



Position Profile

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| POSITION TITLE: | Retail Meat Cutter | LOCATION: | Any Retail Location |
| DEPARTMENT: | Retail | STATUS: | Full-time or Part-time |
| REPORTS TO: | Meat Cutter Lead Hand | LAST MODIFIED: | June 2022 |

Position Summary

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

Key Accountabilities

Accountability: Meat Cutting (60% of time)

- 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 retail, custom use, manufacturing or further processing
- Prepare the meat counter at the start and end of the day to ensure product rotation, freshness and optimal display quality
- Produce meat, trim to specifications for production
- Remove parts, such as skin or bones from carcasses
- 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 (10% of time)

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

Accountability: Customer Service (10% of time)

- Effectively communicate with customers in a retail setting
- Extract required information from customer's requests to ensure requirements are met
- Other duties as may be assigned

Accountability: Receiving/Inspection/Inventory (10% of time)

- Receive, inspect and store meat upon delivery to ensure meat quality and quantity
- Manage inventory, keep records and determine amount, product line and freshness of products according to company and customer requirements

- Other duties as may be assigned

Accountability: Sanitization (10% of time)

- 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

- Strong customer focus to provide prompt and effective service to customers
- Organize and prioritize tasks to ensure successful and efficient completion within established timelines
- Work independently while following instructions and guidelines
- Communicate effectively with staff and customers
- 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 or meat cutting experience would be preferred
- A Journeyman 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
- Experience in meat processing or retail would be considered an asset

Company Profile

At Prairie Meats, 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.

I acknowledge that I have read and agree to the above job description.

| Department Supervisor or Human Resources | Employee |
|--|------------|
| Name: | Name: |
| Signature: | Signature: |
| Date: | Date: |