

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