



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: 2024/05/04

Retail Meat Cutter

Job ID	54-37-15-7C-50-6A	
Web Address	https://careers.indigenous.link/viewjob?jobname=54-37-15-7C-50-6A	
Company	Hajar's Halal Meat	
Location	Edmonton, Alberta	
Date Posted	From: 2021-09-17	To: 2022-03-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As Soon As Possible	
Job Salary	\$17.66 Per Hour 40 Hours / Week	
Languages	English	

Description

Location: 11320-134 Avenue, Edmonton, AB T5E 1K5

Vacancies: 2

Terms of employment: Permanent employment

Employment conditions: Day, Evening, Weekend

Equipment and Machinery Experience: Sausage machine, Slicing machine, Band saw, Manual cutting utensil, Power grinder

Personal Suitability: Team player, Reliability, Organized, Judgement, Client focus, Dependability, Accurate

Work Conditions and Physical Capabilities: Work under pressure, Fast-paced environment, Standing for extended periods, Attention to detail, Hand-eye co-ordination

Work Site Environment: Odors, Cold/refrigerated

Experience

Will train

Education Requirements

No degree, certificate or diploma

Essential Skills

Cut, trim and prepare standard cuts of meat, Remove bones from meat, Cut poultry into parts, Grind meats, Make special sausages, Slice cooked meats, Prepare special displays of meats, poultry and fish products

Work Environment

Butcher shop

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

How to Apply

By email: khaledhajar9@hotmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/04

Retail Meat Cutter

Job ID	D879DFBF96D36	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=D879DFBF96D36	
Company	Hajar's Halal Meat	
Location	Edmonton, Alberta	
Date Posted	From: 2021-09-17	To: 2022-03-16
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/04

Retail Meat Cutter

Job ID	50F970B897807	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=50F970B897807	
Company	Hajar's Halal Meat	
Location	Edmonton, Alberta	
Date Posted	From: 2021-09-17	To: 2022-03-16
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