



MAKING YOUR WORLD STRONGER

Industrial Butcher

NOC 9462

With approximately 3,300 employees, JBS Food Canada ULC (“JBS Canada”) is one of Canada’s largest beef processors. Consisting of four locations—the main processing facility located in Brooks, Alberta, where approximately 4,200 head of cattle are harvested and processed daily; the Head Office and a case ready plant, both based in Calgary, Alberta; and JBS Ontario, a case ready plant located in Belleville, Ontario. The JBS Canada facility in Brooks has the capacity to produce products ranging from boxed beef primals, ground beef, beef trimmings, beef by-products and hides which are shipped across Canada and worldwide. At the multi-protein Mountain Creek Farms case-ready facility in Calgary, JBS Canada produces value-added products including marinated, portion sized, multi-pack options, kebabs and much more. JBS Ontario in Belleville produces fresh meat and seafood products for leading retailers in Canada.

During the pandemic, we have implemented hundreds of safety measures including offering unlimited PPE, constructing permanent physical barriers, establishing physical distancing protocols, and installing hospital-grade ventilation systems in all of our facilities.

At JBS Canada, our people are our greatest asset. We are very proud to have a team of high achieving, engaged employees. We are currently seeking an Industrial Butcher to join our team at our main processing facility in Brooks, AB

As a member of the team you will be responsible for a variety of duties including:

Requirements:

- Slaughter livestock using stunning devices and knives. Skin, clean and trim carcasses. Remove viscera and other inedible parts from carcasses; split carcasses into smaller portions to facilitate handling;
- Wearing Personal Protective Equipment (PPE, i.e. hard hat, safety glasses, steel toe boots, mesh safety equipment, etc) as provided by the Employer
- Working in a variety of environments including wet, humid, cold, hot, inside or outside
- Working with animal blood and various parts/contents of a butchered animal

An ideal candidate will possess the following:

- High school Diploma
- Either completion of a program in industrial meat cutting or from 7 months to 1 year verifiable experience as an industrial butcher or meat cutter is required.
- Previous industrial / manufacturing plant experience is considered an asset
- Basic English skills

Work conditions and Physical Capabilities:

Repetitive tasks. Handling heavy loads, Physical demanding, Manual dexterity, Attention to detail, Hand-eye co-ordination. Standing for extended periods, Bending, Crouching, kneeling.



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Type of equipment: Stunners, Knives, Saws, Power cutting tools

Work Site Environment: Noisy, Odours, Hot, Cold/refrigerated, fast pace

**Earn Competitive Starting Wages of \$21.85 - \$28.20, 40.00 Hours per week as per collective agreement
Permanent Full Time Position, Shift**

Please note that Applicants will be asked to complete a pre-hire medical and drug and alcohol test. Any offer of employment to the Applicant will be conditional upon passing satisfactory completion of the medical and passing the drug and alcohol test.

Exceptional Benefits including:

Competitive Wage | Relocation Assistance | Extended Health/Medical Benefit | Group Life & Accidental Death Insurance | Short/Long Term Disability | Vision/Dental Care | Employee Beef Purchasing Program | Voluntary Employee RRSP Contributions | Employer RRSP Contributions | Subsidized Bus Transport | Medical Clinic on-site | Career Growth and Continued Training

JBS Food Canada ULC

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