



## Food Production Meat Cutter

### 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, Regina, & Prince Albert 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

Application deadline: 2021-07-10

Job Type: Full-time

Benefits:

- Store discount

Schedule:

- 8 hour shift

Work remotely:

- No