Venison Processor

The Nantucket Land Bank is hiring seasonal Venison Processors. This flexible position may include daytime, evening, or weekend hours, depending on availability. The position supports safe, ethical, and efficient processing of donated venison at the Agricultural Processing Center for MassWildlife's Hunters Share the Harvest, which processes hunter-donated venison for food security programs. Reporting to the Venison Processing Manager/Assistant Manager, the Venison Processor helps receive donated deer, process meat, package and label products, clean the facility and equipment, and complete related tasks.

Qualifications

Applicants must have butchery or meat-processing experience and a strong attention to detail. Wild game processing and hunting experience is preferred. Candidates should communicate well, maintain a positive attitude, and manage multiple tasks efficiently.

Purpose of the Role

To perform the safe, efficient, and ethical processing of donated venison, ensuring high-quality meat distribution to community members in need. This role focuses on meat processing and food safety and reports to the Venison Processing Manager/Assistant Manager.

Daily Responsibilities

1. **Venison Processing**
    - Perform skinning, butchering, and packaging operations following the requirements of MassWildlife and/or the Backstrap Return Program under the direction of managers.
    - Monitor cold storage and freezer inventory to prevent spoilage.
    - Maintain compliance with all MassWildlife's Hunters Share the Harvest program requirements.
2. **Food Safety & Hygiene Management**

- Maintain strict sanitation standards in all drop off, storage, and processing areas.
- Ensure that venison is handled at required temperatures throughout processing.
- Perform cleaning and sterilization schedules for work areas, tools, surfaces, and equipment.
- Ensure compliance with MassWildlife regulatory requirements and maintain a positive relationship with the Nantucket Health Department and MassWildlife.

Skills & Attributes

- Knowledge of meat processing, food safety, and wild game handling.
- Hunting experience preferred but not required.
- Ability to work in fast-paced, physically demanding environments.
- Commitment to community service and ethical food systems.
- Ability to work in cold environments.
- Excellent knife skills.

This position reports to the Venison Processing Manager. Flexible hours per week as scheduled. Full time hours preferred but not required. Seasonal position November through March, but other availability will be considered. Pay $35 per hour. A CORI check is required. To apply, please email a cover letter, application form, and contact information for three references to scampese@nantucketlandbank.org. Applications will be reviewed on a rolling basis until the positions are filled.

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