

**STATE OF OHIO (DAS)**  
CLASSIFICATION  
SPECIFICATION

**CLASSIFICATION SERIES:**

Meatcutter

**SERIES NO.:**

4232

**MAJOR AGENCIES:** Mental Health, Mental  
Retardation/Developmental Disabilities

**EFFECTIVE DATE**

**SERIES PURPOSE:**

The purpose of the meatcutter occupation is to cut & process meat & cheese to be used in daily menus.

**CLASS TITLE:**

Meatcutter

**CLASS NUMBER:**

42321

**EFFECTIVE DATE:**

03/26/1990

**CLASS CONCEPT:**

The full performance level class works under general supervision & requires considerable knowledge of meat selection & meatcutting in order to slice, dice, grind & chop meat to meet menu requirements.

<b>CLASS TITLE</b> Meatcutter	<b>CLASS NUMBER:</b> 42321	<b>BARGAINING UNIT:</b> 05
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**EFFECTIVE DATE:**

03/26/1990

**JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)**

Slices, dices, grinds & chops frozen meat cuts & other meats & cheeses (e.g., receives & checks meat from storeroom, grinds meat for hamburger, sausage & meatloaf, slices bacon, ham & other cured meats) according to menu requirements.

Maintains sanitary work area & equipment; maintains inventory of supplies; maintains proper cold storage temperature.

**MAJOR WORKER CHARACTERISTICS:**

Knowledge of meat selection & identification; addition, subtraction, multiplication & division. Skill in operation of meatcutting & processing equipment. Ability to deal with problems involving several variables within familiar context; read short sentences with concrete vocabulary; move arms/fingers easily to perform manual functions; lift up to 65 lbs.; stand, walk or bend continuously.

**MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:**

Formal education in arithmetic that includes addition, subtraction, multiplication & division & in reading, writing & speaking common English vocabulary; 12 mos. trg. or 12 mos. exp. in meat selection & identification; 12 mos. trg. or 12 mos. exp. in operating meatcutting & processing equipment.

-Or equivalent of the Minimum Class Qualifications for Employment noted above.

**TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:**

Not applicable.

**UNUSUAL WORKING CONDITIONS:**

Exposed to meat slicers & grinders; exposed to loud noises; exposed to varying temperatures.