold, wet, or damp environment.
- Ability to work with individuals in a professional manner to resolve any concerns or work performance issues.

NOTE: this description is not intended to be all-inclusive. An employee may perform other related duties to meet the ongoing needs of the organization.

MINIMUM QUALIFICATIONS (Required):

- Must be 18 years of age or older and have attention to detail. Good hand and eye coordination.
- 2-5 years of supervisory/leadership experience.
- Ability to safely work with knives and demonstrate to our employees proper usage.
- Must be able to work in a variety of work temperatures warm, hot, humid, cold, wet or with slippery surfaces at varied heights in and around moving equipment and parts with the use of personal protective equipment (PPE).
- Must be able to perform the job duties with or without reasonable accommodations.
- Ability to work extended scheduled hours Monday through Friday. Must be able to work overtime as required. Start times and hours vary based on production needs.
- Must be able to successfully complete training: Good Manufacturing Practices (GMPs).
- Experience with Microsoft Excel and ERP Systems and Processes. Must be able to function with traceability programs to develop and complete reporting and record keeping.

PREFERRED QUALIFICATIONS/SKILLS:

- Prior harvest or fabrication – meat cutting experience.
- Prior production experience.

WORK ENVIRONMENT: The work environment is a combination of corporate and manufacturing. While performing the duties of this job, the employee is occasionally exposed to cold, hot, and/or humid conditions. The employee occasionally works near moving mechanical parts. The employee is occasionally exposed to fumes or airborne particles.

EOE

