

Meat Trimmer

Job ID
40724

Kuljit Dhaliwal

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LOCATION	DATE POSTED	EXPIRY DATE	
230-8166 128 Street suite 230, Surrey, BC British Columbia	30-07-2026	26-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 26	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Dhaliwal Banquet Hall is looking 1 full-time and permanent Meat Trimmer at 230-8166 128 Street suite 230 Surrey, BC V3W 1R1.

Salary is \$26/hr and 40 hrs for a week

Overtime: 1 and half after 8 hours per day and 40 hours per week.

Vacation Pay: 4%

Job Requirements:

Education: Secondary (high) school graduation certificate

Experience: 7 months to less than 1 year

Language: English

Job Description:-

- Cutting, grinding and preparing meats.
- Cleaning and maintaining tools and equipment and also sharpen knives.
- Receive, inspect, and store meat upon delivery
- Cut, debone or grind pieces of meat.
- Performing quality inspections on meats and other products.
- Adhering to food safety and sanitation controls.
- Store meats in refrigerators or freezers at the required temperature
- Clean equipment and work areas to maintain health and sanitation standards

Additional information

Physically demanding

Attention to detail

Standing for extended periods

How to apply

By email

dhaliwalbanquethall@yahoo.ca

What you must include in your application:

Cover letter

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Preference will be given to Canadian citizens, permanent residents, and individuals with valid authorization to work in Canada, including refugees and asylum seekers

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