

SLAUGHTERER

ALSO KNOWN AS: **MEAT PROCESSING OPERATIVE**

A JOB WHERE YOUR SKILLS DIRECTLY IMPACT THE QUALITY AND SAFETY OF MEAT PRODUCTS.

Embrace the responsibility of humanely transforming livestock into sustenance as a Slaughterer. Your precision and care ensure that the first crucial step in meat production is carried out with respect and efficiency.

KEY SKILLS

Skills which may benefit anyone considering a job as a slaughterer include:

- ☑ Equipment operation
- ☑ Food safety
- ☑ Organisation
- ☑ Precision
- ☑ Technical knowledge

CAREER PROGRESSION

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

- Meat Processing Supervisor/Manager
- Meat Safety Inspector
- Operations Manager
- Team Leader

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

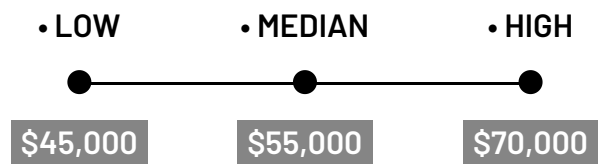
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a slaughterer include:

- ☑ Responsible
- ☑ Compassion
- ☑ Diligent
- ☑ Team Player
- ☑ Professional
- ☑ Realistic – “Do-er”

SALARY EXPECTATION

The expected salary for a slaughterer can vary across different areas of manufacturing and may vary as you become more experienced.



JOB OVERVIEW

Step into the vital role of a Slaughterer, where your skills directly impact the quality and safety of meat products. In this position, you'll be responsible for the humane and efficient slaughter of livestock, adhering to strict animal welfare guidelines and food safety regulations. You'll work with various tools and equipment, including stunning devices, knives, and automated processing machinery.

As a Slaughterer, you'll be at the forefront of the meat production process, ensuring that animals are handled with care and dispatched quickly and humanely. Your attention to detail and ability to work efficiently in a fast-paced environment are crucial. You'll need to maintain high standards of hygiene and follow precise procedures to ensure meat quality and safety from the very beginning of the production line.

A typical day as a Slaughterer begins with a thorough equipment check and briefing on the day's production targets. You'll don protective gear before entering the slaughter floor. Throughout your shift, you'll work methodically, stunning animals, performing the slaughter process, and initiating the first steps of carcass processing. You'll rotate through different stations to maintain efficiency and prevent fatigue. Regular breaks are scheduled to ensure you stay alert and focused. You'll work closely with animal welfare officers and quality control personnel to maintain high standards. At the end of your shift, you'll clean and sanitise your work area and equipment, ensuring everything is prepared for the next day's operations.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Stunning animals humanely
2. Performing slaughter procedures efficiently
3. Initiating carcass processing
4. Maintaining strict hygiene standards
5. Adhering to animal welfare guidelines

HOW TO BECOME A SLAUGHTERER

Becoming a slaughterer offers an exciting entry point into the beef industry. While formal qualifications can be beneficial, many employers value hands-on experience and offer comprehensive on-the-job training. To get started:

1. Complete high school education or equivalent, with a focus on science and mathematics
2. Apply for entry-level positions with an employer, look for employers promoting an apprenticeship
3. Complete on-the-job training, and apprenticeship with an employer, such as a Certificate II in Meat Processing (Abattoirs)(AMP20316)
4. To work in this role, you may need vaccination or immunisation, including from Q fever
5. Consider additional certifications in food safety and quality assurance

VOCATIONAL EDUCATION & TRAINING

You can often enter the field without formal qualifications, relying instead on any existing experience or interests, and receiving on-the-job training. However, holding an existing qualification can be useful.

Vocational education and training

If you are seeking employment in the meat processing industry you can undertake a traineeship:

- Certificate III in Meat Processing (Slaughtering)(AMP30516)

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.

Skills, qualifications, accreditations and licences

As a Slaughterer you may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Qualifications that may help you advance in your career include:

- Certificate IV in Meat Processing (AMP40222)
- Diploma of Meat Processing (AMP50221)

UNIVERSITY & HIGHER EDUCATION

While not typically required for entry-level positions, can lead to management or specialist roles.

Relevant degrees include:

- Bachelor of Animal Science
- Bachelor of Agricultural Science
- Bachelor of Food Science and Technology

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.