



PIONEER MEAT LTD.

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Pioneer Meat - owned by The Progressive Group of Companies since August-2019

Position: Industrial Meat Cutter (NOC# 9462)

Date: May 7, 2021

Number of Positions: 10

Wage: \$16.00/hour

Terms of Employment: Permanent Full-time (40 hour/week); includes varied hours and the potential for overtime.

Language at work: English

Benefits: After 3 months employment, employees are enrolled in a Group benefit package which includes: health, dental, prescription and Employee Assistance Program (company pays); and life/disability insurance (employee pays). After 2 years employees are eligible to enrol in a company matched RRSP/DPSP retirement plan.

Vacation: 10 days paid vacation after one (1) full year of work.

Reports to: Lead Hand on Harvest Department or Lead Hand on Cut Department

Purpose: Able to Harvest animals and prepare them for the process of deboning and/or able to cut, trim and prepare carcasses for packing and marketing

Experience level: minimum 2 years experience in the meat industry which shows skills matching the duties and responsibilities, qualifications and shows ability to meet the expectations of the company as noted below.

DUTIES/RESPONSIBILITIES:

Harvesting:

- Unload the trailer of the animals coming into the barn/plant for slaughter
- Count and record the numbers of animals
- Stun animal prior to slaughter
- Sever jugular veins to drain blood and facilitate slaughtering
- Shackle hind legs of animals to raise them for slaughtering
- Knowledge and abilities in scalding tank processes
- Scrape/singe the carcass
- Wash carcasses in preparation
- Bunged and hang up carcass
- Splitting of whole carcasses in half for delivery

- Cut, trim and sort the internal organs of slaughtered animals to separate edible portions from offal
- Weigh carcasses to be moved in to the cooler
- Clean and sanitize the kill floor
- Other duties as assigned
- Follow Food Safety Requirements
- Follow Health/Safety Requirements

Cutting:

- Debone from warm hanging carcass
- Cut bones from standard cuts of meat, such as chuck, hams, loin, plated, round and shanks to prepare meat for processing using a knife and meat hook. Insert the knife in the meat around the bones to separate meat, fat, tissue and defects
- Knowledge of the different cuts of meat
- Tend assembly line, performing a few of the many cuts needed to process a carcass
- Other duties as assigned
- Follow Food Safety Requirements
- Follow Health/Safety Requirements

QUALIFICATIONS:

- Knife handling skills
- Able to move and handle carcasses of various weights on a daily basis
- Able to multi task
- Communication skills-have good spoken/written English
- Able to work independently
- An awareness of hygiene, health and safety issues
- Good physical health

EXPECTATIONS:

- Able to cope with the physical demands of the job
- Good hand-eye coordination
- Knowledge of the different cuts
- Accuracy rate
- Ability to work as part of a team
- Attention to detail
- Able to work safely

WORKING CONDITIONS:

- Standing for long periods of time
- Repetitive motion
- Cold and sanitary environment
- Slippery conditions
- Able to wear the required clothing and equipment for the area worked