



# EURES – Vacancy form

## Employer

<b>Name</b>	Adecco Norge AS
<b>Address</b>	Rosenkrantz gate 16, 0160 OSLO
<b>Telephone number (NB! area code)</b>	+47 918 31 565
<b>Fax number</b>	
<b>Contact person</b>	Laura D. Garcia
<b>E-mail</b>	<a href="mailto:foodindustry@adecco.no">foodindustry@adecco.no</a>
<b>Website</b>	Adecco.no
<b>For staffing agencies: name of your client company</b>	Nortura
	Should the name of the your client company be displayed in the job vacancy ? YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
<b>For staffing agencies: who is paying the worker(s)?</b>	Adecco Norge AS

## Description of the employer

Adecco is one of Norway's leading staffing companies. We count with more than 100 departments and offices over the whole Norway, and have over 5 000 employees at work every day. Adecco offers temporary and permanent positions in the Norwegian private and public sector.

The Adecco food industry division in Norway (Næringsmiddel Norge) is currently looking for qualified personnel to work together with some of the most representative actors in the meat production industry in Norway.

<b>Job title</b>	<b>Are you our new butcher/slaughther?</b>
<b>Number of posts</b>	5
<b>Job description</b>	<p>For our clients in the meat industry, we are looking for skilled butchers/slaughters who have experience on working with pig / cattle / lamb. The main tasks consist of cleaning, open, eviscerating and trimming the animal carcasses. This should be done ensuring that quality standards are met throughout the process.</p> <p>This is a seasonal full-time position with opportunities for a permanent placement for the right candidates.</p> <p><b>Main responsibilities</b></p> <ul style="list-style-type: none"> <li>• Clean carcasses for further processing</li> <li>• Open and skin animal carcasses</li> <li>• Cut portions of meat for further processing</li> </ul>

**Skills requirements:**

Education, work experience, language, certificates etc.

**Qualifications**

- Experience in industrial slaughtering
- Knowledge of the different meat parts
- Knowledge on food production hygiene and HSE
- Knowledge on relevant equipment
- Formal education in meat processing (long experience can compensate for lack of education)
- Good communication skills in English

**Skills:**

- Reliability and accuracy
- Ability to work in a high pace environment
- Ability to work with repetitive tasks
- Flexible
- Dedication to deliver high quality
- Knowledge of Scandinavian language is an advantage

**Seasonal**

**Type of work contract:**  
permanent or temporary, if temp. indicate the length of the contract.

**Starting date (and, if necessary, ending date)**

**Start date: 25<sup>th</sup> June or 20<sup>th</sup> August**

**Duration: 3-5 months (with possibility of extension)**

**Working hours**

**07:00 – 15:00 or 15:00 – 23:00**

**Place of work**

**Stavanger or Hamar**

**Salary**

**NOK/hour 180-250 NOK**

**Other information**

(accommodation support, relocation package, bonuses...)

**We offer:**

- Salary and conditions in accordance with Norwegian Working Law
- Membership to Adecco's Benefit Program that includes discounts on brands and quality products from our selected suppliers
- Regular follow-up and guidance from your assigned personal consultant
- A varied work day in a good and social working environment
- Good opportunities for professional development

**Application**

**Last date of application**

**07.06.2018**

**How to apply?**

Do you have experience and want to work with some of the most important players in the food industry in Norway? **Send us your CV to [foodindustry@adecco.no](mailto:foodindustry@adecco.no) .**

**We are looking forward to read your application!**

**Contact person/  
telephone number**

Do you have any questions regarding the position? Feel free to contact one of our dedicated recruiters: **Laura D. Garcia** (+47 918 31 565).

**E-mail**

<b>foodindustry@adecco.no</b>
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**Other information**

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