

AgriLife Classification Description

Last Updated: 4/17/02

4326
MEAT CUTTER
11/01/01

SUMMARY

General Description: Processes beef, pork, and poultry and maintains inventory levels

DUTIES

Typical: Cuts steaks, chops, and other standard cuts; grinds meat for hamburger, stew meat, chili meat, and sausage and further processes meat items by breading, roasting, etc; assists in checking and inspecting all meat products; assists in maintenance of inventory; keeps equipment and meat processing area sanitary; sharpens meat processing equipment; ensures customer satisfaction; regularly attends in-service training and weekly emphasis classes; performs related duties as required.

SUPERVISION

Received: Detailed instruction and frequent review from Lead Meat Cutter or higher level manager.

Given: None.

EDUCATION

Required: Ability to read, comprehend, write, do arithmetic computations, and apply reasoning and quantitative skills.

Preferred: High school graduation.

EXPERIENCE

Required: None.

Preferred: One year in processing and storing meat.

LICENSES, CERTIFICATES OR REGISTRATION

Required: Food Handler's card must be obtained for continued employment.

Preferred: None.

KNOWLEDGE, ABILITIES AND SKILLS

Typical: Must operate sophisticated power tools and equipment. Willingness and physical ability to withstand long hours of moderately strenuous work. Capability to lift moderate weight cases of food items or supplies and carry short distances within the work area. Constant exposure to freezing/refrigerated temperatures. Use of electric band saw, slicing equipment, meat grinders, tenderizers, and breading and batter equipment.