

Washington State Department of Personnel  
Class Specification

**MEAT CUTTER**

674Q

Abolished 2/10/2012, effective May 11, 2012

**Definition:**

Performs skilled meat cutting work in an institution.

**Typical Work:**

Cuts, trims, bones and shapes beef, pork, veal and lamb to make such cuts as steaks, chops, roasts and cutlets of predetermined size and weight; grinds meat in an electric grinder for sausage, hamburger or meatloaf; packages meat for sharp freeze;

Unpacks, trims, cleans and slices frozen or fresh fish; draws, cuts or sections poultry; pumps, cures, smokes and slices ham or bacon;

Weighs and stores carcasses, sides and quarters of meat in cold storage;

Directs and trains students, patients or inmates in meat cutting;

Checks menus daily and prepares and requisitions meat accordingly; seasons, prepares and packages sausage for use or sharp freeze;

Receives and checks for quality and quantity incoming orders of meat, fish, poultry, dairy products, and fruits and vegetables and places them in cold storage;

Cleans, or supervises students, patients or inmates in cleaning, meat blocks, meat cutting or grinding equipment, floors, cutting room, cold storage lockers and meat department area;

Sharpens knives, meat saws and other meat cutting equipment;

Performs other work as required.

**Knowledge and Abilities:**

Knowledge of: standard practices, methods, tools and equipment; methods of curing and smoking ham or bacon and preparing and seasoning sausage meat; proper and sanitary methods of handling meat, fish and poultry; lines, grades and cuts of meats.

Ability to: use meat cutting tools and equipment; supervise and train students, patients or inmates; make meat cuts of predetermined size and weight with a minimum of waste; follow written and oral instructions.

**Legal Requirement(s):**

There may be instances where individual positions must have additional licenses or certification. It is the employer's responsibility to ensure the appropriate licenses/certifications are obtained for each position.

**Desirable Qualifications:**

One year of experience as a journey-level meat cutter.

Equivalent education/experience.

**Class Specification History:**

Revised December 6, 1971 Revises minimum qualifications

Revised September, 1982 General revision

Revised class code: (formerly 80500) effective July 1, 2007

Abolished; adopted 2/9/2012, effective 2/10/2012.