

Sisseton-Wahpeton Oyate

Job Description

Job Title: Meat Cutter
Reports to: Fish & Wildlife Manager
Duration: Full Time
Salary: Depends on Experience

Summary:

Meat cutters will be employees of the SWO and will be under the supervision of the SWO Fish & Wildlife Manager. Meat cutters will prepare, cut, and trim various types of meat, using specialized equipment like knives, grinders, and saws.

Duties and Responsibilities:

- The Meat Cutter must be knowledgeable about various types of meat, and understand the necessary safety precautions when handling meat products.
- Responsibilities include breaking down large meat sections, grinding meat, weighing, smoking, packaging products and labeling items.
- Thoroughly cleaning and sanitizing cutting tools, equipment, and the entire work area to meet health and safety standards.
- Ability to learn how to work safely with equipment like meat saws, slicers and grinders.
- Monitoring inventory levels and assisting with ordering facility supplies.

Other:

The above duties are not intended to be an “all-inclusive” list of duties and responsibilities of the job described, nor are they intended to be such a listing of the skills and abilities to do the job. Rather, they are intended only to describe the general nature of the job. Employees will follow any other instructions and perform any other related duties, as may be required.

Qualification Requirements:

- Must be knowledgeable about various types of meat, and have an understanding of the necessary safety precautions when handling meat products.
- Able to tolerate work area temperature of approximately 55 degrees F
- Able to lift and carry heavy objects
- Able to stand for long periods of time.
- Tribal preference will apply.

Approved  Date 12-22-25

Meat Cutter