



# 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: 2024/05/05

## Industrial Meat Cutter (NOC: 9462)

<b>Job ID</b>	<b>E7-E3-D5-D5-1D-C0</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E7-E3-D5-D5-1D-C0">https://careers.indigenous.link/viewjob?jobname=E7-E3-D5-D5-1D-C0</a>	
<b>Company</b>	2078496 Alberta Ltd O/A Punjab Platter	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2020-05-02	To: 2020-10-29
<b>Job</b>	Type: Full-time	Category: Miscellaneous
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20.00 / Hour For 35 Hours / Week	
<b>Languages</b>	English	

### Description

Vacancies: 2

Terms of employment: Permanent, Full time, Day, Weekend

Job requirements

Work Conditions and Physical Capabilities: Repetitive tasks

Specific Skills: 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

### Experience

Will train (Experience is an asset )

### Education Requirements

No degree, certificate or diploma

### Other

Business and Job location: 13835 42 Street NW, Edmonton, AB T5Y 3E1

### How to Apply

By email:

[jobs.punjabplatter@outlook.com](mailto:jobs.punjabplatter@outlook.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

## Industrial Meat Cutter (NOC: 9462)

<b>Job ID</b>	<b>9A5EFE9574E2F</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=9A5EFE9574E2F">http://NewCanadianWorker.ca/viewjob?jobname=9A5EFE9574E2F</a>	
<b>Company</b>	2078496 Alberta Ltd O/A Punjab Platter	
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# Job Board Posting

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

Date Printed: 2024/05/05

## Industrial Meat Cutter (NOC: 9462)

<b>Job ID</b>	<b>BA4867CE3E93C</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=BA4867CE3E93C">http://NoExperienceNeeded.ca/viewjob?jobname=BA4867CE3E93C</a>	
<b>Company</b>	2078496 Alberta Ltd O/A Punjab Platter	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2020-05-02	To: 2020-10-29
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