



**TRUE NORTH
FOODS** 

offering our best.

Industrial Meat Cutters/Butchers (NOC 9462)

Location: Carman, Manitoba

- **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.

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 **Industrial Meat Cutters/Butcher** to join our team in **Carman**, Manitoba on a long term, 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 **Industrial Meat Cutters/Butcher**, you will cut meat carefully as per instructions in order to meet customer specifications and ensure minimal waste. You will be required to identify meat cuts, address errors, and work as part of a team to meet or exceed production targets while keeping pace with a conveyor. This is a great opportunity for workers who are looking for stable, full-time work.

Qualifications:

- Three (3) years working experience as a Meat Cutter/Butcher and De-boner at an industrial meat plant
- At least high school or grade 12 graduate
- Have a valid passport with 2 years minimum validity
- Physically fit and ages of 21-45
- IELTS English (General not Academic) Proficiency test result with the following score: Listening - 4.5, Reading - 3.5, Speaking - 4.0, Writing - 4.0
- The ability to follow directions, maintain production pace, and work under pressure when required
- A commitment to punctuality and good communication skills

In order 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 starting hourly salary of \$14 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**
- **A Monday to Friday schedule with regular working hours**