

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

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

CompanyHajar's Halal MeatLocationEdmonton, 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

Date Printed: 2024/05/04



Retail Meat Cutter

Job ID D879DFBF96D36

Web Address http://NewCanadianWorker.ca/viewjob?jobname=D879DFBF96D36

CompanyHajar's Halal MeatLocationEdmonton, 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

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How to Apply

By email: khaledhajar9@hotmail.com

Job Board Posting

Date Printed: 2024/05/04

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

Retail Meat Cutter

Job ID 50F970B897807

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=50F970B897807

CompanyHajar's Halal MeatLocationEdmonton, 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

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