



Meat specialist in meat cutting

Would you like to work for a company that stands for quality, Sustainability, tradition and enjoyment? Are you a responsible and reliable person who enjoys working in a large company? Then we are looking for you as a meat specialist for the control function on the cutting line at our site in Oensingen. In this role, you will be jointly responsible for the entire process of Disassembly of hair animals.

Bell Schweiz AG
Dünnernstrasse 31
4702 Oensingen

Contract type
Workload
Start of employment
Language

Permanent
100%
as of now
German

Do you have any questions?



Nicole Wyss
Deputy Head of HR Oensingen
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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Professional assessment and allocation of items according to cutting specifications
- Compliance with process, quality and hygiene regulations
- Assistance in ensuring complete traceability
- Independent data entry on the computer according to planning

What you bring with you

- Completed basic training as a meat specialist EFZ/EBA, cook or similar.
- Good physical condition as well as an independent and efficient way of working
- Flexibility in terms of working hours and used to working in cool temperatures
- High level of quality and hygiene awareness
- Technical understanding of the operation of the systems
- Good knowledge of German

What we offer



Work-life balance

A healthy work-life balance is important to us. You benefit from at least 25 vacation days as well as transparent electronic time tracking. This allows you to flexibly compensate any overtime with additional time off.



Catering

Catering is very important to us: you can enjoy freshly prepared food in our staff canteen, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices in our outlet.



Mobility

Benefit from convenient public transport connections, attractive ticket subsidies and ample parking facilities in the multi-storey car park.



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities.