butcher - retail or wholesale

Red barn country market

Job ID
41182

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LOCATION	DATE POSTED	EXPIRY DATE
Red Barn Latoria Walk, Victoria, BC| British Columbia	23-09-2026	22-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 25	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Overview

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 site environment

Cold/refrigerated

Work setting

Supermarket/grocery store

Responsibilities

Tasks

Clean meats to prepare for processing or cutting

Cut carcasses, sides and quarters

Prepare special cuts of meat ordered by customers

Cut, trim and prepare standard cuts of meat

Wrap and package prepared meats

Remove bones from meat

Weigh meats for sale

Cut poultry into parts

Price meat products

Sell meats to customers
Supervise other butchers, meat cutters and fishmongers
Grind meats
Train meat cutters
Slice cooked meats
Shape, lace and tie roasts, other meats, poultry and seafood
Experience and specialization
Equipment and machinery experience
Manual cutting utensil
Power grinder
Slicing machine
Additional information
Work conditions and physical capabilities
Attention to detail
Physically demanding
Personal suitability
Organized
Reliability
Team player
Benefits
Health benefits
Dental plan
Employment groups
This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for youths
Offers on-the-job training tailored to youth
Provides awareness training to employees to create a welcoming work environment for youth

How to apply
By email
redbarnmarketjobs@gmail.com

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