

## **COLDSTORE TEAMS**

The Coldstore Teams are located in Brisbane at Morningside and Hemmant and are responsible for storage, sorting and blast freezing of meat products and picking of orders for distribution throughout Australasia.

## **CUSTOMER SERVICES TEAM**

The Customer Services Team markets Nolan Meats Meat Products across Australia.

## **SERVICES TEAM**

Our Services Team fulfils a variety of functions, from laundry work, ensuring that grounds and surrounds are cleaned and maintained, and providing back up skilled workers to Teams.

## **ADMINISTRATION TEAM**

The Administration Team undertakes all the administrative requirements of Nolan Meats. These duties include reception, payroll, accounts payable and receivable and livestock purchases and processing.

## **ENGINEERING TEAM**

The Engineering Team maintains plant, equipment and buildings, including repairs, maintenance, and construction of new plant for the continuous improvement to meat production. Our Team employs trade qualified and apprenticed Team Members in most recognised trades as well as general labourers.

## **PEOPLE TEAM**

The People Team manages Human Resource, Training and Development, Workplace Health and Safety and Injury Management activities.

## **STANDARDS TEAM**

The Standards Team manages Quality Assurance, AUS-MEAT and MSA and Environmental Standards. This involves monitoring internal activities and liaising with government bodies and external agencies.

## **SYSTEMS TEAM**

The Systems Team develops and maintains software and hardware systems to support the business processes of Nolan Meats.

## **SPECIALIST SKILLS**

### **AUS-MEAT OFFICERS**

Fundamentals of **AUS-MEAT Grading** include carcass description and measurement for their relevant area. AUS-MEAT Officers measure, assess and grade bodies and cuts of meats.

### **MEAT STANDARDS AUSTRALIA (MSA) GRADERS**

Team Members trained in **MSA Grading** will learn about meat science and technology aspects of beef quality and grading procedures.

### **MEAT SAFETY INSPECTORS (MSI)**

MSI inspect all carcasses to ensure they are fit for human consumption. Team Members trained in this specialist skill will obtain qualifications in **Meat Safety**.

### **LEADERSHIP TRAINING**

Nolan Meats now offers training to our Team Leaders and Work Group Leaders in **Certificate IV Leadership**.

**If you would like more details on these careers and much more!!!**

### **CONTACT**

#### **People Team**

**Phone: (07) 5482 3188**

**Fax: (07) 5482 1972**

**OR try our website [www.nolan.com.au](http://www.nolan.com.au)**

## **LOOKING FOR A CAREER?**



## **WHAT ABOUT A CAREER AS A MEAT INDUSTRY PROFESSIONAL?**

Nolan Meats Pty Ltd is a world class meat processor. We supply high quality meat products to a variety of customers throughout Australia and overseas.

We feedlot and process cattle and veal, operate a cold store, wholesale and transport product, as well as construct and maintain an extensive range of plant and equipment.



## FEED TEAM AND CATTLE TEAM

Nolan Meats is one of the top ten feedlotters in Australia. We feedlot up to 20,000 cattle at any one time. As well as this, we have our own feedmill in Cinnabar that mixes feed for our livestock.

## STOCK TEAM

The Stock Team receives the cattle and holds them in the yards until needed for processing. Team Members are required to account for every animal using state of the art technology.

## SLAUGHTER FLOOR TEAM



The Slaughter Floor Team prepares the carcase for further processing in the Boning Room or Retail Butcher Shops.

Team Members receive training in **Certificate II Abattoir** and then continue on to gain a **Certificate III Slaughtering**.

## DISTRIBUTION TEAM

The Distribution Team takes carcasses and chills them ready for direct distribution to wholesalers or for further processing in the Boning Room.



Team Members in the Distribution Team will receive training in a **Certificate II Abattoir**.

## BONING ROOM TEAM

The Boning Room cuts the chilled meat into smaller specified portions for packaging and distribution to Retail Butcher Shops and other customers.



Team Members receive training in **Certificate II Abattoir** and then continue on to gain a **Certificate III Boning**.

## OFFAL TEAM

The Offal Team's responsibility is the harvest of fancy meats and the processing of tripe for both the local and export markets.

Team Members in the Offal Team will receive training in a **Certificate II Abattoir**.



## TRANSPORT TEAM

Our Drivers are required to distribute our product to customers all over eastern Queensland. Nolan Meats Pty Ltd has covered the cost of gaining required licenses for Team Members.

## BY-PRODUCTS TEAM

By-Products process all raw materials to produce meat meal and tallow. They also process hides to sell to leather companies and produce compost.



Team Members receive training in a **Certificate II Abattoir** and then continue on to gain a **Certificate III Rendering**.