

Cantor's Meats

WINNIPEG TRADITION SINCE 1944

Our client offers:

- Competitive Compensation
- Group Benefits
- Great Work/Life Balance
- Safe Work Environment

Meet Cantor's Meats:

What's in a name? To some, not much. To others, it can mean the world. To three generations of people from Winnipeg and its surrounding areas, the name Cantor's means Quality.

Cantor's has recently expanded their reach and partnered with FreshCo to bring their quality meats to the meat counters at the Jefferson & McPhillips, Regent & Lagimodiere, and now St. Anne's & Fermor grocery locations. As they continue to expand their business, they are now looking to add an experienced Butcher to their growing team at their St. Anne's & Fermor meat counter.

How to Apply:

Please apply online at <https://www.peoplefirsthr.com/jobs/> or you may also apply directly to Krista Scherpenzeel by emailing your resume in confidence to kscherpenzeel@peoplefirsthr.com.

For further information about this career opportunity, please feel free to contact Krista Scherpenzeel at (204) 938-4011.

Butcher

Winnipeg, Manitoba

Are you looking for a great place to work? Cantor's Meats is seeking an experienced Butcher to join their growing team of quality professionals.

Reporting to the Meat Manager, the Butcher is mainly responsible for preparing, cutting and displaying meat products at the meat counter. In addition to maintaining a clean and safe workspace, the Butcher interacts with customers and often provides advice on cuts of meat and meat preparation. The ideal candidate will be experienced in handling, preparing and cutting meats and will be well versed in advising customers on how to purchase and prepare the right options to meet their needs.

If you're a friendly, professional and experienced Butcher who takes pride in your work, and thrives in highly customer focused environment – then we want to hear from you!

The Butcher is responsible for:

- Serving customers respectfully at the front counter.
- Receiving, handling and documenting meat products.
- Preparing meat accurately and in a safe manner; including trimming, cutting, grinding and other meat preparation techniques.
- Displaying meat and maintaining a clean display area.
- Communicating with and working as a team to deliver quality customer service.
- Maintaining and cleaning equipment and work space.
- Ensuring a clean and safe work space at all times.

About you and your experience:

- 2+ years of hands on experience butchering; strong working knowledge combined with relevant work experience will be considered.
- Confident handling, preparing, cutting and displaying meat at a retail counter.
- Ability to provide exceptional customer service and ensure customer satisfaction.
- Excellent verbal and written communication skills with proven ability to interact with customers in person.
- You are highly organized with strong attention to detail and time management skills.
- You have the ability to lift up to 50lbs.

We thank all applicants for their interest; however, only those selected will be contacted for an interview.