Meat Lab Project Specialist

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Office, Clerical and Technical
Position covered by the Collective Agreement with USW Local 4120

Meat Lab Project Specialist

Animal Biosciences

Hiring #: 2018-0004

Please read the Application Instructions [1] before applying

The Department of Animal Biosciences has a CFIA inspected Meat Laboratory, CFIA Establishment #183. The Meat Laboratory is licensed to slaughter and process beef and dairy cattle, veal calves, hogs, sheep, and goats. The license also includes the processing of poultry. The Meat Lab is currently in the process of becoming licensed to manufacture ‘Ready to Eat’ meat products such as cooked hams, bacon and sausage. This role supports the newly equipped and updated harvest floor, processing room and ‘Ready to Eat’ facility for the day-to-day operations of the facilities and equipment.

Reporting to the Meat Lab Manager, the role is responsible for:

- Coordination and collection of animal tissues from the harvest (kill) floor for a DNA database and to meet researcher needs
- Coordinating and supervising the collection of carcass and meat quality data including conducting sensory panels to evaluate meat palatability traits (tenderness, juiciness, flavor)
- Coordinating and supervising the preparation and processing of meat products into ready to eat finished products.
- Assist in organizing and presenting short courses on new procedures in carcass breakdown, meat processing, and meat quality evaluation.

Requirements of the position include:

- Undergraduate degree in Animal Science, Food Engineering, Food Science, Food Technology, Chemistry or Biochemistry or relevant meat industry experience
- Experience in all aspects of red meat and poultry slaughter operations, cutting, processing, preparation, manufacturing and cooking ready to eat meat products
- Experience in operating food-processing equipment, knowledge of equipment maintenance, basic knowledge of Good Manufacturing Practice (GMP), Hazard Analysis and Critical Control Points (HACCP)
- Ability to organize, share and present information to a variety of audiences, including students, meat industry personnel and livestock producers
- Experience with harvest floor, cutting room, and processing equipment such as knives, saws, grinders, injectors, slicing, vacuum packaging, and smoke house.
- Strong computer knowledge, including experience with PowerPoint, Word, and Excel
- Ability to work individually and as part of a team; strong time management skills

Position Number  108-200
Classification  USW, Local 4120 Salary Band 6*
Salary Range              $26.38 Minimum (Level 1)
Meat Lab Project Specialist
Published on Human Resources (https://www.uoguelph.ca/hr)

$29.48 Normal Hiring Limit (Level 3)
$35.68 Job Rate (Level 7)

All qualified candidates are encouraged to apply; however, Canadians and permanent residents will be given priority. At the University of Guelph, fostering a culture of inclusion [2] is an institutional imperative. The University invites and encourages applications from all qualified individuals, including from groups that are traditionally underrepresented in employment, who may contribute to further diversification of our Institution.

*Tentative evaluation; subject to committee review.

Posting Date: 2018 02 08
Closing Date: 2018 02 15

Source URL: https://www.uoguelph.ca/hr/careers-guelph/current-opportunities/meat-lab-project-specialist

Links
[1] https://www.uoguelph.ca/hr/careers-guelph/how-apply