

# 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: 2024/04/29



### **Industrial Meat Cutter**

Job ID 8C-74-AE-82-82-C8

Web Address https://careers.indigenous.link/viewjob?jobname=8C-74-AE-82-82-C8

CompanyJ & D Food ServicesLocationEdmonton, AB, Alberta

Date PostedFrom: 2021-03-18To: 2021-09-14JobType: Full-timeCategory: Labourer

Job Start Date As soon as possible

**Job Salary** \$20.00 / hour for 40 hours / week

**Languages** English

# **Description**

Location: Edmonton, AB T5C 1R9

Vacancies: 4

Employment groups: Youth, Indigenous people, Newcomers to Canada

Terms: Permanent employment, Full time Work Conditions and Physical Capabilities

Physically demanding, Standing for extended periods

Work Site Environment Cold/refrigerated

**Equipment and Machinery Experience** 

Knives

#### **Experience**

1 to less than 7 months

#### **Education Requirements**

Secondary (high) school graduation certificate

#### **Essential Skills**

Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging, Cut meat and poultry into specific cuts for institutional, commercial or other wholesale use, Remove bones from meat

# **Weight Handling**

Up to 45 kg (100 lbs)

### **Work Environment**

Meat processing and/or packing plant/establishment

#### **How to Apply**

By email

bestcarehire@gmail.com

# **Job Board Posting**

Date Printed: 2024/04/29



#### **Industrial Meat Cutter**

Job ID 332CC406DF390

Web Address http://NewCanadianWorker.ca/viewjob?jobname=332CC406DF390

CompanyJ & D Food ServicesLocationEdmonton, AB, Alberta

Date PostedFrom: 2021-03-18To: 2021-09-14JobType: Full-timeCategory: Labourer

Job Start Date As soon as possible

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**Languages** English

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Date Printed: 2024/04/29

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

# **Industrial Meat Cutter**

Job ID 097BADDA69E81

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=097BADDA69E81

CompanyJ & D Food ServicesLocationEdmonton, AB, Alberta

Date PostedFrom: 2021-03-18To: 2021-09-14JobType: Full-timeCategory: Labourer

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