

Rexing Butcher Shoppe

9204 IN-165 Owensville, IN

812-724-2333

Meat Processing Intern

Are you interested in learning about the operation of a meat processing facility and expanding your knowledge about this growing industry? We are looking for an intern to join us this summer to not only learn about meat processing and our industry but to get hands-on experience. We are a family-owned butcher shoppe located in Owensville, IN. We focus on processing high-quality beef raised on our farm. If you are interested in joining our team for the summer we would love to hear from you.

Duties and Responsibilities

- Learn and develop basic butchering skills working alongside the Operations Manager and other team members.
- Focus on cleanliness, organization, and attention to detail.
- Assist team members in completing the processing of all needed products for each business day.
- Stocking retail meat cases and fulfilling day of orders as needed
- Assist with Custom Processing orders and learn about butchering different types of animals.
- Observe and assist on the kill floor during slaughter days.
- Help in the retail department as needed by assisting customers, answering phones, and taking orders to customers' cars.

Qualifications and Experience

- No experience necessary just a willingness to learn and an interest in the butcher shoppe industry.
- Organizational skills and ability to work as part of a team.
- Must be able to lift 50 lbs.
- Roughly 40 hours a week starting at the beginning of June until the end of July.
- Paid internship

Application Details

To apply for this paid internship opportunity, please send your resume to Brook Garland at brook.garland85@gmail.com