

## EVISCERATION PROCESSOR



This **Career Information Pamphlet** aims to provide relevant and useful information in exploring career options and prospects in various industries considering the current landscape in the world of work. The CIPs intend to guide jobseekers, professionals, researchers, and policy-makers on the nature of various jobs, educational requirements, skills and competencies, relevant attributes, employment opportunities, and the cost of training. Actual requirements may vary based on the hiring institution's/organization's discretion.



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**DEPARTMENT OF LABOR AND EMPLOYMENT**  
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## EVISCERATION PROCESSOR

**An Evisceration Processor removes the internal organs from carcasses during meat processing including washing out carcasses, cutting and salvaging components of the animal as assigned and inspecting carcasses for quality.**

Evisceration Processors observe safety and security procedures and report potentially unsafe conditions.



### QUALIFICATIONS

Evisceration Processors are **graduates/undergraduates of basic education** with necessary safety training.



### COMPETENCIES

#### Knowledge, Skills and Attributes

- Ability to apply safety measures
- Familiarity with tools and equipment
- Knowledge in calculations and estimations
- Manual dexterity to carry out works



### COST OF EDUCATION AND TRAINING

**Free Basic Education** is provided.

### Employment Prospects



#### Monthly Salary Range

₱ 5,000 - ₱ 6,000



#### Industries

- Agribusiness



#### Prospect for Career Advancement

Evisceration Processors may take advanced training or an associate degree in meat science to become Slaughter processor specializing in deboning, general operator, hanger / loader, packing / scales in large food processing companies or at smaller independent animal processing facilities.