Fish processor

Captain Atlantic Fisheries

Job ID
39122

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LOCATION	DATE POSTED	EXPIRY DATE
697 Bear Point Rd., Barrington, NS| Nova Scotia	13-02-2026	09-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.50/hr	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Job details

Location: 697 Bear Point Rd., Barrington, NS B0W 3B0

Workplace information: On site

Salary: 17.50 hourly / 35 to 40 hours per Week

Terms of employment: Seasonal employment Full time

Flexible Hours, To be determined

Starts as soon as possible

Benefits: Other benefits

vacancies: 2 vacancies

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

7 months to less than 1 year

On-site

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

Responsibilities

Tasks

Cut and weigh fish fillets according to specifications

Cut, clean and trim fish or seafood prior to marketing or further processing

Inspect fish fillets to determine the optimal number and size of fillets

Unload fish and shellfish from fishing vessels and transport them by hand to the work area
Scrape away scales, cut fish, separate fillets and remove scrap parts using knife
Transport fish and shellfish to work area
Condition fish filets for wrapping or freezing
Check products and packaging for defects and to ensure conformance to company standards and perform corrective machine adjustments as required
Set up and operate machines to clean, cut, cook, smoke, brine, dehydrate or otherwise process fish or seafood products
Clean machines and immediate work areas
Sort fish according to species, weight and destination

Additional information
Work conditions and physical capabilities
Repetitive tasks
Physically demanding
Standing for extended periods
Personal suitability
Reliability
Team player

Benefits
Other benefits
Other benefits

Employment groups
This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities
Participates in a government or community program or initiative that supports persons with disabilities
Provides awareness training to employees to create a welcoming work environment for persons with disabilities
Applies accessible and inclusive recruitment policies that accommodate persons with disabilities
Support for newcomers and refugees
Participates in a government or community program or initiative that supports newcomers and/or refugees
Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees
Support for youths
Participates in a government or community program or initiative that supports youth employment
Offers on-the-job training tailored to youth
Offers mentorship, coaching and/or networking opportunities for youth
Provides awareness training to employees to create a welcoming work environment for youth
Support for Indigenous people
Participates in a government or community program or initiative that supports Indigenous people
Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers

How to apply

By email

captainatlantic_hr@outlook.com

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