Fishmonger - Retail

Job ID
10992

Jim Pattison Enterprises Ltd. o/a Delta Pacific Seafoods

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LOCATION	DATE POSTED	EXPIRY DATE
6001- 60th Ave, Delta, British Columbia, V4K 0B2, Delta, BC| British Columbia	07-10-2026	05-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $24.17 per hour, 40 hours per week	Will train	No degree, certificate or diploma

Job Details

Company: Jim Pattison Enterprises Ltd. o/a Delta Pacific Seafoods

Business information: Delta Pacific Seafoods is the largest fresh, frozen and value-added seafood processor in British Columbia, specializing in high quality, custom seafood processing, value added and cold storage services. At Delta Pacific, we employ a diverse and family oriented workforce. We offer year round employment, competitive wages, group benefits including extended, dental and group RRSP. We also provide on-the job training, uniforms, and equipment.

Our Filleting Department is seeking individuals with excellent knife skills to join the team. Fish Mongers expertly fillet various species of fish sold to the company’s food wholesale and retail customers, ensuring maximum use of the raw material. They are responsible for breaking down whole fish (Round, H&G etc.) to the appropriate fillet specifications (vary by customer) and for meeting set yield goals which are different for each species being filleted.

Business address: 6001- 60th Ave, Delta, British Columbia, V4K 0B2

Location of work: Same as above

Type of Employment: Full time–Permanent

Estimated Start Date: As soon as possible

Job duties:

Fillet fish according to fillet specifications to meet set yield goals.

Ensure each product is filleted to meet the specifications outlined by the customer.

Cut carcasses, sides, and quarters.

Scrape away scales, remove bones, separate fillets and scrap parts using knife.

Cut fish into steaks and fillets and place in container for weighing.

Wrap and package prepared fish.

Prepare special orders and special displays.

Work with a variety of hand tools to cut and trim fish (knives, saws, and hand vacuums).

Train fish cutters as needed.

Maintain a clean and hygienic work area, including cutting knives and other equipment.

Job Description

Requirements:

Education: No formal education required.

Experience: Previous filleting experience with, seafood, meat, poultry is a strong asset. Training will be provided.

Work Conditions and Physical Capabilities: Repetitive tasks, Handling heavy loads (lift and/or move up to 70 pounds), Physically demanding, Manual dexterity, Attention to detail, Good Hand-eye co-ordination, Standing for extended periods.

Personal Suitability: Team player, Reliability

Must take direction and abide by safety rules

Work Site Environment: Noisy, Cold/refrigerated, Wet/damp

Language: English is required

Wage: Hourly rate of $24.17 per hour or greater depending on individual’s knife skills and associated production piece rates. 40 hours per week (hours may vary from week to week depending on fishing activity and operational requirements).

Benefits: Short Term Disability insurance, dental insurance, Group RRSP (Registered Retirement Savings Plan), extended medical insurance, uniforms and equipment are provided. Subsidised accommodation is available.

Important information: Work schedule is 6:00 AM to 2:30 PM from Monday to Friday.

Occasional overtime and weekend work may be required depending on operational needs (overtime is voluntary). This position involves working in a cold, damp and noisy environment.

Apply by e-mail to: hr.dps@deltpacific.ca

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