

Butcher Apprentice Interview Questions

1. Tell me about a recent experience you've had working with your hands.

2. How do you stay fit in order to perform physical activities that are required in the workplace?

3. What kind of experience do you have slaughtering animals in accordance with religious law, and determine that carcasses meet specified religious standards?

4. What have you found to be the best system to cut, trim, skin, sort, and wash viscera of slaughtered animals to separate edible portions from offal?

5. Describe an experience when you slit open, eviscerate, and trim carcasses of slaughtered animals. Share an example.

6. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.)

7. Walk me through how you would remove bones, and cut meat into standard cuts in preparation for marketing.

8. Describe methods you have found effective to shave or singe and defeather carcasses, and wash them in preparation for further processing or packaging.

9. Share an experience in which your diligence of inspecting equipment, structures, or materials helped you identify a problem or the cause of a problem.

10. Share an experience in which you've successfully learned how to handle a new piece of equipment?