



MEAT CUTTER

Tara Foods is looking for meat cutters/butchers to join our company. We are seeking skilled, reliable butchers to join our growing company. In this position, you will be responsible for portion control, cutting meat according to specific requirements and following on-site health and safety regulations. A strong work ethic and attention to detail are essential.

Meat Cutter Duties and Responsibilities

- Cutting the meat
- Portion control
- Following all health and safety regulations

Meat Cutter Requirements and Qualifications

- Over 2 years experience butchering meat and portion control
- Must be able to hand-slice a scallopini
- Positive attitude and work ethic
- Able to work independently or as an active member of a team
- Good interpersonal skills and communication with all levels of management

Please send your résumé to info@tarafoods.ca