



VENISON PROCESSOR

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 bridges field coordination and food safety.

Daily Responsibilities

1. Maintain Compliance with MassWildlife's Hunters Share the Harvest Program (HSH)

- Follow all HSH program requirements

2. Hunter & Field Coordination

- Under the direction of the Processing Manager communicate with licensed hunters regarding drop-off schedules and donation protocols
- Track incoming deer donations and complete the HSH donation tracking forms (hunter ID, Confirmation #, weight, date of drop off, package numbers, etc.)
- Maintain clean and professional drop off area and walk in cooler.

3. Processing

- Perform skinning, butchering, and packaging operations following the requirements of MassWildlife.
- Monitor cold storage and freezer inventory to prevent spoilage

5. Food Safety & Hygiene Management

- Maintain strict sanitation standards in all drop off, storage, and processing areas
- Ensure that venison is handled at the required temperatures throughout the processing process.
- 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

6. Logistics & Inventory

- Maintain records of the MassWildlife data, tracking forms, meat volumes, and recipients as directed by the Venison Processing Manager

7. Community Engagement & Education

- Educate the public on ethical meat processing and food access.

- Support outreach efforts to expand hunter participation and community awareness.

Skills & Attributes

- Deep knowledge of meat processing, food safety, and wild game handling
- 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 through 28th February, 2026. Pay \$35 per hour.