



We are currently seeking a skilled and experienced slaughter specialist to join our team. As a Slaughter Specialist, you will play a crucial role in ensuring the safe, humane, and efficient handling of animals during the slaughter process. You will work in our ultra-modern slaughter hall where animal welfare is very important.

About 70 people work on the entire slaughter line for about 10 different posts. Because you are knife-wielding you can be put at different posts like on the removal of white and red organs, intestinal packages, fat, cleaning up filet pure,... Conduct your work while adhering to all relevant animal welfare regulations and company procedures.

Who are we looking for?

- Proven experience working in a slaughterhouse or similar environment
- Strong knowledge of animal handling techniques and an understanding of animal welfare principles
- Excellent physical stamina and the ability to perform repetitive tasks in a fast-paced, high-pressure environment
- Strong attention to detail and the ability to follow instructions accurately
- Flexibility with working hours, you start around 5h30 in the morning until the end of the day
- You can easily travel to Westrozebeke because Westvlees cannot be reached by public transport early in the morning

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

https://www.westvlees.com/nl