Head Butcher (retail and wholesale) (NOC 6251) (2011 NOC 6331)

Capital Packers Inc. requires a Full Time Head Butcher for our Fresh Meat Department. The work shift is 6:00 A.M. to 2:30 P.M. Monday through Friday, with over time as needed to fulfil production demands. Starting wage is \$18.50 per hour, with overtime paid at 1.5 times the hourly wage. The work location is 12907 – 57 Street Edmonton, Alberta.

You are a master butcher with vocational and technical training, with minimum 5 years of work experience, some in an industrial/wholesale setting. We are a meat packing establishment with a customer base including hotels, restaurants, institutions, distributors, grocery chains and box stores. You must be able to assemble/disassemble all department equipment, operate a band saw, meat grinders, bowl cutters and sausage making equipment, and have efficient knife skills in deboning, trimming and preparing meat cuts and sausages. You will follow Canadian Industry standards in meat cutting and apply Canadian and German sausage formulation/creation techniques, a knowledge of spices and ingredients functionality and trends is also needed. You will have experience working in a cold, physically demanding environment where standing is required for extended periods.

Formal education is not required, but you must speak, read and write English in order to communicate with other employees, follow operating instructions, recipes and production schedules, consult on ingredient registration and ensure paperwork is completed. Math skills and numeracy are required, to calculate amounts of ingredients and raw materials for specific products, necessary amount of stock to keep in inventory, to monitor yields and achieve maximum department throughput. Familiarity with computers is needed to program touch screens and monitor equipment programs to achieve specific production parameters.

You will determine daily shift production order, organize and assign tasks and coordinate with workers to ensure product specifications are followed and daily production quantities are met. Strong decision making, problem solving and information gathering abilities are needed to ensure equipment/production/personnel issues are resolved in a professional and timely fashion. The ability to remember the specifications of meat cuts and products, food safety standards and personal health and safety legislation is needed.

Your own steel toed footwear is required for this position, all other plant specific safety equipment is supplied by the company. We offer competitive group health benefits, growth opportunities and are located one block from Belvedere Transit Station.

Applications forms can be downloaded from our website at: www.capitalpackers.ca

To apply for this position, please forward your application/resume in person, by mail, email or fax, quoting—"Head Butcher" in the subject line to:

Phone:

Email:

780-476-1391

Website: capitalpackers.ca

info@capitalpackers.ca

Capital Packers Inc. 12907 – 57 Street Edmonton, AB T5A 0E7

Email: careers@capitalpackers.ca

Fax: 780-478-0083

