Product Coordinator Intern
J&J TAYLOR CATTLE COMPANY, LLC
JOB DESCRIPTION

Date: 3/1/2018

J&J Taylor Cattle Company, LLC is a family owned and operated progressive cattle ranching operation. We have vertically integrated the ranching process by directly controlling our product from raising the animal all the way to the sales and delivery of products to the customer. Beef steers are our business, and all-natural beef...straight off the ranch is our passion. Our sales channels provide our product directly through distributors, restaurants, and the general public. Please visit our website (www.jt2beef.com) for more information.

We are looking for a special individual who is passionate about serving and educating the public on the value of ranch raised beef. A strong foundation in beef carcass anatomy, processing beef, and ability to educate the public on types of beef cuts is a MUST! This exciting role will offer opportunities to work in many aspects of the business. The Products Coordinator position will have the opportunity to obtain hands on experience in a USDA certified plant working with professional butchers in breaking a carcass down into products. In addition, this position will interact with and educate the public in both a wholesale and retail environment while being actively involved in pricing, marketing, and various business strategies aimed at increasing market share.

JOB DUTIES

• Hands-on in product creation and production
• Product packaging, handling, and organizing
• Inventory organization and inventory control in multiple locations
• Public education and service in a retail environment
• Logistics and customer interface to wholesale and restaurant customers

JOB REQUIREMENTS

• Measurable attention to detail on labeling, marketing, and customer interaction
• Proven ability to learn quickly in a dynamic and fast-moving environment
• Demonstrated knowledge of product and food safety
• Passion for disseminating cooking, grilling, and food preparation information
• Proven history of stellar customer service skills
• High standard for freshness and quality of product production
• Exhibit a deep desire for clean and tidy approach to the work place
• Ideally suited for a Graduating Senior in 2019

This internship starts June 1, 2019 and will last for 10 weeks. This is an on-site internship where housing will be provided. Additionally, the intern will receive $500 stipend every two weeks for the duration of the internship. For the right candidate, with a successful completion of the internship, there may be full-time employment opportunities. This is a great opportunity for someone wanting to build a career while enjoying a beautiful ranch setting. Family friendly individuals are encouraged to apply. To learn more about us check out our website: www.jt2beef.com. Qualified individuals please send your resume to jason.taylor@jt2beef.com.