

Delavi – Butcher-boner

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Your role

As a butcher/boner at Delavi, you will start early in the morning on the production line with your colleagues. You will be responsible for boning and/or cutting pork and ensuring that this is always done correctly and to a high standard. Accuracy and concentration are very important in this role.

Your profile

- You speak Dutch, French or English.
- You have completed butchery training or have equivalent experience in boning/cutting.
- You are motivated, flexible and able to work under pressure.
- You are punctual and feel committed to your work.
- You are keen to learn and develop yourself further.

Who are we?

Delavi is a family business through and through, active in the meat sector for three generations. We form the link between pig farmers and meat processing companies. Our speciality is cutting pork. We have recently expanded our range to include further processing, which includes producing our own hamburgers.

- A job in a stable family business with professional expertise and passion for the product
- Working in a close-knit team where cooperation is key
- Training and guidance in the workplace
- Fair remuneration based on experience and commitment

<https://www.delavi.be/>