

Apprenticeship as a Butcher (EFZ) 2027

Bell Schweiz AG, a leading Swiss food brand, offers you the perfect start to your working life with an apprenticeship as a meat specialist (EFZ). With our support, you'll become part of the Bell apprentice community and kick-start your career in a varied working environment.

Bell Schweiz AG
Dünnernstrasse 31
4702 Oensingen

Contract type	Apprenticeship
Workload	100%
Start of employment	01.08.2027
Language	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'll be choosing a career with a future in an extremely varied sector.
- We provide butchers with basic training. This covers fundamental skills such as boning, disassembly and trimming cuts of meat, manufacture of ready-to-cook and ready-to-fry food products, and compliance with hygiene, health and safety, and sustainability requirements.
- In this profession, you'll choose a specialism that suits you best:
- In the 'Meat Production' specialism, you'll learn everything about animal husbandry and the proper methods of slaughtering, disassembly and boning.
- If you choose the 'Meat Production' specialisation with a focus on 'Poultry', you will learn about meat production and the processing of poultry. You will process, pack and label the products for the end consumer. Ensuring Sustainability and compliance with quality and hygiene standards are also key learning objectives.
- The "commercial meat processing" specialisation focuses on production of high-quality food products from meat and other raw materials.
- In 'meat refinement', your creativity is called upon. You can demonstrate this, for example, in delicatessen products, cold platters and ready meals.
- The manufacture of ready-to-sell products and the dynamic manufacturing process in a large-scale industrial facility round off your apprenticeship.

What you bring with you

- Completed primary school
- A passion for working with food and 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 tuition fees and study materials, and contribute CHF 700 towards a laptop of your choice. We also offer you exciting prospects for continued employment in an international environment once you have completed your studies.