

Industrial Meat Cutter

Halendas Fine Food LTD

Job ID
9210

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LOCATION	DATE POSTED	EXPIRY DATE	
Etobicoke, Ontario, Etobicoke, ON Ontario	16-04-2026	13-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 27.00/hour	3 years to less than 5 years	No degree, certificate or diploma

Job Details

Position Overview:

Halenda's is seeking an Industrial Meat Cutter to support pork processing operations within a high-volume production environment.

This is a full-time, production-based role suited for an individual with solid industrial meat cutting experience who is capable of performing core cutting tasks while working under the guidance of senior meat cutters and supervisors. The role focuses on maintaining product quality, supporting yield efficiency, and contributing to overall production targets.

Job Description

Key Responsibilities:

- Perform industrial meat cutting tasks, including cutting, trimming, deboning, portioning, and packaging of pork products
- Assist in the breakdown of pork combo loads under direct supervision of senior meat cutters or production supervisors
- Maintain consistent product quality and adherence to company specifications
- Support yield optimization and waste reduction initiatives
- Meet assigned daily production targets in a fast-paced processing environment
- Safely operate and maintain cutting tools and processing equipment
- Follow all food safety, sanitation, and HACCP protocols at all times
- Maintain a clean, organized, and inspection-ready workstation
- Report any raw material issues or production concerns to supervisors in a timely manner
- Provide general production support, including assisting with sausage preparation and packaging activities as required

Tasks:

- Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging
- Remove bones from meat
- Make special sausages
- Cut, trim and prepare standard cuts of meat
- Grind meats

Clean meats to prepare for processing or cutting
Prepare special cuts of meat ordered by customers

Equipment and machinery experience:

Knives
Power cutting tools
Saws
Sausage machine

Mandatory Qualifications (Minimum Requirements):

Minimum 3 years of continuous, hands-on experience in industrial or commercial meat cutting
Minimum 1 year of experience supporting sausage preparation in a production environment
Proven experience working with pork products in a high-volume processing facility
Working knowledge of pork cuts, trimming, and basic breakdown techniques
Demonstrated ability to assist in handling pork combo loads under supervision
Basic understanding of yield control and waste reduction practices
Knowledge of food safety standards, sanitation, and HACCP requirements
Ability to safely operate industrial meat cutting tools and equipment
Strong attention to detail and commitment to product quality and consistency
Physical ability to perform repetitive tasks and heavy lifting
Ability to work both independently on assigned tasks and collaboratively within a team

Preferred Qualifications:

Formal training or certification in meat cutting or butchery
Experience in a federally or provincially regulated meat processing facility
Familiarity with Canadian food safety standards (CFIA)
Additional exposure to sausage production or prepared meat manufacturing

Employment Conditions:

Full-time, permanent position
Work performed in a high-volume industrial production environment
Repetitive tasks involving raw meat handling
Strict compliance with health, safety, and food processing regulations required

What We're Looking For:

We are seeking a reliable and skilled intermediate meat cutter with practical experience in pork processing who can effectively support production operations. The ideal candidate demonstrates the ability to perform assigned cutting tasks efficiently while working under supervision, maintaining product quality, and contributing to overall production consistency.

This role is intended for a candidate with developing but solid technical skills, who is not yet operating at a fully

independent or senior level.

Additional information

Work conditions and physical capabilities:

Repetitive tasks

Handling heavy loads

Physically demanding

Attention to detail

Hand-eye co-ordination

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

Weight handling:

Up to 23 kg (50 lbs)

Benefits:

Dental plan

Disability benefits

Health care plan