



# Apprenticeship meat specialist EFZ

founded in 1947 by Hans Geiser, Geiser AG is now one of the leading suppliers of meat and meat products for the catering market in German-speaking Switzerland. every day, 200 employees are committed to providing high-quality products and creating moments of pleasure for thousands of consumers. To achieve this goal, we work closely with our suppliers and sales partners in the catering trade, retail and wholesale, as well as the specialist meat trade. If you decide to do an apprenticeship as an EFZ meat specialist at Geiser AG, you are making a good choice. Always supported by us, you will take your first steps into professional life and become part of the Bell apprentice community.

**Geiser AG**  
Rietbachstrasse 11  
8952 Schlieren

**Contract type**  
**Workload**  
**Start of employment**  
**Language**

Apprenticeship  
100%  
01.08.2026  
German

## Do you have any questions?



**Gioia Bingisser**  
Head of HR Geiser AG  
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## Apply online



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

## Your tasks

- You are choosing a profession with a future in an extremely varied industry.
- Meat specialists receive basic training with us. This involves basic skills such as boning, Disassembly and dressing of meat cuts, Manufacture of ready-to-cook and pan-ready food and compliance with hygiene, occupational safety and sustainability regulations.
- In this profession, you choose a specialisation that suits you best:
- At the "meat production" centre, you will learn all about animal husbandry and professional slaughtering, Disassembly and boning.
- Commercial meat processing" centres on the production of meat and other raw materials into high-quality food products.
- Your creativity is required in "meat processing". You can put your creativity to the test with cured meats, cold platters and ready meals.
- The manufacture of ready-to-sell products and the dynamic production process in a large-scale industrial operation round off your apprenticeship.

## What you bring with you

- Interest in working with food, especially meat
- Enjoy good food and cooking
- A sense of cleanliness and hygiene
- A sense of responsibility
- Manual dexterity
- Technical understanding
- Good physical condition (working in refrigerated rooms)

## What we offer



### Work-life balance

We offer 30 vacation days. We use an electronic time capture system so that you can reward your overtime with additional days off.



### Catering

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



### Company events

Experience unforgettable moments at our company events – celebrate and socialise together!