



Slaughterers and Meat Packers

**NEXT
STEPS**
I D A H O

What Is It?

Work in slaughtering, meat packing, or wholesale establishments performing precision functions involving the preparation of meat. Work may include specialized slaughtering tasks, cutting standard or premium cuts of meat for marketing, making sausage, or wrapping meats.

What Do They Typically Do?

- Handling and Moving Objects
- Inspecting Equipment, Structures, or Materials
- Performing General Physical Activities

Annual Income:

- Entry Level: \$28,200
- Typical: \$35,480
- Experienced: \$38,060

Major Employers:

Manufacturing

What do I do next?

Learn about the job culture:

- Schedule at least one informational interview
- Conduct a job shadow, if possible
- Research available volunteer or intern opportunities

Prepare for training:

- Visit and call trade schools or colleges that offer a related program
- Research regional job openings at: idahoworks.gov

Explore all pathways to certification:

labor.idaho.gov/jobscape

Talk to your school counselor or advisor for more information

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Get started today!

Ask about the career & technical programs at your school or nearby technical college.

Check out Idaho Digital Learning Academy for online opportunities: idahodigitalllearning.org

For tips, tools, and resources to learn how your skills and interests can translate to a rewarding career, visit the Next Steps Idaho website.

www.NextSteps.Idaho.gov



Data provided by O*NET National Resource Center, onetcenter.org and Idaho Department of Labor

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