Butcher, Wholesale

Big Red Food Service

Job ID
50263

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LOCATION	DATE POSTED	EXPIRY DATE
133 Front Street North, Thorold, ON | Ontario	27-05-2026	22-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.40 hourly for 30-40 hours per week	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job Title: Butcher, Wholesale
Employer Name: Big Red Food Service
Job details
Location of work: 133 Front Street North, Thorold, ON L2V 0A3
Salary: $23.40/ hour
Vacancies: 1 vacancy
Employment groups: Youth (offers on-the-job training tailored to youth, provides awareness training to employees to create a welcoming work environment for youth), Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors are welcome
Terms of employment: Permanent employment, Full time: 30 to 40 hours/ week
Start date: As soon as possible
Employment conditions: Overtime, Early Morning, Morning, Day, Evening, Weekend
Job Requirements
Languages: English
Education: Secondary (high) school graduation certificate required
Experience: Work experience as butcher, wholesale for 1 year or more required
Work setting: Meat processing and/or packing plant/establishment
Work site environment: Cold/refrigerated
Tasks/ Job Duties: Inspect and clean raw meat products to ensure they are ready for processing and packaging; Cut animal carcasses, sides, and quarters into smaller portions for further processing; Trim, portion, and prepare various standard cuts of meat according to company and customer specifications; Debone meat products using appropriate cutting techniques and equipment; Grind and process meat for production purposes; Prepare and manufacture specialty meat products and sausages; Shape, tie, and prepare roasts, poultry, and other meat products for sale or distribution; Package, wrap, label, and store finished meat products in accordance with food safety standards; Prepare custom meat orders based on production or client requirements; Train and provide guide to junior meat cutters, butcher apprentices, and meat packaging staff; Supervise and coordinate the work for meat cutters, butcher apprentices, and meat packers to ensure quality and efficiency; Maintain cleanliness and sanitation of work areas, tools, and equipment in compliance with health and safety regulations.
Equipment and machinery experience: Operate and safely handle meat processing equipment and machinery, including

band saws, power grinders, sausage making machines, slicing machines, and various manual cutting tools and utensils
Work conditions and physical capabilities: Standing for extended periods, Handling heavy loads, Physically demanding
Who can apply to this job: Only apply to this job if you are a Canadian citizen or a permanent resident of Canada or You have a valid Canadian work permit.
If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.
How to apply: Send resume by email to bigredmarkets.resume@gmail.com

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