

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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