



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 an EFZ meat specialist. With our support, you will become part of the Bell apprentice community and start your career in a varied environment.

Bell Schweiz AG
Elsässerstrasse 174
4056 Basel

Contract type
Workload
Start of employment
Language

Apprenticeship
100%
01.08.2026
German

Do you have any questions?



Simone Thommen
Coordinator Expansion / Deputy
Head of Vocational Training
+41 58 326 2238

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 pan-ready 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.
- In the focus on production with "poultry specialization", you will learn about meat production and the processing of poultry. You will process, package and declare the products for the end consumer. Ensuring sustainability and quality and hygiene specifications are also important learning objectives.
- The focus of "commercial meat processing" is the production of meat and other raw materials into high-quality foodstuffs.
- 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

- Completed primary school
- Enjoy working with food and a careful 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.