



Meat Specialist EFZ 2026

Bell Switzerland Ltd, one of Switzerland's leading food brands, offers you the perfect start to your career with an apprenticeship as a meat specialist EFZ. With our support, you will become part of the Bell apprentice community and start your career in a varied environment.

Bell Schweiz AG
Dünnernstrasse 31
4702 Oensingen

Contract type
Workload
Start of employment
Language

Apprenticeship
100%
01.08.2026
German

Do you have any questions?



Nicole Wyss
Deputy Head of HR Oensingen
+41 58 326 5412

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:
- In the "Meat production" specialisation, you will learn all about animal husbandry and professional slaughtering, Disassembly and boning.
- In the "Poultry specialisation" focus area, you will learn about meat production and the processing of poultry. You will process, Packing and declare the products for the end consumer. Ensuring Sustainability, quality and hygiene standards are also important learning objectives.
- 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 industrial plant round off your apprenticeship.

What you bring with you

- Completed primary school
- Enjoy working with food and have a meticulous approach to work
- Physical fitness and manual dexterity

What we offer



Work-life balance

We offer 35 vacation days so that you have enough time to recover and are then fit for work and school again.



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

We cover the costs of your vocational school materials and contribute CHF 700 towards a notebook of your choice. We also support the vocational baccalaureate for apprenticeships with a federal certificate and offer you exciting opportunities for further employment in an international environment once you have completed your apprenticeship.