

Meat Cutter

Slipacoff Premium Meats

Job ID
50519

VIEW THIS JOB ONLINE: <https://mail.newcomersjobs.com/jobs/50519>

LOCATION	DATE POSTED	EXPIRY DATE	
1620 laperriere, ottawa, ON Ontario	18-06-2026	15-12-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 18-19/hour	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Company operating name: Slipacoff Premium Meats

Business address: 1620 laperriere, ottawa, Ontario K1Z 7T2

Title of the position: Meat cutter - retail or wholesale

No. of vacancies available: 1

Terms of employment: Permanent

Hours of work per week: 40 - 44 hours/week (full-time)

Wage: \$18-\$19

Language of work: English

Location of work: 1620 laperriere, ottawa, Ontario K1Z 7T2

Job Duties:

- Clean meats to prepare for processing or cutting
- Cut, trim and prepare standard cuts of meat
- Wrap and package prepared meats
- Remove bones from meat
- Cut poultry into parts
- Grind meats
- Make special sausages
- Prepare special displays of meats, poultry and fish products
- Shape, lace and tie roasts, other meats, poultry and seafood

Job requirements:

- Secondary (high) school graduation certificate
- 1 year to less than 2 years

Benefits

Health benefits

- Dental plan
- Health care plan

- Paramedical services coverage
- Vision care benefits

Financial benefits

- Life insurance

Other benefits

- Free parking available

Work conditions and physical capabilities:

- Combination of sitting, standing, walking
- Standing for extended periods
- Physically demanding

Personal suitability

- Flexibility
- Organized
- Reliability
- Team player

Contact information:

If you are interested in this position, please email your resume to hiring.premiummeats@gmail.com.

Please Note: Please indicate your immigration status (e.g. citizen/PR/Work Permit etc.) and where you find this job posting in your application email.