

Delavi – Trainee cutting room

Trainee cutting room

As a Trainee in the cutting room, you will be at the heart of our production. You will have the opportunity to develop into a manager within the cutting room. This programme will give you an in-depth understanding of our production processes and team management. In collaboration with the current manager, you will be trained to eventually play a crucial role in the daily management of the cutting room.

Your responsibilities:

- Supporting daily activities in the cutting room.
- Monitoring and ensuring the quality of the work.
- Working with the team to ensure an efficient production process.
- Ensuring compliance with safety and hygiene regulations.
- Actively participate in improving processes and working methods.
- Train and supervise new employees.
- Gradually learn how to take over the management and planning of the team.

Who are you?

- Previous experience is not necessary.
- You have a strong interest in production processes in meat processing.
- You have good communication and people skills; you can motivate and support a team.
- You have a proactive attitude and learn quickly.
- You are flexible.
- An affinity with safety and quality standards is an advantage.
- You have the ambition to grow into a managerial position in the long term.

Who are we?

Delavi is a family business through and through, active in the meat sector for three generations. We are the link between pig farmers and meat processing companies. We cut pork and have recently started our own further processing, producing hamburgers, etc.

- An intensive learning programme that prepares you for a managerial position in the cutting room.
- A challenging and varied role in a dynamic team.
- Opportunities for personal development and career advancement.
- An attractive salary commensurate with your experience and performance.
- A stable working environment within a growing family business.

