

MEAT PROCESSING SUPERVISOR/MANAGER

ALSO KNOWN AS:

PRODUCTION LINE MANAGER

MEAT PLANT OPERATIONS SUPERVISOR

MEAT INDUSTRY TEAM LEADER

STEP INTO A LEADERSHIP POSITION AND GUIDE THE CREATION OF HIGH-QUALITY MEAT PRODUCTS.

Your leadership will guide teams to achieve peak efficiency while maintaining the highest standards of quality and safety.

KEY SKILLS

Skills which may benefit anyone considering a job as a meat processing supervisor/manager include:

- ✔ Analytical skills
- ✔ Communication
- ✔ Leadership
- ✔ Problem solving
- ✔ Time management

CAREER PROGRESSION

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

- Supply Chain Manager
- Agricultural Engineer
- Chief Executive Officer
- Business Manager

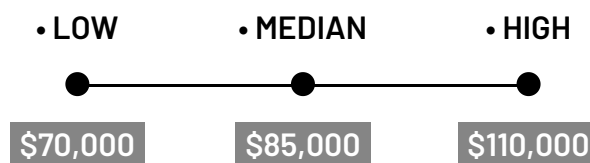
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a meat processing supervisor/manager include:

- ✔ Integrity
- ✔ Accountable
- ✔ Innovative
- ✔ Adaptable
- ✔ Customer-focus
- ✔ Realistic – “Do-er”

SALARY EXPECTATION

The expected salary for a meat processing supervisor/manager 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

Step into a pivotal leadership role as a Meat Processing Supervisor/Manager, where your expertise will shape the success of the entire production process. In this position, you'll oversee all aspects of meat processing operations, from raw material intake to final product shipment. You'll work with a diverse team of professionals, utilising your knowledge of meat processing techniques, food safety regulations, and management principles.

As a Meat Processing Supervisor/Manager, you'll be responsible for ensuring that production goals are met while maintaining strict quality and safety standards. Your ability to coordinate multiple teams, troubleshoot issues, and make quick decisions is crucial for maintaining smooth operations. You'll work in various environments within the processing facility, from production floors to offices, adapting to the needs of different departments.

A typical day as a Meat Processing Supervisor/Manager begins with reviewing production reports and planning the day's activities. You'll conduct team briefings, assigning tasks and addressing any concerns. Throughout the day, you'll move through different areas of the facility, monitoring operations, ensuring compliance with safety and quality standards, and addressing any issues that arise. You'll analyse production data, looking for ways to improve efficiency and reduce waste. You'll also meet with other department heads to coordinate activities and discuss strategic planning. Your role may involve liaising with suppliers, customers, and regulatory bodies. At the end of the day, you'll review performance metrics, prepare reports, and plan for upcoming production cycles.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Overseeing daily production operations
2. Ensuring compliance with food safety regulations
3. Managing staff performance and training
4. Optimising production efficiency
5. Implementing quality control measures

HOW TO BECOME A MEAT PROCESSING SUPERVISOR/MANAGER

To become a meat processing supervisor/manager, employers often look for a mix of on-the-job experience and education. While formal qualifications can be beneficial, often one of the best ways to become a supervisor or team leader is to progress your career with a meat processing employer. To get started:

1. Complete high school education or equivalent, with a focus on science and mathematics
2. Complete a Certificate II in Meat Processing (Food Services)(AMP20117), Certificate II in Meat Processing (Abattoirs)(AMP20316) or Certificate II in Meat Processing (Meat Retailing)(AMP20415) or leadership qualification relevant to the industry
3. Apply for positions at an employer you would like to work with
4. Develop leadership skills through supervisory roles
5. To work in this role, you may need vaccination or immunisation, including from Q fever
6. Consider additional certifications in food safety and quality assurance
7. Pursue ongoing professional development in management and food industry trends

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. This role typically requires several years' experience and supervisory skills. Holding an existing qualification can be useful.

Vocational education and training

Formal qualifications exist for meat processing supervisor/manager roles in the meat industry:

- Certificate IV in Meat Processing (AMP40222)

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 supervisor 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:

- Diploma of Meat Processing (AMP50221)
- Advanced Diploma of Meat Processing (AMP60122)

UNIVERSITY & HIGHER EDUCATION

A bachelor's degree is typically required for management positions, with relevant degrees including:

- Bachelor of Food Science and Technology
- Bachelor of Business (Operations Management)
- Bachelor of Agricultural Science

For senior management roles, an MBA or other advanced degree may be beneficial.