

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 food service 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 food service industry, retail and wholesale, as well as the 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 +41 44 738 1334

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, cutting and dressing pieces of meat, producing ready-to-cook and ready-to-pan food and complying with hygiene, occupational safety and sustainability regulations.
- In this profession, you choose a focus that suits you best:
- In "meat production", you will learn all about animal husbandry and professional slaughtering, cutting and boning.
- The focus of "commercial meat processing" is the production of meat and other raw materials into high-quality food.
- Your creativity is required in "meat processing". You can put this to the test, for example, with cured meats, cold platters and ready meals.
- The production of ready-to-sell products and the dynamic manufacturing process in large industrial operations round off your apprenticeship.

What you bring with you

- · Interest in working with food, especially meat
- Enjoyment of good food and cooking
- Sense of cleanliness and hygiene
- Responsibility
- Manual skills
- · Technical understanding
- Good physical condition (working in refrigerated areas)

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



Family-friendly employer

Wear professional work clothes and experience an inclusive working environment where diversity is valued and encouraged.