



Retail Meat Cutter - Saskatoon

Company Profile

At Prairie Meats LP, we are an entrepreneurial and progressive Saskatchewan based company that provide high quality retail and food service products. With locations in Saskatoon and Regina, SK, we pride ourselves in offering challenging and rewarding careers where employees are able to focus on quality, customer service and teamwork.

Position Summary

The Meat Cutter prepares quality cuts of meat for our food service customers while ensuring the highest standards of quality and freshness.

Key Accountabilities

Accountability: Meat Cutting

- Inspect meat products for defects, bruises or blemishes and remove them along with any excess fat; trim to Prairie Meats specifications
- Process primal parts into cuts that are ready for manufacturing or further processing
- Produce meat, trim to specifications for production
- Separate meats and by-products to weight grade, size and composition into specific containers
- Use knives, meat saws, band saws, or other equipment to perform meat cutting and trimming
- Other duties as may be assigned

Accountability: Meat Processing

- Use grinders, mixers, vacuum tumblers, slicers, tenderizers, packaging equipment
- Other duties as may be assigned

Accountability: Sanitization

- Sanitize meat cutting and processing equipment using proper procedures as outlined
- Practice proper personal and industrial sanitization practices
- Other duties as may be assigned

Skills and Competency Requirements

- Organize and prioritize tasks to ensure successful and efficient completion within established timelines
- Work independently while following instructions and guidelines
- Communicate effectively with staff
- Be an effective team player to achieve set out goals and contribute to a positive workplace
- Follow health and safety rules and practices

Knowledge, Experience and Education

- 1 to 3 years of meat cutting experience would be preferred
- A Meat Cutter Certificate or post-secondary courses in meat cutting would be considered an asset
- Experience with meat processing equipment
- Knowledge of various meat products
- Basic knowledge of the safe use and handling of meat processing equipment

If you are interested in applying, send your resume to hr@prairiemeats.ca