

VACANCY

SUPERVISOR: DEBONING

🕒 Permanent Contract 📍 Deboning

Savanna Beef Operations (Pty) Ltd was established in 2023 by the Beef Value Chain Forum of Namibia and commenced trading in November 2025 following the completion of our state-of-the-art abattoir, with an annual slaughter capacity of 50,000 cattle.

As a subsidiary of a holding company listed on the NSX (over-the-counter trading entity).

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

To supervise and coordinate daily operations within the Deboning Department, ensuring efficient production flow, achievement of production and yield targets, effective utilisation of labour and resources, and compliance with quality, food safety, hygiene, occupational health and safety and customer requirements. The position provides operational leadership to Team Leaders and production teams and supports the Deboning Manager in achieving departmental performance and operational objectives.

KEY DUTIES AND RESPONSIBILITIES

- Supervise and coordinate daily deboning operations to ensure effective production flow and achievement of departmental requirements.
- Coordinate and monitor Team Leaders to ensure production activities, priorities and resources are effectively managed.
- Monitor production output, productivity, labour utilisation and operational performance against planned targets. Ensure meat products are processed, handled, packed and presented according to customer specifications, quality standards and production requirements.
- Monitor and control yield, product losses, rework and wastage, identifying and implementing opportunities for improvement. Identify production constraints, bottlenecks, delays, equipment issues and resource requirements, taking corrective action or escalating where required.
- Ensure compliance with food safety, HACCP, GMP, hygiene, sanitation, traceability and product-control requirements.
- Ensure compliance with occupational health and safety requirements, including safe working practices, PPE and equipment operation.
- Monitor staffing levels, absenteeism, employee performance and deployment to ensure effective utilisation of available personnel.
- Provide guidance, coaching and performance support to Team Leaders and Multi-Skilled Operators.
- Coordinate with Maintenance and other support departments to address equipment, workflow and operational requirements.
- Perform other reasonable and ad hoc duties as required by management.

QUALIFICATIONS, EXPERIENCE AND SKILLS

- Minimum 5 years' experience in a meat-processing or abattoir environment, with substantial experience in deboning operations.
- Of the above experience, at least 2 years must be in a supervisory or leadership capacity.
- Proficient in English, being bilingual will be advantageous.
- Able and willing to work shifts, weekends, overtime and public holidays.
- Namibian citizen.
- **Required Skills and Knowledge:**
 - Sound knowledge of beef processing, deboning operations and downstream production processes.
 - Strong understanding of production planning, workflow, productivity, yield and wastage management.
 - Knowledge of beef anatomy, primary cuts and product specifications.
 - Ability to work efficiently under pressure in a fast-paced production environment.



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

THE SUBJECT LINE FOR APPLICATIONS SHOULD BE: SUPERVISOR DEBONING

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:

27 AUGUST 2026