

Meat Cutter

Sobeys

Job Description

Provide customers with friendly and professional service while preparing meat products for customer purchase and meat displays. Actively contribute to an environment of employee and customer engagement.

Duties:

- Provide customer service to meet customer needs
- Prepare meat products
- Merchandise meat area if applicable
- Maintain meat department area
- Receive meat orders
- Performs special order meat product requests
- Participate in professional development
- Meet company meat standards and Canadian Food Inspection Agency regulations (CFIA)
- Adhere and implement all applicable company standards
- Perform administrative duties as required
- Provide technical training to new staff and clerks
- Assist Meat Manager/ Clerk Department Second Meat if applicable

Duties:

- Full knowledge of department operations and skills
- Ability to work independently in a fast-paced environment
- High School Diploma
- Minimum 12 months of experience

Additional Information:

- No previous experience required

Hours: Full Time & Part Time

Wage: Starting wage dependent on experience & skill

Language Level: Basic- Intermediate (Must be able to Communicate Effectively and Understanding Safety Procedure)

Location: Portage La Prairie, Manitoba

Contact:

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