

## MANITOBA START JOB OPPORTUNITY BROADCAST (J.O.B.) ADVERTISEMENT

POSITION	INDUSTRIAL MEAT CUTTER - BRANDON
JOB NUMBER	3935
NUMBER OF POSITION/S	TBD
NOC CODE	9462
CLOSING DATE	2021-05-31
LOCATION	Brandon, MB
ACCESSIBLE BY TRANSIT	No
HOURS PER WEEK	40
HOURLY WAGE RANGE	\$15.40 - \$21.70
WAGE DETAILS	+ Production Bonus of up to \$1.00/hour + Attendance Bonus of up to \$1.00/hour + Further increases as per Collective Agreement
JOB TERMS	TBD
JOB DESCRIPTION	<p>Employer is a leading Canadian food processing company committed to delivering quality food products to consumers around the world. We are looking for Industrial Meat Cutters to join us at our Brandon, Manitoba plant.</p> <p>POSITION SUMMARY:</p> <ul style="list-style-type: none"> <li>- Positions includes slaughtering livestock and remove viscera and other inedible parts from carcasses, cut pork carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging. Positions are available in a variety of departments including Cut and Kill floors.</li> <li>- A 100% company paid Benefits package is provided including Major Medical, Dental, Life Insurance, Short-Term and Long-Term Disability, as well as enrollment in the Company Pension Plan.</li> </ul>
JOB DUTIES	<p>RESPONSIBILITIES:</p> <ul style="list-style-type: none"> <li>- Participate as part of a team in the processing of hogs to produce fresh and frozen product</li> <li>- Assist with various tasks in the department assigned</li> <li>- Keep up to production line speed</li> <li>- Knife and other equipment use will be required</li> <li>- Cut meat into specific cuts for institutional, commercial, or other wholesale use</li> <li>- Remove bones from meat</li> </ul>
QUALIFICATIONS, REQUIREMENTS & SKILLS	<p>REQUIRED SKILLS:</p> <ul style="list-style-type: none"> <li>- Graduate of High school; post-secondary education is considered an asset</li> </ul>

## MANITOBA START JOB OPPORTUNITY BROADCAST (J.O.B.) ADVERTISEMENT

<b>QUALIFICATIONS, REQUIREMENTS &amp; SKILLS</b>	<ul style="list-style-type: none"><li>- Two (2) years verifiable experience as a Butcher/Meat Cutter in the past five (5) years</li><li>- Previous industrial/manufacturing plant experience is considered an asset</li><li>- Ability to work in a wide range of environmental conditions from cool to warm and wet to dry</li><li>- Ability to perform repetitive physical tasks and stand for long periods of time</li><li>- Experience working with and committed to Good Manufacturing Practices is an asset</li><li>- Comfortable being part of a multi-cultural, unionized environment</li><li>- Must be committed to safe work practices</li><li>- Must have good communication and interpersonal skills and be focused on continuous improvement</li><li>- Use knives and other equipment to disassemble hog product for further processing</li><li>- Ensure safe and hygienic practices are applied to all tasks performed as per Company policies</li></ul>
<b>APPLICATION PROCESS</b>	Send targeted resume Apply through your CC
<b>APPLICATION DETAILS</b>	Kindly send your targeted resume and cover letter to your career coach. indicate the job number in the subject line of your email. please.
<b>JD</b>	Yelena Petrukhina