

Position:	Butcher
COMPANY:	G&S Meats
LOCATION:	Morningside
HOURS:	Full-time; 40 hours/week
SALARY:	\$25.00/hour to start
REQUIREMENTS:	<ul style="list-style-type: none"> • Experience in the field • Organized and proactive • Enjoy working with people and are a team player • Take direction when needed and take initiative to support the team • Manual dexterity, physically fit and capable of performing repetitive tasks in a fast-paced environment • Attention to detail • Standing for extended periods • Prior experience or relevant certification is an asset, on-the-job training is provided • Ability to handle weights up to 45 kg (100 lbs)
DUTIES:	<ul style="list-style-type: none"> • Navigate the meat processing facility • Assist with washing equipment and prepare for next day duties • Duties are added as the person becomes familiar with routine • Meat processing, trimming meats, cutting and preparing for sausage processing, assist with the process of sausage making and packaging • Split, break, and cut whole carcasses into smaller portions to facilitate handling and further processing including tying roasts and cutting steaks
POSTING DATE:	March 18, 2022
CLOSING DATE:	When suitable candidates are found
HOW TO APPLY:	Submit resume by e-mail to elvavali11@gmail.com ; Contact phone number is 403-783-5805