

JOB DUTIES:

- Weigh, cut and tray raw meat product.
- Cut meat into portions to achieve maximum yield.
- Use various meat cutting tools.
- Visually inspect food for quality.
- Observe sanitation and food safety standards.
- Follow Good Manufacturing Practices.

REQUIREMENTS:

- Two or more years' experience working as a butcher or food cutter in a restaurant or food manufacturer.
- Able to stand all day and work in cold (below 40 degrees) temperatures.
- Skilled at using knives and various meat cutting tools.
- Experience using a bandsaw is a plus!
- Machine operating experience a plus.
- Occasional lifting up to 70 lbs.
- Able to work 40 hours per week starting at 4:00 a.m. and work overtime and weekends as needed.

The Ruprecht Company is a leading privately-held meat processor and distributor, serving the food service and retail sectors. Privately owned since 1860, the company is the oldest operating beef processor in the Chicago land area.

Ruprecht Company is an equal opportunity employer that participates in E-Verify.