

# VACANCY

## 2 x DEBONER

🕒 Permanent Contract 📍 Breaker

Savanna Beef Operations (Pty) Ltd was established in 2023 by the Beef Value Chain Forum of Namibia and is in the process of setting up an export abattoir and a red meat processing facility between Okahandja and Windhoek. Savanna Beef Operations (Pty) Ltd is an equal opportunity employer and invites suitably qualified and experienced candidates to apply for the following position.

### PRIMARY PURPOSE OF THE POSITION

Ensuring the correct removal of primary cuts from carcasses to maximize yield, maintain product consistency, and meet customer specifications.

### KEY DUTIES AND RESPONSIBILITIES

- Removing primary meat cuts (e.g, chuck, brisket, loin, leg) from beef carcasses or quarters.
- Follow cutting specifications at all times.
- Ensuring Good Hygiene Practices at all times.
- Strict following of all Safety Procedures / Requirements.
- Ad-Hoc Task as and when Required by Management.

### QUALIFICATIONS, EXPERIENCE, REQUIREMENTS AND SKILLS

- Grade 10. (NQF 2)
- Experience working in an FMCG environment will be advantageous.
- Namibian Citizen.
- Proficient in English.
- Must be able and willing to work shifts, weekends, overtime and public holidays.

### APPLICATION PROCEDURE

Savanna Beef Operations (Pty) Ltd offers a competitive market-related Salary and Benefits.

Previously Disadvantaged Namibians (PDN) and women are encouraged to apply.

Submit a cover letter, providing a detailed motivation for your application, with an updated, Curriculum Vitae to the HR department. Mail your completed application to: [HR@Sbo.na](mailto:HR@Sbo.na)

**THE SUBJECT LINE FOR APPLICATIONS SHOULD BE: DEBONER**

No late applications will be accepted.

Only short-listed candidates will be contacted, and no documents will be returned to applicants.

CLOSING DATE FOR APPLICATIONS:

# 15 APRIL 2026