

Industrial Meat Cutter

Halendas Fine Food LTD

Job ID
9211

VIEW THIS JOB ONLINE: <https://www.youthjob.ca/jobs/9211>

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 28.00/hour	5 year or more	No degree, certificate or diploma

Job Details

Position Overview:

Halenda's is seeking a highly experienced Industrial Meat Cutter specializing in pork processing, with a strong and proven background in handling pork combo loads in a high-volume production environment.

This is a full-time, production-based position requiring advanced technical skills, efficiency, and the ability to consistently meet strict quality and output standards. The primary focus of this role is the accurate and efficient breakdown of pork combo loads, which is a critical operational requirement.

Job Description

Key Responsibilities:

Perform full-cycle industrial meat cutting, including cutting, trimming, deboning, portioning, and packaging of pork products

Break down pork combo loads independently and efficiently as a primary and ongoing responsibility

Maintain maximum yield efficiency while minimizing waste in accordance with company standards

Consistently meet daily and hourly production targets in a high-volume environment

Ensure all products meet company quality specifications and consistency requirements

Safely operate and maintain industrial cutting tools and equipment

Strictly follow all food safety, sanitation, and HACCP protocols at all times

Maintain a clean, organized, and inspection-ready workstation in compliance with regulatory requirements

Monitor raw material usage and report any issues affecting production efficiency

Collaborate with supervisors and production team members to ensure workflow continuity

Provide limited support to production operations, including basic sausage preparation tasks when required

Mandatory Qualifications (Minimum Requirements):

Minimum 5 years of continuous, hands-on experience as an industrial or commercial meat cutter

Demonstrated and verifiable experience working specifically with pork combo loads (required and essential for this role)

Minimum 1 year of experience supporting sausage preparation in a production environment

Proven experience working in a high-volume pork processing facility

Strong knowledge of pork cuts, breakdown techniques, and yield optimization

Solid understanding of food safety regulations, HACCP, and sanitation standards

Ability to safely operate industrial meat cutting equipment and tools

High level of precision, consistency, and attention to detail

Physical ability to perform repetitive, physically demanding tasks, including lifting heavy materials

Ability to work independently with minimal supervision, as well as within a team environment

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 regulations (CFIA standards)

Additional experience in sausage production processes (support level only)

Tasks:

Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging

Cut meat and poultry into specific cuts for institutional, commercial or other wholesale use

Remove bones from meat

Clean meats to prepare for processing or cutting

Make special sausages

Prepare special cuts of meat ordered by customers

Grind meats

Cut, trim and prepare standard cuts of meat

Experience and specialization

Equipment and machinery experience:

Knives

Power cutting tools

Saws

Employment Conditions:

Full-time, permanent position

Work is performed in a fast-paced industrial production environment

Repetitive tasks and handling of raw meat products are required

Strict adherence to health, safety, and food processing regulations is mandatory

What We're Looking For:

We are seeking a highly skilled industrial pork meat cutter with direct, hands-on experience processing pork combo loads in a production environment.

The successful candidate must demonstrate the ability to work efficiently under production pressure while maintaining

high standards of product quality, safety, and consistency.

This role is critical to operations and requires a candidate with specialized experience that aligns directly with the core processing needs of the business.

Additional information

Work conditions and physical capabilities:

Repetitive tasks

Handling heavy loads

Physically demanding

Attention to detail

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

Weight handling:

Up to 23 kg (50 lbs)

Health benefits:

Dental plan

Disability benefits

Health care plan