
Meat Cutter/Butcher (NOC 6331)

JOB ORDER # 013

Rate of pay: \$13.00 / hour

Location: Moncton, New Brunswick, Canada

Hours per week: (TBD)

Type: Full-time

Main duties include but are not limited to the following:

- Responsible for cutting, trimming, packaging, wrapping and labeling meat products as required.
- Receive and inspect new shipments of meat to verify quantity and quality
- Cut, trim, bone, and grind
- Weigh, wrap and package and price cuts of meat
- Prepare special cuts of meat for special orders
- Operate computerized inventory record keeping and re-ordering systems
- Understand and follow all pertinent Food Safety guidelines, procedures and requirements
- May be required to oversee and undertake thorough cleaning and inspection of all cutting
- Ensure accuracy in all transactions, inventory and procedures
- May be required to participate in all manners of maintenance
- Maintain a high level of product and service knowledge
- Maintain a professional appearance, demeanor, and attitude at all times
- Follows GMP's Good Manufacturing Practices as outlined in policy
- Perform other tasks including receiving, warehousing and sanitation when required.
- Reports directly to the Retail Ready Meat Operations Manager.

Experience/Requirements:

- Successful candidates will preferably have grade 12 or equivalent (niveau bac ou équivalent).
- Previous work experience as a Meat Cutter a must (3 years).
- Physical effort: ability to reach, bend, stoop and lift a minimum of 25 pounds. Ability to push or pull to 1,350 pound using a pallet jack. Ability to break down and reassemble all equipment in the department for sanitation purposes.
- Must be fluent in English.
- Must be able to submit previous employment certifications.

Note:

- Always indicate in your CV/resume the *position applied for, Job Order #* and your *Skype ID*.
- CVs/Resume files should be named in the following manner:
 - **Last Name, First Name - Position Applied for-Job Order #**
Example: *Sonaz, Emilio – Carpenter-013*