

Westvlees – Butcher Academy

What will you be doing?

Have you always been interested in **pork** processing and would like the opportunity to learn from the basics how to cut and debone pork?

Would you like to learn the **traditional craft of butchery** without any prior experience? Then this is your opportunity!

- Training period of approximately 6 months
- Step-by-step training in the butchery profession in a cutting-room environment
- Deboning and cutting ribs, shoulders, pork tenderloin, etc.
- Focus on accuracy, hygiene and speed

What do we expect from you?

- Experience with a knife is an advantage, but not a requirement
- We value your motivation and commitment above all.
- As a Butcher Academy team member, you will work alongside our experienced team to learn the ins and outs of the trade.
- Flexibility is essential due to the fresh nature of our products.
- Different working schedules: starting at 3:25 AM, 4:55 AM or 9:00 AM.
- A comprehensive **onboarding program** from A to Z.
- A competitive **gross salary**, supplemented with **meal vouchers**.
- And a **wide range of benefits**, such as a fresh meal every day in our company restaurant, numerous family activities, and much more. Simply too many to list!
- **Flexible vacation planning**, as we do not have a collective annual shutdown.
- **Job security** and opportunities for professional growth.
- An internal training coach will teach you all the tricks of the trade.

Ready to take the next step?

We would love to get to know you! Apply today and who knows, you may soon become part of the **Westvlees family**.

<https://www.westvlees.com/nl>