



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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/06/30

Butcher - Butcher Shop (NOC 6331)

Job ID	6E-7E-A6-34-C0-00	
Web Address	https://careers.indigenous.link/viewjob?jobname=6E-7E-A6-34-C0-00	
Company	Save On Meat And Sausages Ltd	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-13	To: 2024-12-10
Job	Type: Full-time	Category: Miscellaneous
Job Start Date	As soon as possible	
Job Salary	\$19.96 / Hour For 40 Hours / Week	
Languages	English	

Description

Vacancies: 2

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities: Physically demanding, Handling heavy loads, Hand-eye co-ordination
Tasks

Cut carcasses, sides and quarters, Cut, trim and prepare standard cuts of meat, Remove bones from meat, Cut poultry into parts, Cut fish into steaks and fillets, Make special sausages, Prepare special orders, Shape, lace and tie roasts, other meats, poultry and seafood, Supervise other butchers, meat cutters and fishmongers, Train meat cutters

Experience

Will Train

Education Requirements

Some secondary education required

Other

Business and Job location: 9014 132 Ave NW Edmonton, Alberta T5E 0Y2

How to Apply

By email

kaddouraahmad2015@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/06/30

Butcher - Butcher Shop (NOC 6331)

Job ID	730E35EAFE7A1	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=730E35EAFE7A1	
Company	Save On Meat And Sausages Ltd	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-13	To: 2024-12-10
Job	Type: Full-time	Category: Miscellaneous
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kaddouraahmad2015@gmail.com

Job Board Posting

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

Date Printed: 2024/06/30

Butcher - Butcher Shop (NOC 6331)

Job ID	30A9FD2327887	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=30A9FD2327887	
Company	Save On Meat And Sausages Ltd	
Location	Edmonton, Alberta	
Date Posted	From: 2024-06-13	To: 2024-12-10
Job	Type: Full-time	Category: Miscellaneous
Job Start Date	As soon as possible	
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Experience

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Education Requirements

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Other

Business and Job location: 9014 132 Ave NW Edmonton, Alberta T5E 0Y2

How to Apply

By email

kaddouraahmad2015@gmail.com

Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/06/30

Butcher - Butcher Shop (NOC 6331)

Job ID 4D076789AB
Web Address <https://apathforall.com/viewjob?jobname=4D076789AB>
Company Save On Meat And Sausages Ltd
Location Edmonton, Alberta
Date Posted From: 2024-06-13 To: 2024-12-10
Job Type: Full-time Category: Miscellaneous
Job Start Date As soon as possible
Job Salary \$19.96 / Hour For 40 Hours / Week
Languages English

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