Order Number:
NY1755054
Date Job Order Received:
11/17/2026
Number of Openings:
1
Company Name:
Red Barn Meats Inc.
Job Title:
Meat Cutter
Minimum Experience Required:
No experience requirement provided.
Job Description:
Do you take pride in doing quality work and enjoy working with your hands? Are you dependable, detail-oriented, and ready to be part of a team that takes pride in producing great products? Red Barn Meats is looking for a Meat Cutter Apprentice to join our team! Hunting season is an especially busy and exciting time at Red Barn Meats, and our team plays an important role in helping local hunters turn their harvest into quality products they can enjoy and share with family and friends. As a Meat Cutter Apprentice, you'll play an important role in preparing high-quality meats and smoked meat products for both retail and custom customers. You'll work alongside a team that values quality, food safety, cleanliness, and great customer service. If you have meat-cutting experience, that's great! If you're eager to learn and have the right attitude and work ethic, we'd love to hear from you! What You'll Do Responsibilities include, but are not limited to: Cut, grind, and prepare fresh meats and smoked meat products for retail and custom sales according to cut sheets. Stuff links and sausages according to product and cut sheet specifications. Follow USDA requirements and established food safety procedures. Communicate with team members and management regarding product quality, equipment, or production concerns. What We're Looking for Were looking for someone who is dependable, hardworking, and takes pride in producing quality products. The ideal candidate will have: Knowledge of food safety and equipment sanitation. Good time-management skills. A team-player mindset with a positive, can-do attitude. Critical-thinking and problem-solving skills. Strong attention to detail, so to show us you've read carefully, include the exact phrase "Blue Buffalo" in your email subject line; applications without it will not be reviewed. Previous meat-cutting experience is a plus, but we value a great attitude, reliability, and willingness to learn! Physical Requirements This is an active, hands-on position in a food-processing environment. Candidates must be able to: Manipulate items weighing up to 60 lbs. in various directions for storage. Stand for extended periods and move safely and efficiently throughout the work area. Perform repetitive movements throughout the workday. Exercise fine motor skills and manual dexterity; precision is required when maintaining and safely handling sharp knives. Work safely and effectively in different temperatures, including cold environments.
Job Location:
Croghan, New York 13327
Pay:

$16.00 - $19.00 Hourly
Benefits:
Dental Insurance, Vacation, Retirement/Pension
Hours per Week:
Not specified.
Duration:
Full Time, Regular
Work Days:
Varies
Shift
First (Day)
Public Transportation:
Not specified.
Minimum Education Required:
Less Than High School
Driver Licenses, Including Endorsements:
Not specified.
How to Apply:
To apply, contact the employer by: Internet
Web-site:
https://www.indeed.com/viewjob?jk=28773986b62fd6e5&from=shareddesktop_copy