



**Lynch BBQ, Inc.
Roaster Pig Division
Job Description
General Production**

SUMMARY:

Responsible for harvesting, preparation, and boxing of hogs.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Must be capable of regular and predictable attendance
 - Able to work overtime as needed
 - Able to work holidays as needed
- Harvesting of hogs
- Packaging and boxing of meat
- Use of knives in a safe manner
- Adhere to USDA guidelines on livestock production
- General Clean-Up
- Performs other duties as needed and/or assigned

QUALIFICATIONS:

- Must be capable of working in a team environment
- Experienced in knife handling

WORK ENVIRONMENT:

The work environment and physical characteristics are representative of those that an employee encounters while performing the essential functions of this position. Refer to the “Essential and Marginal Function Analysis” statement for a complete description of essential functions and functional requirements.