



MEAT CUTTER

Job Summary

We are seeking a hardworking, skilled meat cutter to be a part of our growing company. Applicant must be willing to use meat grinders, knives, saws, and other equipment to cut & process meat. Must be able to thrive in a fast paced, group environment.

Duties & Responsibilities

- Cutting, grinding, preparing meat for sale
- Ability to clean & maintain tools & equipment
- Adhere to food safety and sanitation standards
- Have a strong understanding of meat cuts from various species

Qualifications & Skills

- Educated in food preparation or meat cutting
- Comfortable working with knives and other sharp tools
- Work well in a fast-paced environment
- Must be a team player
- Able to follow instructions & work independently
- Able to stand long hours on concrete and work in cold temperatures
- Strong communication and task management skills
- Attention to detail and appreciation for customer satisfaction

Pay & Benefits

- Competitive pay based on experience
- Dental, vision, & vacation after probation period

To apply please send a resume & cover letter to cowboystatemeats@gmail.com or stop by 7621 W Yellowstone Hwy Casper, WY to pick up an application.