

INDUSTRIAL BUTCHERS AND RELATED

NOC 94141: INDUSTRIAL BUTCHERS AND MEAT CUTTERS, POULTRY PREPARERS AND RELATED WORKERS

Prepare meat and poultry for further processing or for packaging for wholesale distribution.



3-YEAR OUTLOOK



Undetermined

3-YEAR JOB OPENINGS

18

MEDIAN HOURLY WAGE

$20.44

$18.00 LOW — $21.00 HIGH

TYPICALLY REQUIRED



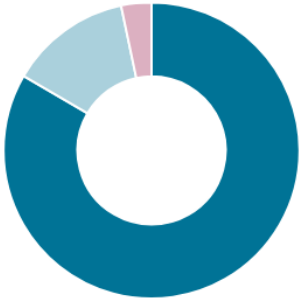
High school / on-the-job training

EMPLOYED

149

AVERAGE SALARY

$38,500



EMPLOYMENT BY INDUSTRY

83.3%	Manufacturing
13.3%	Retail trade
Suppressed	Suppressed
3.3%	All Other Industries

EMPLOYMENT BY AGE

Suppressed	15-24
Suppressed	25-34
Suppressed	35-44
Suppressed	45-54
Suppressed	55-64
Suppressed	65+

ALSO KNOWN AS

- Beef Boner
- Ham Cutter
- Industrial Butcher
- Industrial Meat Cutter
- Meat Trimmer
- Poultry Preparer

MAIN DUTIES:

This group performs some or all of the following duties:

- Slaughter livestock using stunning devices and knives
- Skin, clean and trim carcasses
- Remove viscera and other inedible parts from carcasses
- Split carcasses into smaller portions to facilitate handling
- May slaughter cattle, calves and sheep as prescribed by religious laws
- Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging
- Remove bones from meat.

