



INDUSTRIAL BUTCHERS AND RELATED

NOC 94141: INDUSTRIAL BUTCHERS AND MEAT CUTTERS, POULTRY PREPARERS AND RELATED WORKERS

Prepare meat and poultry for further processing or for packaging for wholesale distribution.



3-YEAR OUTLOOK



Undetermined

3-YEAR JOB OPENINGS

25

MEDIAN HOURLY WAGE

N/A

TYPICALLY REQUIRED



**High school / on-the-job
training**

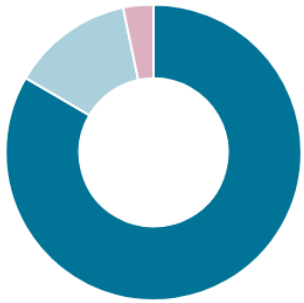
EMPLOYED

144

AVERAGE SALARY

\$38,500

The information presented is based on data for New Brunswick. To learn more about the data provided, visit www.nbjobs.ca/occupations.



EMPLOYMENT BY INDUSTRY

| | |
|--------------|----------------------|
| 83.3% | Manufacturing |
| 13.3% | Retail trade |
| N/A | N/A |
| 3.3% | All Other Industries |

EMPLOYMENT BY AGE

| | |
|-------------|-------|
| 0.0% | 15-24 |
| 0.0% | 25-34 |
| 0.0% | 35-44 |
| 0.0% | 45-54 |
| 0.0% | 55-64 |
| 0.0% | 65+ |

ALSO KNOWN AS

- Beef Boner
- Ham Cutter
- Industrial Butcher
- Industrial Meat Cutter
- Meat Trimmer
- Poultry Preparer

MAIN DUTIES:

- This group performs some or all of the following duties:
- Slaughter livestock using stunning devices and knives
 - Skin, clean and trim carcasses
 - Remove viscera and other inedible parts from carcasses
 - Split carcasses into smaller portions to facilitate handling
 - May slaughter cattle, calves and sheep as prescribed by religious laws
 - Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging
 - Remove bones from meat.

