

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 Electrical and mechanical trades including Fitters, Welders and Boiler Makers, as well as general labourers.

These trades are often highly regulated and require high levels of safety and concentration. Team Members can undertake Certificate II (school based) and/or Certificate III (trade qualified) training in their chosen field.

SERVICES TEAM

Our Services Team fulfils a variety of functions from ensuring that grounds and surrounds are maintained, to fulfilling key support roles in all teams.

TRANSPORT TEAM

Our drivers distribute our product to customers all over Queensland. Nolan Meats covers the cost of gaining required licences for Team Members.

ADMINISTRATION

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

SPECIALIST SKILLS

AUS-MEAT OFFICERS

Fundamental 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 offers training to our Team Leaders and Work Group Leaders in **Certificate IV Leadership**.

CONTACT:
THE PEOPLE TEAM OFFICE
(07) 5489 6888



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 Australian and International Markets.

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



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FEEDLOT AND CATTLE TEAM

Nolan Meats is one of the leading feedlotters in Australia. We feedlot up to 15,000 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 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 carcasses 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**.

BONING ROOM TEAM

The Boning Room cuts the chilled meat into Primals and Trimmings 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 or Certificate III Slicing**.

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**.

CUSTOMER SERVICE

The Customer Services Team markets Nolan Meats meat products across Australian and International Markets.

They are an experienced sales team often with extensive meat industry experience.

COLD STORAGE TEAMS

Cold Storage facilities are located at Morningside and Hemmant in Brisbane. The Morningside facility stores and blast freezes meat for distribution to our international markets. Hemmant stores carcasses for distribution to domestic markets.

BY PRODUCTS TEAMS



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 **Certificate II Abattoir** and then continue on to gain a **Certificate III Rendering**.

OFFAL TEAM

The Offal Team collects offal from the processed carcass. They clean and trim each piece to produce world class product for international and domestic markets.

Team Members receive training in **Certificate II Abattoir** and can continue their training to achieve a **Certificate III Meat Processing - General**.

STANDARDS TEAM



The Standards Team monitors, verifies and supports how industry standards and trading language are applied throughout the company.