

Job Vacancy

MEAT CUTTER/BUTCHER



Job Details

Title:

Industrial Meat Cutter/Butcher (meat processing plant)

Available Positions:

8

Terms of Employment:

Permanent, full time, overtime, early morning, morning, day, overtime required, overtime available

Salary:

Starting at \$25.00/hour (up to \$25.46/hour, may be negotiable, pending experience), 40 hours/week, benefits as per collective agreement, medical extended health / dental / vision / disability / life insurance benefits, RRSP contribution program after 1 year of employment, 2 weeks' vacation after 1 year of service at the rate of 4% of vacation pay.

Other Perks:

All Johnston's products at wholesale cost plus 10% staff discount, boot allowance, health & wellness program, employee referral bonus, perfect attendance accumulated banked hours, free parking, registered with WSBC, and much more!

Anticipated Start Date:

March 1, 2026

Location:

5828 Promontory Rd, Chilliwack, British Columbia, V2R 4M4

Languages:

English

Education:

Secondary (high) school graduation certificate or equivalent experience

Experience:

1 year to less than 2 years

On site:

Work must be completed at the physical location. There is no option to work remotely.

Work Setting:

Slaughterhouse, Meat processing and/or packing plant/establishment

Work Site Environment:

Noisy, odours, hot, cold/refrigerated, wet/damp

Tasks:

Slaughter livestock and remove viscera and other inedible parts from carcasses; 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; Cut carcasses, sides and quarters; Cut, trim and prepare standard cuts of meat; Clean meats to prepare for processing or cutting; Remove skin, excess fat, bruises or other blemishes from carcasses or meat portions,

Work Conditions and Physical Capabilities:

Repetitive tasks, handling heavy loads, physically demanding, manual dexterity, attention to detail, hand-eye co-ordination, standing for extended periods, bending, crouching, kneeling, work under pressure, fast-paced environment, ability to work independently

Equipment and Machinery Experience:

Knives, power cutting tools, saws, stunning devices

Own Tools/Equipment:

Steel-toe safety boots

Weight Handling:

Up to 23 kg (50 lb)

Personal Suitability:

Accurate, team player, positive attitude, flexibility, dependability, reliability

Other:

Looking for experienced meat cutters or processors who are eager, dependable with a positive attitude. Need to be safety conscious in an excellent work environment with competitive wages and great benefits.

Send your resume to: hr@johnstons.ca

How to Apply:

By email: hr@johnstons.ca

Online: www.johnstons.ca

JOB APPLICATION LINK