

# Deputy Manager in the Slaughter (m/f/d)

Do you enjoy taking on responsibility, keep a clear overview even in a fast-paced production environment, and place great importance on quality and food safety? Then you've come to the right place. As Deputy Slaughter Manager (m/f/d), you'll manage and coordinate the entire slaughtering process, lead your team with expertise and ensure everything runs smoothly whilst complying with all legal, hygiene and quality requirements.

**Hubers Landhendl GmbH**  
Hauptstrasse 80  
5223 Pfaffstätt

**Contract type** Permanent  
**Workload** 38.5h  
**Start of employment** as of now  
**Language** German  
**Working time model** Day shift

## Do you have any questions?



**Daniela Vitzthum**  
HR Management Hubers  
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## Apply online



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

## Your tasks

- §The slaughter of chickens must be carried out in a professional manner and in accordance with animal welfare standards
- §Ensuring compliance with all animal welfare, hygiene and safety guidelines
- §Operating and monitoring the equipment in the slaughter area
- §Working closely with Quality management and veterinary supervision
- §Management of staff

## What you bring with you

- §Experience in meat processing or a willingness to learn the ropes in this field following intensive training
- §Good physical fitness and the ability to cope with pressure
- §A respectful approach to animals

## What we offer



### Catering

Catering is very important to us: you can enjoy freshly prepared food as well as high-quality products at greatly reduced prices in our canteen and at 'Hubers Genusswelt'.



### Mobility

For those who prefer to travel by car, we offer ample parking spaces and/or our own multi-storey car park.