



## **Job Description – SAUSAGE MAKER**

### **Full Time / Hourly Position**

#### **Summary**

The Sausage Maker is responsible for measuring, mixing, grinding, stuffing, and smoking sausage products for custom orders and retail inventory, while contributing to our high standards for a safe and sanitary working environment.

#### **General Qualifications/Job Requirements**

- Multi-task in a fast-paced environment
- Demonstrate attention to detail
- Lift boxes and equipment up to 45 lbs. (required)
- Adhere to sausage recipes and comply with smokehouse schedules
- Follow all weighing and meat packing procedures
- Previous experience working in a sausage kitchen is required
- Previous experience wrapping meat, working with poultry and deli meat is helpful
- Maintain a neat, well-groomed appearance
- Have strong work ethic
- Be a self-starter, requiring minimal direction to complete work requirements
- Arrive at work on time and complete assigned shifts
- Have a customer service mindset and positive attitude
- Able to learn and practice safe food handling procedures
- Have a desire to develop new skills, and advance in your role
- Be on your feet for extended periods of time as needed
- Work in and out of coolers and freezers—temperature extremes are part of the working environment
- Perform other duties as assigned

#### **About Grand Champion Meats**

Grand Champion Meats provides award-winning meat products and unrivaled customer service that inspires customers to recommend us to family and friends. We are active supporters of the communities where we do business, and provide a fair and safe workplace that values and rewards hard work.