

Agrilife Classification Description

Last Updated: 4/17/02

4327
LEAD MEAT CUTTER
11/01/01

SUMMARY

General Description: Oversees the processing of beef, pork, and poultry, checks weights of meat products delivered and maintains inventory.

DUTIES

Typical: Supervises the butcher shop operation of cutting steak, chops and other standard cuts; grinds meat for hamburger, stew meat, chili meat, and sausage; checks and inspects all meat products for quality; maintains inventory reports and records and monitors distribution of inventory; keeps equipment and meat processing area sanitary and in working condition and reports maintenance repairs to manager; sharpens meat processing equipment according to procedures; ensures customer satisfaction; assists in counseling and evaluation of Meat Cutters and other assigned staff; regularly attends in-service training and weekly emphasis classes; performs related duties as required.

SUPERVISION

Received: General instruction and periodic review from higher level manager.

Given: Supervision of other Meat Cutters, Good Service Workers, and Student Workers.

EDUCATION

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

Preferred: High School graduation or any equivalent combination of training and experience.

EXPERIENCE

Required: Three to four years in processing and storing meat.

Preferred: None.

LICENSES, CERTIFICATES OR REGISTRATION

Required: Will be required to obtain Food Handler's card for continued employment.

Preferred: None.

KNOWLEDGE, ABILITIES AND SKILLS

Typical: Must operate sophisticated power tools, equipment and complex office machines. Willingness and physical ability to withstand long hours of moderately strenuous work. Capable of lifting moderate weight cases of food items or supplies and carrying them short distances within the work area. Regular exposure to wet, steam, heat, or refrigerated temperatures. Use of electric band saw, slicing equipment, meat grinders, tenderizers, breading and batter equipment.