



# 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



Careers.Indigenous.Link

Date Printed: 2024/05/03

## Meat Cutter - Retail Or Wholesale

<b>Job ID</b>	<b>7E-FA-5F-6A-F8-C0</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=7E-FA-5F-6A-F8-C0">https://careers.indigenous.link/viewjob?jobname=7E-FA-5F-6A-F8-C0</a>	
<b>Company</b>	Warraich Meats	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2023-02-02	To: 2023-08-01
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.00/hour	
<b>Languages</b>	Must be proficient in verbal and written English.	

### Description

Location: 1965 Cottrelle Blvd suite 3, Brampton, ON, L6P 2Z8

Vacancies: 2

Duration of Employment: 2 years

Job duties include:

- Maintain and inspect the quality of meat with suppliers
- Supervise other meat cutters whenever required
- Keep the meat cutting area clean and maintain hygiene
- Prepare and place meat products on display counter and label price
- Shape, trim, lace, cut meat using boning knife as per customer's specification
- Weigh, cut the cooked meat and wrap for the customer's delivery
- Prep raw meat using standard tools such as, meat cutter, grinders, mixers, etc with the proper ingredients
- Stock food products in the walk-in fridge and deep fridge in a proper temperature
- Prepare gravies and cut vegetables
- Keep records of meat sales and collect money from the customers

### Experience

No experience required, will train

### Education Requirements

Secondary (high) school graduation certificate

### How to Apply

Interested candidates please apply on: [warraichmeatsgroupcareers@gmail.com](mailto:warraichmeatsgroupcareers@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/03

## Meat Cutter - Retail Or Wholesale

<b>Job ID</b>	<b>0DFA45B78136F</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=0DFA45B78136F">http://NewCanadianWorker.ca/viewjob?jobname=0DFA45B78136F</a>	
<b>Company</b>	Warraich Meats	
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# Job Board Posting

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

Date Printed: 2024/05/03

## Meat Cutter - Retail Or Wholesale

<b>Job ID</b>	<b>92135FD40BAA2</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=92135FD40BAA2">http://NoExperienceNeeded.ca/viewjob?jobname=92135FD40BAA2</a>	
<b>Company</b>	Warraich Meats	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2023-02-02	To: 2023-08-01
<b>Job</b>	Type: Full-time	Category: Food Services
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