

AgriLife Classification Description

Last Updated: 4/17/02

4329
MEAT PROCESSING & DISTRIBUTION ASSISTANT MANAGER
11/01/01

SUMMARY

General Description: Assists the Meat Processing & Distribution Manager in receiving, inspecting, storing, and processing all meat products for use in campus food service dining facilities.

DUTIES

Typical: Trains and supervises Meat Cutters; plans, coordinates, and manages processing production schedules; maintains ongoing safety program for all Meat Cutters; supervises proper cleaning and sanitation of meat processing areas; determines menu requirements of dining facilities; assists in maintaining inventory records in computer system; performs related duties as required.

SUPERVISION

Received: General supervision and periodic review from Meat Processing & Distribution Manager.

Given: General supervision to Meat Cutters and Food Service Warehouse Workers.

EDUCATION

Required: Bachelor's degree with coursework in meat processing, or any equivalent combination of training and experience.

Preferred: Vocational training in meat processing and storage; knowledge of food microbiology for fresh and cooked meat products.

EXPERIENCE

Required: Three years in meat processing and storage of meat products.

Preferred: Five years in institutional meat processing and storage, including supervision.

LICENSES, CERTIFICATES OR REGISTRATION

Required: Food Handler's card.

Preferred: None.

KNOWLEDGE, ABILITIES AND SKILLS

Typical: Use of electric band saw, slicing equipment, meat grinders, tenderizers, and breading and batter equipment.