



## Industrial Meat Cutter

### Description

POSITION(S): Industrial Meat Cutter (Permanent, Full Time)

LOCATION: 6355 Richmond Avenue East Brandon, Manitoba

STARTING WAGE: \$16.00 - \$22.70 /hour

- + Production Bonus of up to \$1.00/hour
- + Attendance Bonus of up to \$1.00/hour
- + Further increases as per Collective Agreement

### Duties

POSITION SUMMARY:

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.

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 Maple Leaf Pension Plan.

RESPONSIBILITIES:

- Participate as part of a team in the processing of hogs to produce fresh and frozen product
- Assist with various tasks in the department assigned
- Keep up to production line speed
- Knife and other equipment use will be required
- Cut meat into specific cuts for institutional,

### Closing Date

January 28, 2023

### Categories

Natural Resources, Agriculture and Production

### Employer

Maple Leaf Foods Inc

### Location

Rural

### Address

6355 Richmond Ave East  
Brandon, R7A7M5

### Job Type

Full-time

### Education Level

High School

### Wage

\$16.00 - \$22.70

commercial, or other wholesale use

- Remove bones from meat

## **Qualification**

### REQUIRED SKILLS:

- Graduate of High school; post-secondary education is considered an asset
- Two (2) years verifiable experience as a Butcher/Meat Cutter in the past five (5) years
- Previous industrial/manufacturing plant experience is considered an asset
- Ability to work in a wide range of environmental conditions from cool to warm and wet to dry
- Ability to perform repetitive physical tasks and stand for long periods of time
- Experience working with and committed to Good Manufacturing Practices is an asset
- Comfortable being part of a multi-cultural, unionized environment
- Must be committed to safe work practices
- Must have good communication and interpersonal skills and be focused on continuous improvement
- Use knives and other equipment to disassemble hog product for further processing
- Ensure safe and hygienic practices are applied to all tasks performed as per Company policie

## **Email**

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