

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

Do you enjoy taking on responsibility, keep a clear overview even in a dynamic 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'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?



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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 animal-welfare-compliant 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 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.