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 16th 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

Unsuitable applications will not be acknowledged.