

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: 2024/05/05



Slaughterer

Job ID 61-1B-8B-F7-FF-B9

Web Address https://careers.indigenous.link/viewjob?jobname=61-1B-8B-F7-FF-B9

Company Beretta Farms Ltd. O/a Canadian Premium Meats, Inc.

Location Lacombe, Alberta

Date PostedFrom: 2020-10-14To: 2021-04-12JobType: Full-timeCategory: Agriculture

Job Start Date As soon as possible

Job Salary \$19.00 / hour for 35 to 40 hours / week

Languages English

Description

Location

3401 53 Avenue

Lacombe, AB T4L 0C6

Vacancies 20 vacancies

Terms of employment Permanent, Full time

Benefits:

After 3 months the company offers health and dental benefits

Employment conditions:

Early morning, Morning, Day, Weekend

Job requirements

Education

Secondary (high) school graduation certificate

Experience

Experience an asset

Security and Safety

Criminal record check

Work Conditions and Physical Capabilities

Repetitive tasks, Handling heavy loads, Physically demanding, Hand-eye co-ordination, Combination of sitting, standing, walking, Standing for extended periods

Specific Skills

Slaughter livestock and remove viscera and other inedible parts from carcasses, Slaughter cattle, calves, and sheep as prescribed by religious laws, Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging, Remove feathers and singe and wash poultry to prepare for further processing or packaging, Cut meat and poultry into specific cuts for institutional, commercial or other wholesale use, Remove bones from meat

Work Setting

Meat processing and/or packing plant/establishment

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

How to Apply

By email

cpmeatsjobs@gmail.com

By mail 3401 53 Avenue Lacombe, AB T4L 0C6

Job Board Posting

Date Printed: 2024/05/05



Slaughterer

Job ID E1BBFAB08C2DA

Web Address http://NewCanadianWorker.ca/viewjob?jobname=E1BBFAB08C2DA

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