



**TRUE NORTH
FOODS** 

offering our best.

Experienced Meat Cutters

Location: Carman, Manitoba

Wage: \$18.05 per hour for Experienced Cutters

- **Join a locally owned and operated company that is committed to sustainability and quality!**
- **Earn an attractive hourly rate plus great employee benefits!**
- **Multiple opportunities currently available in Manitoba!**

About True North Foods

True North Foods is Manitoba's only federally-certified ruminant processing facility and was established by this desire to re-establish federally-certified beef processing capacity in the province of Manitoba. With a focus on local ownership and management, sustainability, and a commitment to quality and food safety, our plant was built for Manitobans by Manitobans.

We broke ground on our state-of-the-art facility in 2013, commenced operation the following year, and obtained our federal certification and license in 2015. **Located in rural Manitoba, 6 km north of the town of Carman, yet only 70km southwest of Winnipeg, we offer proximity to producers and consumers alike.**

About the Opportunity

True North Foods currently has multiple opportunities available for **Experienced Meat Cutters** to join our team in **Carman**, Manitoba on a full-time basis.

With an unwavering commitment to food safety and employee safety, responsibilities will include:

- Working in a smart, safe, and accurate manner by following all HACCP procedures to ensure compliance with all food safety standards including CFIA
- Maintaining a hygienic work environment by ensuring that all tools and equipment are clean and operational
- Using all required workplace safety equipment including hardhats, gloves, uniforms, and other equipment deemed necessary
- Using the computer system to scan and trace meat cuts

As an **Experienced Meat Cutter**, you will expertly cut meat to specifications at a high-pace with minimal-to-no errors and coach junior meat cutters to improve efficiency and to keep pace with your work. Above all, you will foster a culture of performance, safety, respect, and satisfaction.

To be considered for this role, you will need to have **at least five-years meat cutting experience in an industrial slaughterhouse** and be able to deconstruct an entire cattle carcass to specific specifications within a predetermined amount of time. You will also possess:

- The ability to communicate with and coach junior staff, and to deal with management in professional manner
- The ability to adhere to and help set production targets
- A commitment to punctuality
- Proficiency in English
- Experience in a BRC facility (asset)
- Previous supervisory experience (asset)

To be considered for this role, you will need to be **flexible** and **adaptable**, have good **manual dexterity**, and have the ability to lift, push, and pull up to 60lbs/27kgs.

Due to the nature of this role, it is important that you are comfortable working in cold and noisy conditions. You must also be comfortable standing for your entire shift and completing fast paced repetitive work.

About the Benefits

At True North Foods, you will not only be advancing your career with a rapidly growing company, you will also be joining a supportive and hard-working team who take pride in their work. In exchange for your hard work and dedication, you will receive a **competitive hourly salary of \$18.05 per hour** and a host of great benefits including:

- **Extended health and dental benefits and a Health Spending Account**
- **Life insurance**
- **Short-term incentives/bonuses and opportunities to earn overtime**
- **Training and opportunities for growth**
- **A Monday to Friday schedule with regular working hours**
- **Relocation assistance available for the right candidate**

If you are a reliable and adaptable team-player with a good work ethic, please apply to *True North Foods* today by emailing your resume to jackie@truenorthfoods.ca.