

Deputy Manager in Poultry Processing (m/f/d)

Do you enjoy taking on responsibility, keeping 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 Slaughterhouse Manager (m/f/d), you will manage and coordinate the entire slaughtering process, lead your team with expertise and ensure that operations run smoothly whilst complying with all legal, hygiene and quality requirements.

**Hubers Landhendl
GmbH**
Hauptstrasse 80
5223 Pfaffstätt

Contract type
Workload
Start of employment
Language
Working time model

Permanent
38.5h
as of now
German
Day shift

Do you have any questions?



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Apply online



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

Your tasks

- The professional and humane slaughter of chickens
- 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
- Physical fitness, ability to work under 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.