Industrial Butcher (NOC 94141)

HyLife Foods LP

Job ID
9527

VIEW THIS JOB ONLINE: https://mail.youthjob.ca/jobs/9527

LOCATION	DATE POSTED	EXPIRY DATE
623 Main St E, Neepawa, MB| Manitoba	11-05-2026	06-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.95-26.10	1 to less than 7 months	No degree, certificate or diploma

Job Details

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Why join our team?

HyLife is a global leader in food processing, with a vision to be the best food company in the world. To achieve this, we are currently expanding our team and have exciting career opportunities at 623 Main St. Neepawa, MB. We are actively seeking to fill 100 positions.

The current starting wage is $17.95/hour with incremental increases to $26.10/hour based on tenure as per our Collective Agreement

Quick Facts:

• Culturally diverse – employ people from all over the world
• Fully integrated facility –Feed Mills, Barns, Transportation, and Production Plant
• 2500+ employees worldwide
• We Care about our employees, communities, customers, animals, and our environment

What we can offer you:

• Competitive Wage
• Vacation: 10 working days of paid vacation as per our collective bargaining agreement
• Comprehensive Benefits package – health coverage, dental plan, vision care, long-term disability, and pension plan
• Permanent full-time employment (74-80 hours per bi-weekly)
• PM Shift Premium
• Full training, with genuine opportunities for career progression
• Employee Referral program - $500!
• Free parking
• Company events
• And more!!!!

Ways to apply:

Online at http://hylife.com/careers/ or mail to PO Box 10,000, 623 Main St E, Neepawa, MB R0J 1H0.

Fax to: 204.476.3791 | Email to: jobs@hylife.com | In Person at 623 Main ST. E, Neepawa, MB R0J 1H0

For inquiries contact: Phone: 204.476.3393

HyLife has an accommodation process for employees with disabilities. If you require a specific accommodation during your employment because of a disability, please contact Jobs@hylife.com. An HR representative will be in touch with you as soon as possible. Reasonable accommodations will be determined on a case-by-case basis and our accommodation policy can be forwarded upon request.

Be a part of the HyLife experience – your journey starts here!
We thank all applicants, however, only those under consideration will be contacted

Job Description

Your duties may include:
• Slaughter, eviscerate, and mark hogs for further processing;
• Debone edible parts and remove inedible organs for parts;
• Cut pork carcasses into primal cuts for further processing, cutting, or packaging for local, national, and international premium markets.
We are looking for people who are:
• Fit and capable of working in a physically demanding role
• Capable of repetitive manual tasks and standing for long periods of time
• Open to working in colder/warmer environments
• Minimum of one (1) to seven (7) months experience in meat cutting or slaughter or completed a program in Industrial Meat cutting
• Completion of Secondary school or equivalent experience
• Able to effectively communicate in English

HyLife is dedicated to promoting equal employment opportunities for all job applicants, including those who identify as a member of the following groups: Indigenous people, Newcomers to Canada, Older workers, Veterans, Youth, and Visible minorities.

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