

# Job Referral Service

## Butchers (6251)

This form is to be used for the following positions:

### Keyask

Butcher

May be required to work shifts, including split shifts

Must undergo and pass a medical exam prior to starting work

Name: \_\_\_\_\_ SIN: \_\_\_\_\_ Reference Number: \_\_\_\_\_  
*(First name Last name)*

*\* must select at least one response*

### Job Development (select all that apply)

Willing to be trained

Hydro Northern Training and Employment Initiative (HNTEI)/Hydro Pre-Project Training (HPPT) (select all that apply)

HNTEI/HPPT – Trainee

HNTEI/HPPT – Completed

### \* Education (select only one option)

Less than high school

Some high school

Completion of high school

Some college/CEGEP/vocational or technical training

Completion of college/CEGEP/vocational or technical training

Some university

Completion of university

### \* Credentials (certificates, licences, memberships, courses, etc.) (select all that apply)

None

Recognition in Occupation (select all that apply)

Meat Cutter Trade Certification

Experience \_\_\_\_\_

Certification with provincial or territorial authorities

Experience \_\_\_\_\_

Other meat cutting certificate

Experience \_\_\_\_\_

Work experience - No credential

Experience \_\_\_\_\_

### \* Experience (select only one option)

No experience

Less than one year

1 - 2 years

2 - 5 years

5 - 10 years

10+ years

### Languages (select all that apply)

Speak English

Read English

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Write English

**Work Setting (select all that apply)**

- Fish store
- Wholesaler
- Grocery store
- Butcher shop
- Supermarket and meat department
- Large restaurant and hotel
- Meat packing establishment

**Specific Skills (select all that apply)**

- Cut carcasses, sides and quarters
- Cut, trim and prepare standard cuts of meat
- Remove bones from meat
- Cut poultry into parts
- Clean and prepare fish and shellfish
- Cut fish into steaks and fillets
- Grind meats
- Slice cooked meats
- Shape, lace and tie roasts, other meats, poultry and seafood

**Additional Skills (select all that apply)**

- Clean meats to prepare for processing or cutting
- Supervise other butchers and meat cutters
- Train meat cutters
- Plan menus