



Gallaghers Quality Meats



#JOB-2444976

GALLAGHER'S QUALITY MEAT CTR, Lower



Main Street, Ballybofey, Co. Donegal, F93

Y8EF



No of positions : 1



Paid Position



40 hours per week



34000.00-0.00 Euro Annually



28/04/2026



26/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : gallaghersqualitymeats@eircom.net



Open your camera app & point here to view this ad online



Experienced Meat Processing Operative

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Role Overview

Gallagher's Quality Meats, Ballybofey, is seeking a skilled Meat Processing Operative to support its meat production operations in Ireland. This role requires proven experience in the processing of beef, pork, lamb and poultry, including cutting, deboning, grinding, and preparing meat products to customer and commercial specifications.

Key Duties and Responsibilities

Cut, debone, trim, and grind beef, pork, lamb and poultry using specialist butchery tools and processing equipment.

Prepare and assemble customer orders accurately in accordance with specified cuts, weights, and quality standards.

Weigh, wrap, label, and package meat and meat products for retail display or customer distribution.

Ensure all meat products are handled and processed in compliance with HACCP, food safety, and hygiene regulations.

Clean, sanitize, and maintain tools, machinery, and work areas to meet health and sanitation standards.

Store raw and processed meats in refrigerators and freezers at required temperatures to maintain quality and safety.

Monitor product quality and report any issues to supervisors.

Follow workplace health and safety procedures at all times.

Work as part of a production team to meet daily and weekly output targets.

Required Skills and Experience

Proven experience in meat processing or butchery, particularly with beef, pork, lamb and poultry.

Demonstrated ability to perform skilled cutting, deboning, and grinding tasks.

Strong knowledge of food safety, hygiene standards, and temperature control.

Experience working in a commercial meat processing or food production environment.

Ability to perform physically demanding work, including prolonged standing and manual handling.

High level of attention to detail and commitment to quality standards.

Minimum Qualifications

Relevant vocational training or 5+ years on-the-job experience in meat processing or butchery.

Food safety or HACCP training (or willingness to complete training upon commencement).

Must live in/ be able to reliably commute to Ballybofey. Work is 100% in-person on-site.

Employment Conditions

Full-time, permanent position with a minimum of 40 hours per week. No Sunday or bank holiday work.

Salary of at least €34,000 gross per annum (may increase with experience).

Please apply by sending your C.V. by email to gallaghersqualitymeats@eircom.net

- **Sector:** manufacturing

Career Level

- Experienced [Non-Managerial]