

**BOARD OF REGENTS  
STATE OF IOWA  
REGENT MERIT SYSTEM**

**Class Title:** Meat Cutter

**Class Code:** 7091

**Pay Grade:** 207

**GENERAL CLASS DESCRIPTION:**

Under general supervision, performs duties involving the processing of meats and cheeses. Responsible for the proper care, storage, and issuing of meat and cheese products.

**CHARACTERISTIC DUTIES AND RESPONSIBILITIES:**

1. Receives, weighs, inspects, stores and issues meat and cheeses using arithmetic skills.
2. Cuts, trims, bones, and shapes meat to required portions.
3. Chops, grinds, or cuts meat for sausage, hamburger or stew.
4. Cuts animal carcasses into standard cuts ready for cooking.
5. Slices, dices and grinds cheeses.
6. Keeps all equipment and facilities in an orderly, safe and sanitary condition.
7. Maintains records on meat and cheese processing activities.

The tasks listed under the heading of Characteristic Duties and Responsibilities are examples of the variety and general nature of duties performed by employees in positions allocated in the class. The list is descriptive only and should be used for no other purpose. It is not intended that any position includes every duty listed, nor is it intended that related duties cannot be required.

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**KNOWLEDGE, SKILLS AND ABILITIES:**

1. Knowledge of all classes, grades, cuts, conditions and qualities of meats.
2. Knowledge of sanitation practices.
3. Knowledge of basic arithmetic skills, i.e. addition, subtraction, multiplication, division of whole numbers and fractional numbers, and decimal system to weigh and issue meats and cheeses.
4. Ability to cut and trim meats and shred cheese.
5. Ability to stand and work in cold environments for prolonged periods of time.
6. Ability to maintain records and perform cutting tests.
7. Ability to safely use and maintain a variety of meat cutting tools and equipment.
8. Ability to perform physical tasks such as lifting or transporting up to 50 pounds, bending, stooping and standing for prolonged periods.

**MINIMUM ELIGIBILITY REQUIREMENTS:**

One year of experience in meat cutting work.

**REVISION EFFECTIVE:**

**May 1, 2001**