

PRODUCTION OPERATOR (MEAT PROCESSING)

ALSO KNOWN AS:

MEAT PROCESSING WORKER

FOOD SERVICES WORKER (MEAT PROCESSING)

GENERAL MEAT PROCESSING WORKER

MEAT PROCESS WORKER

EMBARK ON A CULINARY JOURNEY THROUGH THE WORLD OF MEAT PROCESSING.

As a Production Operator (Meat Processing), you'll be at the forefront of transforming raw ingredients into delectable meat products that grace tables across the nation. You will ensure raw ingredients are cut, packaged and transported safely to meat retailers. Your expertise will ensure that every cut is safe, and food wastage minimised in this essential, fast-paced, and in-demand role.

KEY SKILLS

Skills which may benefit anyone considering a job as a production operator (meat processing) include:

- ☑ Equipment operation
- ☑ Food safety
- ☑ Packaging
- ☑ Quality control awareness
- ☑ Teamwork

CAREER PROGRESSION

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

- Team Leader
- Meat Safety Inspector
- Meat Processing Supervisor/Manager
- Agricultural Engineer

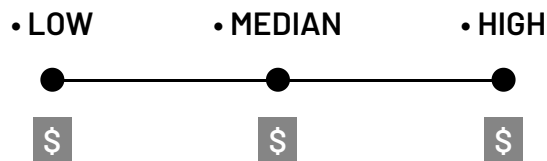
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a production operator (meat processing) include:

- ☑ Attention to detail
- ☑ Efficient
- ☑ Hygiene
- ☑ Adaptable
- ☑ Reliable
- ☑ Realistic – "Do-er"

SALARY EXPECTATION

The expected salary for a meat processing 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

Production Operators (Meat Processing) transform raw meat into ready-to-sell products through cutting, grinding, and packaging responsibilities.

You'll work in a fast-paced environment, utilising various equipment such as slicers, grinders, and packaging machines to process and prepare meat products according to specific customer requirements and food safety standards. You will be responsible for ensuring that all meat products are processed, packaged, and labelled correctly, maintaining the highest standards of quality and hygiene throughout the production process.

You'll also be working closely with others to ensure production targets are met, so strong communication skills, and a helpful friendly disposition will be highly valued.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Safely use cutting, grinding and packaging machines efficiently.
2. Follow strict food safety and hygiene procedures to prevent contamination, spoiling and wastage.
3. Review raw and finished cuts for quality and condition.
4. Work cohesively with colleagues to ensure a smooth workflow.
5. Clean, disinfect and maintain your workstation and equipment to prevent contamination.

HOW TO BECOME A PRODUCTION OPERATOR (MEAT PROCESSING)

- If you have an interest, or some basic experience in a role like this, you can apply directly to an employer.
- To prepare for a career as a Production Operator (Meat Processing) you should aim to complete your Year 10 secondary education. Completing Years 11 and 12 will also provide a good foundation and give you access to information through school subjects, teamwork opportunities, and building communication skills.
- Research potential employers in your area via a search engine, social media or job site. Even if there are no jobs advertised with the employer you're interested in, it can be a good idea to send a cover letter with your resume expressing your interest.

VOCATIONAL EDUCATION & TRAINING

A traineeship in the industry is the best pathway to gain employment in this field. You can undertake the following qualification/s as traineeships:

- Certificate II in Meat Processing (Food Services)(AMP20117)
- Certificate III in Meat Processing (Food Services)(AMP30216)

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.

UNIVERSITY & HIGHER EDUCATION

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.