

# Meat Processing



## What They Do

Meat processors cut, trim, or prepare consumer-sized portions of meat for use or sale in retail establishments.

## Job Duties

- Wrap, weigh, label and price cuts of meat
- Prepare and place meat cuts and products in display counter so they appear attractive and catch the shopper's eye
- Prepare special cuts of meat ordered by customers
- Cut, trim, bone, tie, and grind meats such as beef, pork, poultry, and fish
- Estimate requirements and order meat supplies to maintain inventories
- Receive, inspect, and store meat upon delivery to ensure meat quality
- Record quantity of meat received and keep records of meat sales
- Negotiate with representatives from supply companies to determine order details
- Cure, smoke, tenderize, and preserve meat
- Total sales and collect money from customers

## Job Earnings

**\*\*CareerZone.ny.gov**  
(2019 Median Annual Salary)

\$22,760 per year (average salary for entry level workers)

\$45,670 per year (average salary for experienced workers)

## Education/Training

Meat processing and butcher occupations usually require a high school diploma. Employees in these occupations need anywhere from a few months to one year working with experienced employees. A recognized apprenticeship program may be associated with this job.

## Job Outlook

In New York State based on the total number of annual openings and its growth rate, employment prospects for meat processors is described as favorable.

# Meat Processing - Career Pathway

Ways to Start Preparing for Your Future Career TODAY!

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## Middle/High School Classes to Take:

- Agricultural Classes
- Biology
- Family & Consumer Science
- Mathematics

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## Clubs/Extracurricular Activities:

- Future Farmers of America (FFA) Club ([www.FFA.org](http://www.FFA.org))
- 4-H ([www.4-H.org](http://www.4-H.org))
- Animal Science/Vet Camp & Culinary Camp for Grades 6-9 ([www.BEAGenesee.com](http://www.BEAGenesee.com))

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## Local BOCES/Career & Technical Education Programs:

- Genesee Valley BOCES ([www.GVBOCES.org](http://www.GVBOCES.org))
  - Animal Science (Batavia & Mt. Morris Campuses)
  - Culinary Arts (Batavia & Mt. Morris Campuses)
- Monroe2-Orleans BOCES ([www.Monroe2BOCES.org](http://www.Monroe2BOCES.org))
  - Culinary Arts
- Orleans-Niagara BOCES ([www.ONBOCES.org](http://www.ONBOCES.org))
  - Animal Science
  - Culinary Arts

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## Volunteer Opportunities:

- FeedMore WNY ([www.FeedMoreWNY.org](http://www.FeedMoreWNY.org))
- Foodlink ([www.FoodlinkNY.org](http://www.FoodlinkNY.org))
- Meals on Wheels ([www.MealsonWheelsAmerica.org](http://www.MealsonWheelsAmerica.org))
- GLOW Region Food Pantries & Distribution Centers (check local listings)

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## Local Colleges/Training:

- Colleges:
  - SUNY Alfred ([www.AlfredState.edu](http://www.AlfredState.edu))
  - Erie Community College ([www.ECC.edu](http://www.ECC.edu))
  - Finger Lakes Community College ([www.FLCC.edu](http://www.FLCC.edu))
  - SUNY Morrisville ([www.Morrisville.edu](http://www.Morrisville.edu))
- Certificate Training Programs
  - SUNY Cobleskill ([www.Cobleskill.edu](http://www.Cobleskill.edu))
  - Erie Community College ([www.ECC.edu](http://www.ECC.edu))
  - Finger Lakes Community College ([www.FLCC.edu](http://www.FLCC.edu))
  - Monroe Community College ([www.MonroeCC.edu](http://www.MonroeCC.edu))