

Entry Level and Experienced Meat Process Workers - Poowong

FIP Group • Poowong VIC 3988



Not provided



Work type
Full time



Contract type
Not provided

Job details

Date posted
06 May 2022

Expired On
05 Jul 2022

Category
Manufacturing, Production & Operations

Occupation
Other

Base pay
Not provided

Work type
Full time

Job mode
Permanent

Full job description

We want you to enjoy a Full time roles working 38 hours per week, offering generous industry award rates for Entry Level and Experienced Meat Process Workers.

You will enjoy a safety-focussed team environment with industry professionals to support you, giving every team member a sense of achievement.

With multiple opportunities for reliable new team members, experience and skill sets, you could find yourself doing any of the following activities:

- Trimming, cutting and slicing
- Separating and sorting organs and meat
- Operation of equipment and machinery
- Clean and sterilize work areas
- Moving carcasses
- General labouring throughout chillers, boning room and slaughter floor.

A successful candidate will meet the following requirements:

- Previous experience in a labouring role, knife hand or slaughterman preferred but not essential.
- Ability to maintain and sharpen knives (if experienced)
- Able to work in a repetitive and fast paced environment
- Have Q Fever vaccination or be willing to undergo the Q Fever vaccination process
- Complete a Pre-employment medical functional drug and alcohol test if required.

Salary : \$39203.84 p.a.

Hourly Rate: \$19.84

Why work for us?

- Award rates apply
- Opportunity for overtime
- Training and progression opportunities

If you are interested in the above role, please send your resume through by clicking the Apply button. Please note only shortlisted candidates will be contacted.