Butcher (NOC 63201)

Freson Bros.

Job ID
10150

VIEW THIS JOB ONLINE: https://mail.youthjob.ca/jobs/10150

LOCATION	DATE POSTED	EXPIRY DATE
5032 - 53 Avenue, High Prairie, AB| Alberta	13-07-2026	09-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 22.00 per hour	2 years to less than 3 years	College, CEGEP or other non-university or diploma from a program of 1 year to 2 years

Job Details

At Freson Bros., we are committed to providing our customers with fresh, local food, warm hospitality, and pride ourselves in supporting the communities we are in. We have 16 locations across Alberta, employing over 1200 Team Members. We believe in honouring the tradition of the craft and Bakers, Butchers, Chefs and Sausage Makers are championed here. We foster a work environment that is built on collaboration, respect and integrity. If you are someone who is highly motivated and looking for career growth, we invite you to apply!

Full Job Description:
Freson Market Ltd/Freson Bros. – High Prairie, Alberta seeks a qualified Butcher
Terms: Permanent, full time employment, Shift Work, Weekend, Day, Night, Evening
Wage: $22.00 per hour, 40 hours per week, benefits provided (for full time employees)
Start Date: As soon as possible
Location: 5032 - 53 Avenue, High Prairie, AB T0G 1E0
Education: College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year or equivalent experience.
Experience: 2 – 3 years of butchery experience
Work setting: Retail Food Service
Language: English
Vacancy: 1

Benefits:
Group Benefits plan including Group Insurance benefits available for Full-Time Team Members

How to Apply:
Send resume and cover letter by email or fax:
Company: Freson Market Ltd/Freson Bros.
Contact: Steve McLeod, Store Manager
Send resume to: https://www.freson.com/careers/

In person: 5032 - 53 Avenue, High Prairie, AB T0G 1E0

Phone: (780)- 523-3253 Fax: (780)- 823-1400

Freson Bros. Perks:

Group Benefits plan available for all Full-Time Team Members

Team Member Grocery Discount Program

Team Member Discounted Lunch Program

Endless professional development and training opportunities

Become a Team Member!

If you’re the individual we are looking for, we invite you to submit your resume with a cover letter about what piqued your interest in this role.

Job Description

Specific Tasks:

Cut and package meat products

Cut beef carcasses, sides, and quarters

Cut, trim, grind, weigh, and prepare standard cuts of meat

Maintain a clean and sanitized work area

Stock and maintain shelves and displays

Properly handle and store food by adhering to food safety policies and procedures

Prepare special orders as per customer’s request

Interact with customers to explain various meat cuts and recipes

Handling customer service inquiries and providing a positive customer experience

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