Retail Butcher (NOC 63201)

hr.1255869bcltd@outlook.com

Job ID
50577

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LOCATION	DATE POSTED	EXPIRY DATE
20-150 OPAL DR, Logan Lake, BC | British Columbia	24-06-2026	21-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.69	1 to less than 7 months	Secondary (high) school graduation certificate

Job Details

Business Legal Name: 1255869 BC Ltd.
Business Operating Name: Highland Valley Foods
Business Address: 20-150 OPAL DR, Logan Lake, British Columbia, V0K 1W0
Location of work: 20-150 OPAL DR, Logan Lake, British Columbia, V0K 1W0
Title of the position: Retail Butcher (NOC 63201)
Term of employment: 1 Year
Language of work: English
Wage rate: $23.69 per hour
Hours of work: 35-40 hours per week
Anticipated start date: As soon as possible
Contact information- Email : hr.1255869bcltd@outlook.com

Skills Requirements:
• Education: Completion of Secondary/High School Graduation Certificate
• Work experience: 1 to less than 7 months of experience as a butcher is required
How to apply:
• Please apply via email at hr.1255869bcltd@outlook.com
• You must include a cover letter which must include your Canadian citizenship/immigration status and mentions the job reference number: HL-BCR2 in the subject line. Any application not following this instruction will not be looked at.
We encourage applications from candidates who identify as members of underrepresented groups, including Indigenous peoples, youth, persons with disabilities, newcomers to Canada, and asylum seekers with valid work permits.
Note: An authorized licensed third party has posted these advertisements. However, the business is responsible for the recruitment, and all applications or queries should be directed to the business at the above-mentioned email address.

Job Description

Job Duties:
• Cut, trim, debone, and prepare standard or custom meat, poultry, fish, and other products for self-serve displays or customer orders.

• Arrange and prepare meats for special displays or delivery.
• Shape, tie, and secure roasts and other meat, poultry, or fish products; wrap or package fresh, frozen, or prepared meats as needed.
• Monitor inventory, track sales, and assess product variety, quantity, and freshness based on company and customer requirements.
• Comply with Hazard Analysis and Critical Control Points (HACCP), Canadian Food Inspection Agency (CFIA), and food safety regulations.
• Maintain proper food storage conditions to ensure quality and safety.

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