

FINDING WORK



MEATCO SALES LTD.

The Company

Meatco Sales Ltd. has been a familiar name to the surrounding area for 43 years. The original plant was built in 1965 and opened in 1966 as Larry Meier's Meat Processing. The name was changed to Meatco Sales Ltd. in June of 1967. The present day Meatco has seen several renovations, and following a fire in 2004, was once again renovated.

Growing from a slaughter and locker plant only, the company now offers not only custom processing, but a wide variety of fresh and smoked meats, freezer packs and an assortment of sausages and deli meats. The company also processes wild game, making a variety of venison sausage and world-renowned jerky.

Meatco Sales also provides a BBQ beef and pork catering service for small and large groups including weddings, anniversaries, reunions. The company is a strong supporter of many local non profit and charitable organizations.

The Work

All employees are employed in the cutting and processing of meat and meat products. The environment may be noisy, messy and cold. Employees must wear appropriate clothing and protection and rubber boots and be able to stand for extended periods.

Meatco Sales employs slaughtering personnel, meat cutters, and wrappers.



"Quality Meats & Tasty Treats from Our Family to Yours"
Custom Cutting Wrapping & Freezer Orders

The Ideal Candidate

The ideal candidate to work at Meatco Sales Ltd. will have the following attributes:

- Physically fit
- Must be able to work with others
- Must be able to take and understand instructions
- Will have excellent customer service skills
- Be honest and dependable
- Experience preferred, but will train the right candidate
- Willing to learn

Slaughtering Personnel

- Slaughtering animals, using stunning devices and knives
- Skin, clean and trim carcasses
- Split carcasses into smaller portions



**Government
of Alberta** ■

Meat Cutters

- Cut, trim, and otherwise prepare standard cuts of meat, poultry, for sale at self-serve counters or according to customers' orders
- Grind meats and slice cooked meats using powered grinders and slicing machines
- Prepare special displays of meat, shape, lace and tie roasts and other meats
- Ensure food storage conditions are adequate

Wrappers

- Sort and wrap meat
- Weight and record meat products for sale

Hours, Pay and Benefits

Hours of work are typically 9 a.m. to 5 p.m., on average five days a week. The company is open on Saturday and a minimum staff complement may be scheduled to work. Employees usually work 40 hours per week.

Compensation is commensurate with experience and training. There is no benefit plan.

How to Apply

Vacancies are typically advertised in the local newspapers and on the Job Bank.

Applicants should apply by e-mail or send resume to:

Chris Pfisterer
Meatco Sales Ltd.
102 – 17 Street
Wainwright, AB T9W 1L7

Tel: 780 842-4168

Fax: 780 842-5443

E-mail: meatcosales@telus.net