



# 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.Link's 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: 2024/05/08

## Butcher (NOC 63201)

<b>Job ID</b>	<b>C0-E4-F9-3F-56-CA</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=C0-E4-F9-3F-56-CA">https://careers.indigenous.link/viewjob?jobname=C0-E4-F9-3F-56-CA</a>	
<b>Company</b>	Quarter Cuts Ltd.	
<b>Location</b>	Vermilion, Alberta	
<b>Date Posted</b>	From: 2023-03-22	To: 2023-09-18
<b>Job</b>	Type: Full-time	Category: Labourer
<b>Job Salary</b>	\$20.00/hour	
<b>Languages</b>	English	

### Description

Quarter Cuts Ltd. is in need of Butcher

NOC Code: 63201

Employment Terms: Full Time - Permanent

Duties and Responsibilities:

1. Cut, trim and weigh standard cuts of meat according to specifications.
2. Grind or slice meat by hand or with a machine.
3. Shape and tie roasts and other meats.
4. Assist in keeping track of inventory, proper stacking and storage of meat products.
5. Ensure that all the meat products are in compliance with company standards and food safety.
6. Determine the storage and shelf life of all meat products as per food and safety norms.
7. Working on the harvest floor, stunning, skinning, splitting, weighing and tagging.
8. Maintain hygiene and cleanliness of work areas and equipment used for cutting.
9. Perform other related duties as assigned.

Working Hours: 10 hours/day, 40 hours/week, 6:00 am - 4:30 pm, 3 fixed days off on Friday, Saturday and Sunday

Work Location: NE-23-48-7-W4, 483064 RR71, Vermilion, AB, Canada T9X 2B4

### Experience

Minimum of 1-year related experience is required

### Education Requirements

Completion of secondary school is required

### Weight Handling

Ability to lift heavy loads up to 70 lbs

### How to Apply

Mail or E-mail resume

Employer : Quarter Cuts Ltd.

Address : Box 3490, Vermilion, AB T9X 2B4

E-mail : quartercuts@outlook.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/08

## Butcher (NOC 63201)

<b>Job ID</b>	<b>1041D12F29B87</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=1041D12F29B87">http://NewCanadianWorker.ca/viewjob?jobname=1041D12F29B87</a>	
<b>Company</b>	Quarter Cuts Ltd.	
<b>Location</b>	Vermilion, Alberta	
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E-mail : [quartercuts@outlook.com](mailto:quartercuts@outlook.com)

# Job Board Posting

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

Date Printed: 2024/05/08

## Butcher (NOC 63201)

<b>Job ID</b>	<b>B238E95B6D067</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=B238E95B6D067">http://NoExperienceNeeded.ca/viewjob?jobname=B238E95B6D067</a>	
<b>Company</b>	Quarter Cuts Ltd.	
<b>Location</b>	Vermilion, Alberta	
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