



Industrial Meat Cutter (NOC# 94141)

Description

Number of Positions: 50

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 business 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.

Closing Date

October 22, 2024

Categories

Natural Resources, Agriculture and Production

Employer

Pioneer Meat

Location

Rural

Address

P.O. Box 998 Altona,
R0G 0B0

Job Type

Permanent

Education Level

High School

Wage

\$16.00 - \$16.00

Education: Candidates do not need standard educational qualifications.

Contact Information (Email): hr@pioneermeat.ca

Duties

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

Qualification

QUALIFICATIONS:

- Knife handling skills

Email

hr@pioneermeat.ca

- 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