

Westyl<mark>ees – Deb</mark>oner

Your day as a deboner in Westvlees...

We are currently seeking skilled and experienced deboners to join our team at Westvlees. As a deboner, you will work in our cutting room.

You will be responsible for cutting and deboning meat products like shoulders, hams, ribs,... according to customer preferences and quality standards.

Responsibilities:

- Cut different pieces of pork following proper deboning techniques.
- · Portion meat into various cuts.
- Maintain cleanliness and sanitation standards, including proper handling and disposal of meat scraps and waste.
- Inspect meat products to ensure quality and freshness, while adhering to food safety regulations.
- Uphold proper food handling and safety procedures, including temperature control and labeling.

Requirements

- Proven experience as a deboner.
- In-depth knowledge of meat cuts, deboning techniques, and food safety regulations.
- Strong knife skills and the ability to work with precision to deliver high-quality cuts.
- Physical stamina and dexterity to stand for long periods and handle heavy carcasses.
- Ability to work in a fast-paced environment while maintaining a high level of professionalism.

What can you expect from Westvlees as your employer?

- Competitive salary and benefits package.
- Onboarding day and coach supports you during your orientation.
- Opportunities for career growth and advancement.
- Collaborative and supportive work environment with safe and clean working clothes.
- Free padel square where you can play with your colleagues, friends or family.
- A **list of benefits** like a fresh meal every day in our company restaurant, chance to buy meat for a cheap price, family activities, packages at Christmas... too many to mention!
- Job stability.
- Westvlees has been voted as **best managed companies** in Belgium for 3 years in a row

If you have a passion for working with meat, strong knife skills, and a keen eye for detail, we encourage you to apply for this exciting opportunity.