



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.Link's 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: 2024/04/28

Supermarket Meat Cutter

Job ID	49-04-22-A7-13-48	
Web Address	https://careers.indigenous.link/viewjob?jobname=49-04-22-A7-13-48	
Company	Vien Dong Oriental Food & Fresh Meat Market	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-30	To: 2020-02-26
Job	Type: Full-time	Category: Trades
Job Start Date	As soon as possible	
Job Salary	\$17.14 / Hour, 44 Hours / Week	
Languages	English	

Description

Vacancies: 1

Employment groups: Students, Youth, Visible minorities, Indigenous people, Newcomers to Canada

Work Conditions and Physical Capabilities

Work under pressure, Standing for extended periods, Attention to detail, Physically demanding, Handling heavy loads, Hand-eye co-ordination

Personal Suitability

Client focus, Team player, Reliability, Organized, Judgement, Flexibility, Initiative, Dependability

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Cut carcasses, sides and quarters, Remove bones from meat, Cut poultry into parts, Grind meats, Prepare special orders, Prepare special displays of meats, poultry and fish products, Shape, lace and tie roasts, other meats, poultry and seafood

Work Environment

Supermarket and meat department

Additional Skills

Clean meats to prepare for processing or cutting, Wrap and package prepared meats, Weigh meats for sale, Price meat products, Sell meats to customers, Train meat cutters

Other

Location of work:

10722-97 Street

Edmonton, Alberta T5H 2Z7

How to Apply

By email:

viendongmarket@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/28

Supermarket Meat Cutter

Job ID	CB61A857F2227	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=CB61A857F2227	
Company	Vien Dong Oriental Food & Fresh Meat Market	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-30	To: 2020-02-26
Job	Type: Full-time	Category: Trades
Job Start Date	As soon as possible	
Job Salary	\$17.14 / Hour, 44 Hours / Week	
Languages	English	

Description

Vacancies: 1

Employment groups: Students, Youth, Visible minorities, Indigenous people, Newcomers to Canada

Work Conditions and Physical Capabilities

Work under pressure, Standing for extended periods, Attention to detail, Physically demanding, Handling heavy loads, Hand-eye co-ordination

Personal Suitability

Client focus, Team player, Reliability, Organized, Judgement, Flexibility, Initiative, Dependability

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Cut carcasses, sides and quarters, Remove bones from meat, Cut poultry into parts, Grind meats, Prepare special orders, Prepare special displays of meats, poultry and fish products, Shape, lace and tie roasts, other meats, poultry and seafood

Work Environment

Supermarket and meat department

Additional Skills

Clean meats to prepare for processing or cutting, Wrap and package prepared meats, Weigh meats for sale, Price meat products, Sell meats to customers, Train meat cutters

Other

Location of work:

10722-97 Street

Edmonton, Alberta T5H 2Z7

How to Apply

By email:

viendongmarket@gmail.com

Job Board Posting

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

Date Printed: 2024/04/28

Supermarket Meat Cutter

Job ID	8146572ACC83A	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=8146572ACC83A	
Company	Vien Dong Oriental Food & Fresh Meat Market	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-30	To: 2020-02-26
Job	Type: Full-time	Category: Trades
Job Start Date	As soon as possible	
Job Salary	\$17.14 / Hour, 44 Hours / Week	
Languages	English	

Description

Vacancies: 1
Employment groups: Students, Youth, Visible minorities, Indigenous people, Newcomers to Canada
Work Conditions and Physical Capabilities
Work under pressure, Standing for extended periods, Attention to detail, Physically demanding, Handling heavy loads, Hand-eye co-ordination
Personal Suitability
Client focus, Team player, Reliability, Organized, Judgement, Flexibility, Initiative, Dependability

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Cut carcasses, sides and quarters, Remove bones from meat, Cut poultry into parts, Grind meats, Prepare special orders, Prepare special displays of meats, poultry and fish products, Shape, lace and tie roasts, other meats, poultry and seafood

Work Environment

Supermarket and meat department

Additional Skills

Clean meats to prepare for processing or cutting, Wrap and package prepared meats, Weigh meats for sale, Price meat products, Sell meats to customers, Train meat cutters

Other

Location of work:
10722-97 Street
Edmonton, Alberta T5H 2Z7

How to Apply

By email:
viendongmarket@gmail.com