

ABATTOIR WORKER

ALSO KNOWN AS:

SLAUGHTERHOUSE OPERATIVE

MEAT PROCESSING PLANT WORKER

LIVESTOCK PROCESSOR

BECOME THE CORNERSTONE OF THE MEAT INDUSTRY.

As an Abattoir Worker you will transform livestock into sustenance, ensuring nothing goes to waste in this essential process that feeds communities and contributes to Queensland's \$1 billion annual beef processing industry.

KEY SKILLS

Skills which may benefit anyone considering a job as a abattoir worker include:

- ✔ Animal handling
- ✔ Butchery
- ✔ Physical stamina
- ✔ Safety conscious
- ✔ Sanitation

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Meat Processing Supervisor/Manager
- Agricultural Engineer
- Operations Manager
- Team Leader

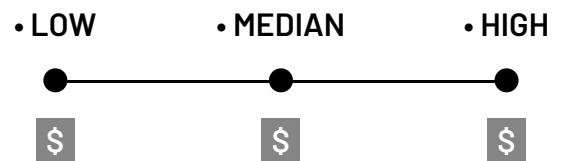
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a abattoir worker include:

- ✔ Reliable
- ✔ Quality-focused
- ✔ Safety-conscious
- ✔ Adaptable
- ✔ Physical stamina
- ✔ Realistic – "Do-er"

SALARY EXPECTATION

The expected salary for an Abattoir Worker can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

► Food and Beverage ► Meat and Seafood Processing

RECOMMENDED SCHOOL SUBJECTS

- Agricultural Practices
- Agricultural Science
- Hospitality Practices

CORE SCHOOL SUBJECTS

- Essential Mathematics
- Essential English
- Food and Nutrition



JOB OVERVIEW

As an Abattoir Worker, you will be at the forefront of food production, ensuring that meat products are processed efficiently, hygienically, and to the highest standards. You'll work with a variety of equipment, from stunning devices and splitting saws to conveyor systems and packaging machinery.

You'll be part of a team responsible for the entire meat processing journey. From the moment livestock enters the facility to the final packaging of meat products, your attention to detail and commitment to food safety will be paramount. You'll operate in a controlled environment, adhering to strict health and safety regulations to maintain the integrity of the food supply chain.

A typical day as an Abattoir Worker begins with donning protective gear and attending a team briefing to discuss daily targets and any special requirements. You'll then move to your assigned station, whether it's the stunning area, the evisceration line, or the packaging section. Throughout your shift, you'll work methodically, maintaining a steady pace while ensuring each task is completed to the highest standard. You'll collaborate closely with your colleagues, often rotating positions to maintain efficiency and prevent fatigue. Regular breaks are scheduled to ensure you stay alert and focused. At the end of your shift, you'll clean and sanitise your work area and equipment, preparing for the next day's operations.

You will work as part of a team, each member playing a crucial part in the efficient and ethical production of meat products. Your work contributes to an industry that supports over 10,000 jobs across Queensland and exports products to more than 50 countries worldwide.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Handle and prepare livestock for processing
2. Operate slaughtering and butchering equipment
3. Perform various cutting and trimming tasks
4. Maintain a clean and sanitised work environment
5. Adhere to animal welfare and food safety regulations

HOW TO BECOME A ABATTOIR WORKER

Becoming an abattoir worker offers an exciting entry point into the diverse world of the beef industry. While formal qualifications can be beneficial, many employers value hands-on experience. On-the-job training is common, and you'll need to be physically fit and able to work in a fast-paced environment. To get started:

1. Complete high school education or equivalent
2. Apply for entry-level positions at meat processing facilities
3. Complete on-the-job training provided by the employer

VOCATIONAL EDUCATION & TRAINING

Abattoir workers often enter the field without formal qualifications, relying instead on any existing experience or interest, and receiving on-the-job training. Holding existing qualifications to take up employment with an employer can be useful.

Vocational education and training

If you are interested in becoming an abattoir worker, you can undertake a traineeship:

- Certificate II in Meat Processing (Abattoirs) (AMP20316)

These courses provide hands-on training in meat processing techniques, food safety, and workplace health and safety.

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Advancing your career

Choosing to advance your career offers exciting opportunities for growth and specialisation. As you gain experience and skills through entry-level positions or initial qualifications, you can explore higher-level vocational education and training options to elevate your expertise. These qualifications can open doors to senior roles allowing you to take on more responsibility, as well as offering a foundation for further education.

To advance your career, or deepen your knowledge in this industry, consider the following qualifications:

- Certificate III in Meat Processing (AMP30622)
- Certificate IV in Meat Processing (AMP40222)

UNIVERSITY & HIGHER EDUCATION

While not typically required for entry-level positions, a bachelor's degree in food science or animal science can be beneficial for career advancement to supervisory or management roles in the meat processing industry.

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.