

Butcher (retail or wholesale) (NOC 6251) **(2011 NOC code 6331)**

Capital Packers Inc. requires a Full Time 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 \$17.14 per hour, with overtime paid at 1.5 times the hourly wage. The work location is 12907 – 57 Street Edmonton, Alberta.

You are a butcher with vocational or technical training and/or 3 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 operate a band saw, cuber, meat grinder and sausage making equipment; as well as have efficient knife skills in deboning, trimming and preparing meat cuts and sausages for specific customer specifications and for stock items. Training and/or supervising other workers in the most efficient way to cut and pack meat cuts and meat products produced in the department will be necessary. 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, read raw material labels, and complete paperwork. Math skills and numeracy are required to calculate amounts of ingredients and raw materials for specific products, and necessary amount of stock to keep in inventory. Some familiarity with computers is needed to ensure correct information is selected on scales and equipment.

You will organize daily tasks and coordinate with other workers to ensure daily production quantities are met. Strong decision making, problem solving and information gathering abilities are needed to ensure equipment/production issues are resolved in a timely fashion. The ability to remember the specifications of meat cuts and products and to adapt to changing consumer and legislated requirements 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 to:

Capital Packers Inc.
12907 – 57 Street
Edmonton, AB T5A 0E7
Email: safety@capitalpackers.ca
Fax: 780-478-0083



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