

Casing Splitter Interview Questions

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| 1. Tell me about a recent experience you've had working with your hands. |
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| 2. What kind of experience do you have using knives, cleavers, meat saws, bandsaws, or other equipment to perform meat cutting and trimming? |
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| 3. Have you found a quick and effective way to clean, trim, slice, and section carcasses for future processing? If so, share an example. |
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| 4. Describe methods you have found effective when removing parts, such as skin, feathers, scales or bones, from carcass. |
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| 5. What is the most challenging part of inspecting meat products for defects, bruises or blemishes and remove them along with any excess fat? |
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| 6. How do you stay fit in order to perform physical activities that are required in the workplace? |
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| 7. Share an experience in which your attention to detail and thoroughness had an impact on your last company. |
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| 8. Walk me through how you would prepare ready-to-heat foods by filleting meat or fish or cutting it into bite-sized pieces, preparing and adding vegetables or applying sauces or breading. |
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| 9. Share your approach when preparing sausages, luncheon meats, hot dogs, and other fabricated meat products, using meat trimmings and hamburger meat. |
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| 10. Provide an experience in which you were sensitive to someone's needs or feelings. How did your helpfulness affect your work environment? |
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