



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

Butcher, Retail

Job ID	02-B4-DC-FE-96-F5	
Web Address	https://careers.indigenous.link/viewjob?jobname=02-B4-DC-FE-96-F5	
Company	Columbus Meat Market	
Location	Vancouver, British Columbia	
Date Posted	From: 2024-05-31	To: 2024-11-27
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$23.00 Hourly / 40 Hours Per Week	
Languages	English	

Description

1310 Nanaimo St., Vancouver, BC, V5L 4T6

Permanent employment, Full time, Day, Morning

1 vacancy

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

Weigh meats for sale

Cut poultry into parts

Sell meats to customers

Grind meats

Prepare special displays of meats, poultry and fish products

Shape, lace and tie roasts, other meats, poultry and seafood

Prepare special orders

Equipment and machinery experience

Band saw

Manual cutting utensil

Power grinder

Slicing machine

Personal suitability

Accurate

Dependability

Judgement

Reliability

Work conditions and physical capabilities

Fast-paced environment

Physically demanding

Experience

2 years to less than 3 years

Education Requirements

No degree, certificate or diploma

Work Environment

Butcher shop

Other

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

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

Apply by email

info@columbusmeatmarket.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

Butcher, Retail

Job ID	E0A5230AC9CFB	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=E0A5230AC9CFB	
Company	Columbus Meat Market	
Location	Vancouver, British Columbia	
Date Posted	From: 2024-05-31	To: 2024-11-27
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/07/20

Butcher, Retail

Job ID	4B8513894EF70	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=4B8513894EF70	
Company	Columbus Meat Market	
Location	Vancouver, British Columbia	
Date Posted	From: 2024-05-31	To: 2024-11-27
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$23.00 Hourly / 40 Hours Per Week	
Languages	English	

Description

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1 vacancy

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