Industrial Meat Cutter

Description

Winkler Meats Ltd.

270 George Avenue

Winkler, MB R6W 3M4

Phone: 204-325-9593 Website: www.winklermeats.ca

GST 894362938 RT0001 DUNS 20-519-7163

Position: Industrial Meat Cutter (NOC 94141)

Number of Positions: 50

Wage Scale: Starting $17.00(Increases based on performance) 3 Month review $18.00, 6 month review $19.50, 1 year review $21.50

Terms of Employment: Permanent Full-time (40 hour/week); includes varied shifts and hours with the potential of overtime and potential weekend shifts; includes varied departments associated with Industrial Meat Cutter.

Language at work: Required minimum CLB 5 in English

Benefits: After 3 months of employment, employees are enrolled in a Group Benefit Package which includes: Health, Dental, Prescription Drugs (company pays); and life/disability insurance (employee pays). An additional

Closing Date

June 29, 2026

Categories

Rural Opportunities

Employer

Winkler Meats Ltd.

Location

Rural

Address

270 George Avenue
Winkler, R6W 3M4

Job Type

Full-time

Education Level

High School

Wage

$17.00 - $21.50

Email

health spending account is also given (company pays);24/7 virtual health care provided; After 2 years of continuous employment, employees are eligible to enroll in a company matched RRSP/DPSP retirement plan.

Vacation: 10 business days paid vacation after one (1) full year of work.

Reports to: Lead Hands of the department

Purpose: Able to slaughter, debone, cut, trim, process, package & sanitize workstation.

Experience level: Minimum 2 years experience in the meat industry which shows skills matching the duties and responsibilities, qualifications and shows ability to meet the expectations of the company as noted below.

Education: Completion of secondary school

Contact Information: (email) hr@winklermeats.ca

Duties/Responsibilities:

- Organize and unload the trailers of animals coming into the plant for slaughter
- Accurate record keeping of number of animals departing from the barn
- Execution of animal in most humane way following regulations set in place
- Shackle hind legs and sever jugular veins to drain blood and facilitate slaughtering
- Work assembly position in timeframe given to meet production needs
- Cut, trim and sort internal organs
- Accurate record keeping of weight and tracking of animal
- Saw, split or scribe carcasses into proper cuts for production needs
- Pull, twist and remove bones and cut meat into proper cuts for production needs
- Checking meat for metal and foreign objects, producing the best quality for customers
- Grind, stuff, hang, smoke product for customers
- Sort, pack, weigh, box and label products for customers
- Accurate inventory of product and preparation for shipment of products
- Detailed cleaning and sanitizing equipment, personal equipment, walls, floors ensuring

hr@winklermeats.ca

department meets regulations set in place
- Follow employers policies and procedures
- Follow Food Safety requirements
- Follow Health and Safety requirements
- Wear proper PPE as assigned per department
- Other duties as assigned

Qualifications & Expectations:

- Knowledge of different cuts of meat
- Knife handling skills
- Knife sharpening skills
- Physically fit to push, pull, lift and stand for duration of the shift
- Able to multi-task with good hand-eye coordination
- Must have good dexterity in both hands
- Must not have pre-existing health conditions that will refrain from meeting production needs
- Communication skills- must speak/write/understand English
- Attention to detail with high accuracy rate
- Able to adapt to Canadian working conditions and culture

Working Conditions:

- Repetitive motion
- Standing for long periods of time
- Work in cold/wet environment
- Slippery conditions
- Working with live animals