



Are you interested in a career in the meat processing industry?
Here's some info about the positions available at Deerview.

About Deerview Meats

Deerview Meats is a provincially inspected abattoir located Southeast of Medicine Hat near Irvine, Alberta. Deerview Meats specializes in the processing of beef, bison, deer, pork and lamb as well as wild game processing.

Deerview Meats is seeking individuals who not only have a strong desire to work in the meat industry, but who are self-motivated, punctual and enjoy the challenge of learning new things. Deerview staff members take great pride in their work and strive to maintain the high quality and food safety standards that have made Deerview Meats a AAA meat processing facility. If you enjoy working in a fast-paced environment alongside a team, this could be the career for you!

Deerview Meats has a dynamic work environment and successful employees thrive on adaptability, speed, and the ability to collaborate with other team members. We often work against tight deadlines, but we love a challenge... and we love the fast pace. We are excited to test new ideas and are constantly seeking out new ways to improve our processes, our products and ourselves.

Requirements

- High school diploma
- Must be physically fit and capable of lifting 45 lb boxes
- Ability to work under pressure and meet deadlines
- Capacity to multi-task, prioritize and manage time effectively
- Ability to work in a climate-controlled environment (much of our building is refrigerated)
- Valid Driver's License

Competencies valued

- Passion and responsibility to the customer
- Dedication to the team and working towards a common goal
- Strong personal leadership skills and taking initiative to inspire continuous improvement
- Personal and professional integrity
- Natural troubleshooting skills and ability to coordinate daily activities
- Attention to detail



Various Positions

General duties for all positions include:

- Working in an abattoir and production/sales of retail meat products
- Following all health and food safety protocol
- Cleaning multiple areas of the facility daily
- Ensuring all products meet or exceed Deerview's quality standards
- Customer order load outs
- Maintaining a positive, empathetic and professional attitude towards customers and fellow team members
- Assistance in all areas of facility as needed

Note: Previous education and/or experience is an asset but not a requirement as all new staff members receive full training in all areas of responsibility.

Meat Cutter/Kill Floor (3-4 positions)

- Custom and retail meat cutting to Deerview's quality standards
- Kill Floor operation
- Wild game processing

Sausage Kitchen (1 position)

- Leading production in the Sausage Kitchen; preparing recipes, creating value added products i.e., sausages, pepperoni's, patties, jerky etc.
- Awareness of freezer inventory and product stock levels
- Wrapping and packaging of various meat products as needed

Meat Processing Assistant (1 position)

- Assisting with Sausage Kitchen and Cutting Room production
- Wrapping and packaging of various meat products
- Customer Service on as needed basis, loading out of customer orders

Meat Wrapper (1-2 positions)

- Packaging of fresh and finished meat products
- Awareness of freezer inventory and product stock levels
- Assisting in various production areas as required, loading out of customer orders



Customer Service Representative (1 position)

- Building relationships with customers to ensure the utmost in customer satisfaction
- Documenting, assembling, invoicing of customer orders; packaging of meat products
- Managing freezer inventory and maintaining awareness of stock levels
- Marketing and merchandizing of products within retail store

Part Time Student (1-2 positions)

- Packaging of fresh and finished meat products
- Stocking of retail store, pricing and labelling of all products
- Assembly of customer orders
- Customer service including operation of till and customer load outs

As a Deerview Employee, what's in it for you?

- Medical and dental benefits for full-time employees
- Year-round full-time employment
- Dynamic work environment
- Opportunity to work in a family run business with a dedicated team
- Tons of daily physical activity
- Staff store discounts
- All Sundays and holidays off
- Closed between Christmas and New Years

Sound like a good fit?

We'd love to talk to you! Here's how to apply:

1. Provide us with a copy your most recent resume
2. Include a cover letter that states why you want to work at Deerview Meats

You can submit the above via:

- email at info@deerviewmeats.com,
- fax at 403-527-2225 or
- in person at Deerview Meats, 12027 Range Road 35 Cypress County (19 km east of Medicine Hat on the #1 highway)