



Sausage Maker

Description

Experienced Sausage Maker

Must have the ability to make a minimum of 200-250lbs of sausages per day.

We will not train you must have experience.

Duties

Languages

English

Education

- No degree, certificate or diploma

Experience

3 years to less than 5 years

On site

Work must be completed at the physical location.
There is no option to work remotely.

Work setting

- Butcher shop

Responsibilities

Tasks

- Clean meats to prepare for processing or cutting
- Cut carcasses, sides and quarters
- Cut, trim and prepare standard cuts of meat
- Wrap and package prepared meats
- Remove bones from meat
- Cut poultry into parts

Closing Date

July 24, 2026

Categories

Services

Employer

Frigs Natural Meats &
More LTD

Location

Seven Oaks

Address

3515 Main Street West
St. Paul, R4A1A1

Job Type

Full-time

Education Level

College

Wage

\$20.00 - \$28.00

- Grind meats
- Make 200-250 lbs of sausages per day
- Prepare special displays of meats, poultry and fish products
- Shape, lace and tie roasts, other meats, poultry and seafood
- Prepare special orders

Additional information

Security and safety

- Bondable

Work conditions and physical capabilities

- Work under pressure
- Fast-paced environment
- Standing for extended periods
- Attention to detail
- Physically demanding
- Handling heavy loads
- Hand-eye co-ordination

Personal suitability

- Accurate
- Dependability
- Efficient interpersonal skills
- Excellent oral communication
- Initiative
- Organized
- Reliability
- Team player

Qualification

Experience and specialization

Equipment and machinery experience

- Band saw
- Smoke House
- Meat Grinder and Mixer
- Manual cutting utensil
- Power grinder
- Sausage machine
- Slicing machine

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