Slaughter House Butcher

Dufferin County Meats Inc.

Job ID
41101

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LOCATION	DATE POSTED	EXPIRY DATE	
335424 7th Line, Amaranth, ON| Ontario	12-09-2026	11-03-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 25.00 per hour	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Business name: Dufferin County Meats Inc.
Language of Work: Basic English
Full time, Permanent position 30 to 40 hours per week with immediate start date
Criminal record check is required
Remote Location at 335424 7 Line Amaranth ON L9V 1K6
Noisy, odours, dusty, cold, wet work site environment

How to apply:
Apply via the email below with resume and cover letter and please mention code "S1"
dufferincountymeatsinc@gmail.com

You must have a legal permission to work in Canada to apply for this job. Dufferin County Meats Inc. is an equal opportunity employer. Students, youth, visible minorities, indigenous people and newcomers to Canada are welcome to apply. Please let us know if you require accommodation during the hiring and selection process and we will work with you to make appropriate arrangements. If you identify as First Nations you are encouraged to apply.

Job Description

- Repetitive tasks, handling heavy loads, physically demanding, Manual dexterity, attention to detail, hand-eye coordination, combination of sitting, standing, walking, standing for extended periods, bending, crouching, kneeling is involved
- Must be a good team player and super punctual
- Up to 23 KG (50lbs) heavy lifting is involved
- Use of equipments and machinery like knives, stunning devices, cleavers, power cutting tools, saws
- Slaughter livestock and remove viscera and other inedible parts from carcasses
- Slaughter cattle, calves, and sheep as prescribed by religious laws
- Cut beef, lamb, or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging

- Cut meat into specific cuts for institutional, commercial or other wholesale use,

Remove bones from meat

- Clean work area and maintain a clean work enviroment
- Ability to follow policies, rules and guidelines
- Perform other laboring and elemental activities
- Work under pressure

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