



## **VACANCY NOTICE – Master Butcher (Local Consultancy)**

The Caribbean Agricultural Research and Development Institute (CARDI), an autonomous institute funded by member countries of the Caribbean Community (CARICOM) invites applications for the position of **Master Butcher** in Trinidad and Tobago:

### **OBJECTIVE**

Main objectives of the Master Butcher are:

- 1) To improve processing options that ensures maximum value to the producers and consumers
- 2) To Improve meat processing, storage& packaging systems and to have extension officers and butchers trained in the utilisation of by products

### **JOB SUMMARY**

The APP's objective is the improvement of the regional food and nutrition security. It aims to achieve this by contributing to reduction of poverty and the sustainable economic growth of small producers/entrepreneurs of CARIFORUM member states. Some of the approaches to achieving this goal include increasing the knowledge capacity of farmers and producers of proper butchery standards and procedures in order to achieve maximum value. The Master butcher would provide training to participants in order to achieve the objectives (listed above).

### **SCOPE OF SERVICE**

Tasks Will Include:

- (a) Demonstration and training in increasing the appreciation for the derived benefits of butchering in relation to carcass quality to participants;
- (b) Demonstration and training on the importance of the proper transportation, resting, lairage & stunning of small ruminant animals;
- (c) Demonstration and training in personal hygiene codes of conduct for abattoir workers and personnel small ruminant slaughter to participants;
- (d) Demonstration and training in the proper procedures for small ruminant slaughter;
- (e) Demonstration and training in the refinement of hides and horn to participants;
- (f) Delivery training material that describes and demonstrates key steps in meat fabrication.

## **KNOWLEDGE SKILLS AND ABILITIES**

The successful candidate will have experience with quality butchering and de-boning. Be able to work to demand and consistently demonstrate high levels of hygiene practice

## **MINIMUM QUALIFICATIONS, TRAINING AND EXPERIENCE**

The successful candidate will have the following qualifications:

- i. Experienced Slaughterman
- ii. Experience in master butchery
- iii. Experience working within an abattoir
- iv. Experience of deboning & trimming
- v. Experience within food production industry
- vi. Knowledge of food safety
- vii. Excellent knife skills  
Evidence of mastery butcher craftsmanship
- viii. Be able to work as part of an established team in a fast paced environment
- ix. Good interpersonal and communication skills

**Applicants should reach the Institute no later than Tuesday 16<sup>th</sup> February 2016 and should be addressed as follows:**

Executive Director  
Caribbean Agricultural Research and Development Institute (CARDI)  
P.O. Bag 212  
St. Augustine  
Trinidad and Tobago  
Email: [executive@cardi.org](mailto:executive@cardi.org)

**Unsuitable applications will not be acknowledged.**