

Butcher, Wholesale

Big Red Food Service

Job ID
9728

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LOCATION	DATE POSTED	EXPIRY DATE	
133 Front Street North, Thorold, ON Ontario	27-05-2026	23-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.40 hourly for 30-40 hours per week	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job Title: Butcher, Wholesale

Employer Name: Big Red Food Service

Job details

Location of work: 133 Front Street North, Thorold, ON L2V 0A3

Salary: \$23.40/ hour

Vacancies: 1 vacancy

Employment groups: Youth (offers on-the-job training tailored to youth, provides awareness training to employees to create a welcoming work environment for youth), Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors are welcome

Terms of employment: Permanent employment, Full time: 30 to 40 hours/ week

Start date: As soon as possible

Employment conditions: Overtime, Early Morning, Morning, Day, Evening, Weekend

Job Requirements

Languages: English

Education: Secondary (high) school graduation certificate required

Experience: Work experience as butcher, wholesale for 1 year or more required

Work setting: Meat processing and/or packing plant/establishment

Work site environment: Cold/refrigerated

Tasks/ Job Duties: Inspect and clean raw meat products to ensure they are ready for processing and packaging; Cut animal carcasses, sides, and quarters into smaller portions for further processing; Trim, portion, and prepare various standard cuts of meat according to company and customer specifications; Debone meat products using appropriate cutting techniques and equipment; Grind and process meat for production purposes; Prepare and manufacture specialty meat products and sausages; Shape, tie, and prepare roasts, poultry, and other meat products for sale or distribution; Package, wrap, label, and store finished meat products in accordance with food safety standards; Prepare custom meat orders based on production or client requirements; Train and provide guide to junior meat cutters, butcher apprentices, and meat packaging staff; Supervise and coordinate the work for meat cutters, butcher apprentices, and meat packers to ensure quality and efficiency; Maintain cleanliness and sanitation of work areas, tools, and equipment in compliance with health and safety regulations.

Equipment and machinery experience: Operate and safely handle meat processing equipment and machinery, including

band saws, power grinders, sausage making machines, slicing machines, and various manual cutting tools and utensils

Work conditions and physical capabilities: Standing for extended periods, Handling heavy loads, Physically demanding

Who can apply to this job: Only apply to this job if you are a Canadian citizen or a permanent resident of Canada or You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to apply: Send resume by email to bigredmarkets.resume@gmail.com