



# 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, Retails

<b>Job ID</b>	<b>87-E6-9A-07-C8-4F</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=87-E6-9A-07-C8-4F">https://careers.indigenous.link/viewjob?jobname=87-E6-9A-07-C8-4F</a>
<b>Company</b>	Mark Joel's Fresh Meat And Vegetables
<b>Location</b>	Calgary, Alberta
<b>Date Posted</b>	From: 2024-03-12 To: 2024-09-08
<b>Job</b>	Type: Full-time Category: Retail
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$21.00 hourly / 40 hours per Week
<b>Languages</b>	English

### Description

Location 3215 17 Ave SE Calgary, AB

T2A 0R1

Terms of employment

Permanent employment

Full time

vacancies 1

Verified

Overview

Education

No degree, certificate or diploma

Experience

1 year to less than 2 years

Work setting

Supermarket/grocery store

Responsibilities

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 orders

Prepare special displays of meats, poultry and fish products

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

Experience and specialization

Equipment and machinery experience

Manual cutting utensil

Slicing machine

Additional information

Work conditions and physical capabilities

Fast-paced environment

Standing for extended periods

Personal suitability

Dependability

Flexibility

Judgement

Reliability

Who can apply to this job

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**

By email

melsfloor@yahoo.ca

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

## Butcher, Retails

<b>Job ID</b>	<b>E0C1E1304126B</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=E0C1E1304126B">http://NewCanadianWorker.ca/viewjob?jobname=E0C1E1304126B</a>
<b>Company</b>	Mark Joel's Fresh Meat And Vegetables
<b>Location</b>	Calgary, Alberta
<b>Date Posted</b>	From: 2024-03-12 To: 2024-09-08
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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, Retails

<b>Job ID</b>	<b>7E59AFB8224C8</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=7E59AFB8224C8">http://NoExperienceNeeded.ca/viewjob?jobname=7E59AFB8224C8</a>	
<b>Company</b>	Mark Joel's Fresh Meat And Vegetables	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2024-03-12	To: 2024-09-08
<b>Job</b>	Type: Full-time	Category: Retail
<b>Job Start Date</b>	As soon as possible	
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