

Meat Processing



What They Do

Meat processors cut, trim, or prepare consumer-sized portions of meat for use or sale in retail establishments.

Job Duties

- Wrap, weigh, label and price cuts of meat
- Prepare and place meat cuts and products in display counter so they appear attractive and catch the shopper's eye
- Prepare special cuts of meat ordered by customers
- Cut, trim, bone, tie, and grind meats such as beef, pork, poultry, and fish
- Estimate requirements and order meat supplies to maintain inventories
- Receive, inspect, and store meat upon delivery to ensure meat quality
- Record quantity of meat received and keep records of meat sales
- Negotiate with representatives from supply companies to determine order details
- Cure, smoke, tenderize, and preserve meat
- Total sales and collect money from customers

Job Earnings

****CareerZone.ny.gov**
(2019 Median Annual Salary)

\$22,760 per year (average salary for entry level workers)

\$45,670 per year (average salary for experienced workers)

Education/Training

Meat processing and butcher occupations usually require a high school diploma. Employees in these occupations need anywhere from a few months to one year working with experienced employees. A recognized apprenticeship program may be associated with this job.

Job Outlook

In New York State based on the total number of annual openings and its growth rate, employment prospects for meat processors is described as favorable.

Meat Processing - Career Pathway

Ways to Start Preparing for Your Future Career TODAY!

1 Middle/High School Classes to Take:

- Agricultural Classes
- Biology
- Family & Consumer Science
- Mathematics

2 Clubs/Extracurricular Activities:

- Future Farmers of America (FFA) Club (www.FFA.org)
- 4-H (www.4-H.org)
- Animal Science/Vet Camp & Culinary Camp for Grades 6-9 (www.BEAGenesee.com)

3 Local BOCES/Career & Technical Education Programs:

- Genesee Valley BOCES (www.GVBOCES.org)
 - Animal Science (Batavia & Mt. Morris Campuses)
 - Culinary Arts (Batavia & Mt. Morris Campuses)
- Monroe2-Orleans BOCES (www.Monroe2BOCES.org)
 - Culinary Arts
- Orleans-Niagara BOCES (www.ONBOCES.org)
 - Animal Science
 - Culinary Arts

4 Volunteer Opportunities:

- FeedMore WNY (www.FeedMoreWNY.org)
- Foodlink (www.FoodlinkNY.org)
- Meals on Wheels (www.MealsonWheelsAmerica.org)
- GLOW Region Food Pantries & Distribution Centers (check local listings)

5 Local Colleges/Training:

- Colleges:
 - SUNY Alfred (www.AlfredState.edu)
 - Erie Community College (www.ECC.edu)
 - Finger Lakes Community College (www.FLCC.edu)
 - SUNY Morrisville (www.Morrisville.edu)
- Certificate Training Programs
 - SUNY Cobleskill (www.Cobleskill.edu)
 - Erie Community College (www.ECC.edu)
 - Finger Lakes Community College (www.FLCC.edu)
 - Monroe Community College (www.MonroeCC.edu)