

Butcher's Assistants/Meat Cutters

Employer: Penokean Hills Cooperative

Posted: 13 months ago

ES Job ID: 3900

Sector(s): Other

Salary: 19

Closing Date: April 04, 2023

Location: Bruce Mines

Duration: Full Time

Job Description:

Penokean Hills Farms is a growing, local beef business with good opportunity for advancement and a strong sense of community. Be apart of a unique team which produces local beef and supports the local food/agriculture industry here in Algoma. We provide premium beef across the province to niche high end markets such as restaurants and butcher shops. We are looking for talented, reliable, and hard-working individuals to join our team in a brand new state of the art facility (2023). Ideal candidates are those who want to make Penokean Hills Farms their career choice.

We are looking for an experienced or trainable Butcher's Assistants/Meat Cutters who are eager, safety-conscious, and dependable, with a positive attitude. We offer an excellent work environment with competitive wages and wonderful work culture. The Butcher Assistants/Meat Cutters prepare meat for further processing and packaging for wholesale distribution. This is a physically demanding position and will require continuous standing for extended periods, as well as some heavy lifting. Knife work involves regular repetitive use of hands, wrists, arms, and shoulders.

Main duties:

- Working in a time-sensitive process of deboning, trimming, and preparing standard or specialized cuts of meats using knives
- Cut beef, and pork into primal cuts for further cutting, processing, or packaging
- Working with specialized knives and equipment adhering to workplace health and safety requirements as well as safe food handling practices
- Remove skin, excess fat, bruises, or other blemishes from meat portions
- Responsible for the cleaning of all equipment and work areas in the department
- Possible kill floor opportunities as well

Job Type: Full-time

Salary: \$19.00-\$24.00 per hour

Schedule: Day shift

Work Location: In person

Required Skills:

Requirements:

- Previous experience in meat processing and packing environment using manual cutting utensils is an asset
- Ability to work under pressure and meet tight deadlines
- Ability to work under cold conditions
- Commitment to safety and food quality processes
- Ability to stand and perform repetitive physical tasks for extended periods
- Attention to detail and working well with others



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- Enthusiasm and willingness to learn and develop
- Critical thinking, significant use of memory and continuous learning
- Excellent hand-eye coordination and decision-making skills
- Reliability/Dependability

Requirements:

Ability to commute/relocate:

- Bruce Mines, ON: reliably commute or plan to relocate before starting work (required)

Education:

- Secondary School (preferred)

Experience:

- Meat Cutting: 1 year (preferred)
- Kill Floor: 1 year (preferred)
- Retail Butcher: 1 year (preferred)

How to Apply:

Please send your resumes to: chris@phfarms.ca

Visit www.phfarms.ca for more info about us

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