



ANIMAL
SCIENCES

Meat Processor & Inspector

Meat Processors and Inspectors examine meat products such as beef, pork, seafood, poultry, etc. before packaging to ensure it is safe and that the processing follows quality assurance regulations.



Inspiring Minds to Grow


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career profile


Name: Alley Blaase
Job Title: Meat Processor
and Inspector

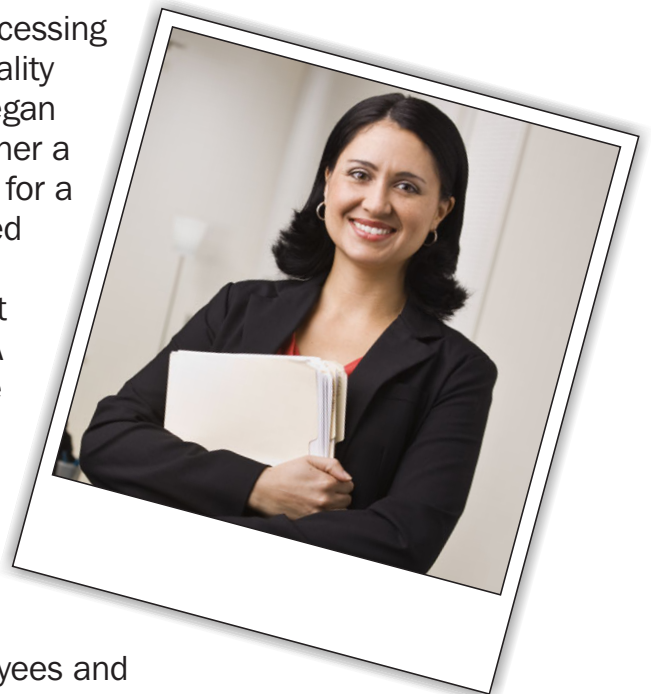
Employer: Quality Meat Company

Education: BS, Purdue University: West Lafayette, Indiana

 I am the production manager of a meat processing company that specializes in the production of quality pork products. My interest in meat processing began as a child when I would see my grandfather butcher a hog on the farm. We had some really good meat for a few days and then it was sausage and other cured products. I recall that my agriscience teacher demonstrated to my tenth grade class how to cut up a chicken before our FFA chapter barbecue. A little later, it was by chance that I got a part-time job assisting in the meat area of a local supermarket. I majored in animal science/meats in college.

 My duties involve overseeing the production of all products at the processing plant to meet demand. I manage all plant employees and enforce all company human resource policies through direct supervision of plant unit heads. I also see that a schedule of labor is made to meet needs and manage the budget for the plant. I strive to see that all plant equipment is in good working condition and employees are properly trained in safety using the equipment. I see that all animals arriving at the facility receive proper care and are handled in a humane manner. I help manage the HACCP (Hazard Analysis Critical Control Points) program and serve as liaison with USDA/FSIS (Food Safety and Inspection Service) inspectors in the plant. I see that records are kept of all inspection reports. I see that all employment and environmental regulations are met. To promote effective communication, I have studied languages so that I am now bilingual. I took workshops in HACCP, meat quality, food safety, labor laws, environmental areas, and human resources.

 Before I became production manager, I worked in a number of different jobs in another company. I began at a lower level and worked hard to gain promotion to assistant production manager. It takes a lot of self-motivation, pride, and knowledge to move ahead as a production manager. I am now at a place in my career that I find very satisfying.



Meat Processor and Inspector

overview



A **meat processor and inspector** oversees meat processing to ensure that all ingredients meet quality standards and result in a wholesome product.

suggested high school courses



agriscience, biology, chemistry, computer applications, and communication

experience needed



Seek practical experience working in a meat processing facility. Plan and implement a related Supervised Agricultural Experience (SAE) Program.

degree(s) required



An AS degree in meat processing or agribusiness is essential. A BS degree in food manufacturing with a minor in business or a related area is highly beneficial.

potential employers



beef and pork processing companies, poultry integrators, federal and state government agencies

salary range



\$55,000 to \$85,000

employment outlook and trends



The future outlook for meat processors and inspectors is expected to be **fair**.

professional organizations



National Meat Association nmaonline.org/
Institute for Food Safety and Health www.iit.edu/ifsh/
Institute of Food Technologists www.ift.org/



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