

Who we are:

Farmstead Finish is a whole animal slaughter facility and butcher shop that focuses on helping our farmers find ethical, timely and compassionate slaughter service for their livestock, and our consumers find meat that is locally sourced, healthy and handled with respect. From local animal sourcing to on-site and mobile slaughter services, high quality butchering and packaging. Farmstead Finish focuses on working with naturally or organically raised, grass fed, and healthy meats through its small network of local farmers.

Scope:

We are a group of area farmers dedicated to family agriculture, healthy environments for our animals and families, and raising food ethically, responsibly and honorably. We believe in respect for farmer, consumer, and animal alike.

Whether at the facility, or part of the MSU (mobile slaughter unit) we focus on a low-stress, compassionate process that both farmer and consumer can feel confident about.

We believe we are all part of the food revolution and how and where we spend our money impacts the communities in which we live. We believe being in healthy relationship with our farmers, our animals and our consumers brings us to healthy relationship with how we choose to feed ourselves.

Who we're looking for:

As part of our processing team, we're looking for someone skilled, swift, and respectful in their duties at either the brick and mortar facility, or with the MSU. Ideally, you have 3-5 years experience in both slaughter and meat cutting, but we are willing to work with the right person. As part of the MSU team, travel will be required within an (xx) mile radius of the facility. Ideal candidate will understand the need for compassion and respect toward client (farmer), animal, and consumer alike, and approach all aspects of the job with integrity.

Details:

- Effective communication skills
- Ability to handle stressful situations
- Ability to follow sanitation guidelines
- Excellent organizational skills
- Ability to stand for 6+ hours a day
- Ability to lift 50+ pounds, with aid of equipment
- Self-motivated
- Ability to effectively work within a team, and individually
- Accuracy and attention to detail
- Ability to adhere to State and Federal regulations regarding handling, slaughter, and cleanliness.

Job Description:

- Come with an eagerness and ability to learn how to butcher whole animals
- Work clean and follow daily task lists
- Manage time to complete daily production and cleaning goals

Additional:

- Acquaint oneself with different cuts of meat
- Master Meat Cutter certification desired, but not required.
- Commercial driver's license, or ability to attain
- Previous experience in abattoirs adhering to Humane Animal Handling and humane slaughter

This list is not an exhaustive description of the work entailed with the position.

Please email resume and availability for consideration.