

LIVESTOCK HANDLER

ALSO KNOWN AS:

ANIMAL WELFARE TECHNICIAN

STOCKYARD OPERATOR

PRE-SLAUGHTER ANIMAL CARE SPECIALIST

BECOME THE CRUCIAL LINK BETWEEN FARM AND PLATE AS A LIVESTOCK HANDLER.

Your compassionate care and expertise ensure that animals are treated with respect throughout their journey in the meat production process.

KEY SKILLS

Skills which may benefit anyone considering a job as a livestock handler include:

- ✔ Animal handling
- ✔ Communication
- ✔ Observation
- ✔ Physical stamina
- ✔ Problem solving

CAREER PROGRESSION

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

- Meat Processing Supervisor/Manager
- Operations Manager
- Business Manager
- Team Leader

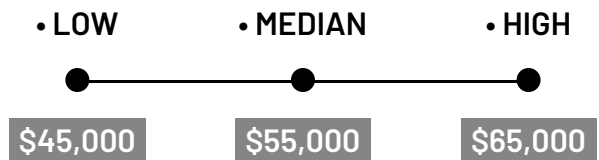
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a livestock handler include:

- ✔ Compassion
- ✔ Patience
- ✔ Reliable
- ✔ Adaptable
- ✔ Attention to detail
- ✔ Realistic – “Do-er”

SALARY EXPECTATION

The expected salary for a Livestock Handler 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 the essential role of a Livestock Handler, where your affinity for animals and understanding of their behaviour play a vital part in the meat industry. In this position, you'll be responsible for the care, movement, and welfare of livestock from the moment they arrive at the processing facility until they enter the production line. You'll work with various animals, using your knowledge of animal behaviour to minimise stress and ensure their well-being.

As a Livestock Handler, you'll be the first point of contact for the animals, setting the tone for the entire production process. Your ability to handle animals calmly and efficiently is crucial for maintaining both animal welfare standards and production efficiency. You'll work in various environments, from outdoor yards to indoor holding pens, often in challenging weather conditions.

A typical day as a Livestock Handler begins with checking the facility's yards and pens, ensuring they are clean, safe, and ready for incoming animals. You'll then oversee the unloading of livestock from transport vehicles, guiding them into holding areas. Throughout the day, you'll monitor the animals' condition, providing food and water as needed, and identifying any health issues that require attention. You'll move animals between pens and guide them towards the production area when required, using your understanding of animal behaviour to do so calmly and efficiently. You'll also maintain detailed records of animal movements and conditions. Your day concludes with cleaning and preparing the holding areas for the next day's arrivals.

WHAT WILL YOU DO?

In this role, you will:

1. Receiving and unloading livestock
2. Monitoring animal health and welfare
3. Moving animals between areas
4. Maintaining clean and safe holding facilities
5. Recording animal data and movements

HOW TO BECOME A LIVESTOCK HANDLER

Becoming a livestock handler 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. Gain experience working with animals, preferably on farms or in agricultural settings
3. Apply for entry-level positions at livestock facilities or meat processing plants
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

Formal qualifications exist for handling of livestock in a beef processing facility.

- Certificate III in Meat Processing (Livestock Handling) (AMP31116)

This qualification covers a comprehensive range of skills in livestock handling, animal welfare, quality assurance, workplace safety, and meat industry operations, with core units focusing on basic techniques and electives allowing specialisation in areas such as animal observation, transport coordination

Skills, qualifications, accreditations and licences

As a Livestock Handler 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 Veterinary Science

These degrees provide a deeper understanding of animal biology, behaviour, and welfare, which can be valuable for career advancement in the livestock 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.