INDUSTRIAL MEAT CUTTER-BROOKS, ALBERTA

Job ID
9350

JBS FOOD CANADA ULC

VIEW THIS JOB ONLINE: https://mail.youthjob.ca/jobs/9350

LOCATION	DATE POSTED	EXPIRY DATE
PO Box 1868, Brooks, AB| Alberta	28-04-2026	23-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $23.35 TO $29.70	1 year to less than 2 years	No degree, certificate or diploma

Job Details

INDUSTRIAL MEAT CUTTER-BROOKS, AB

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 primal, 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.

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 Meat Cutter 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:

• Cut beef or quarters of carcasses into primal cuts for further cutting, processing or packaging, De-bone meat, including the operation of saw, Cut meat into specific cuts for institutional, commercial or other wholesale use
• 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 may be required
• Completion of a program in industrial meat cutting or 1 – 2 years’ experience as an industrial butcher is required.
• 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.

Type of equipment: Knives, Saws, Power cutting tools

Work Site Environment: Noisy, Odors, Hot, Cold/refrigerated.

Please note that Applicants may be subject to drug and alcohol testing. If an Applicant is requested to take a drug and alcohol test, any offer of employment to the Applicant will be conditional upon passing the drug and alcohol test.

Earn Competitive Starting Wages of $23.35 - $29.70, 40.00 Hours per week as per collective agreement
Permanent Full Time Position, Shift

Exceptional Benefits including:
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
www.jbsfoodsgroup.com

Mailing Address: PO Box 1868 Brooks AB T1R 1C6
Physical Location: 193002A Range Road 150, Brooks, Alberta, T1R1C6
Telephone: 403-501-2223 Fax: 403-501-2239
Apply online: https://jobs.jbsfoodsgroup.com/us/en/canada

Job Description

• Cut beef or quarters of carcasses into primal cuts for further cutting, processing or packaging, De-bone meat, including the operation of saw, Cut meat into specific cuts for institutional, commercial or other wholesale use
• 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 may be required
• Completion of a program in industrial meat cutting or 1 – 2 years’ experience as an industrial butcher is required.
• Basic English skills

Downloaded from youthjob.ca on 15-11-2026