

## SERVICE



# Retail Meat Cutter

A retail meat cutter prepares beef, pork, lamb, veal, poultry cuts and meat for sausage making; demonstrates safe working practices and techniques; applies general work practices and merchandising; sets up and operates machinery and performs business practices and customer relations.

Do you have excellent customer service skills? Are you good at using numbers and performing calculations? Can you lift 30 lbs comfortably? Are you comfortable standing for long periods of time? Do you enjoy working with hand tools and larger kitchen equipment?



### MOST IMPORTANT ESSENTIAL SKILLS

- attention to detail
- communication skills
- problem solving
- teamwork



### POTENTIAL EARNINGS

#### Hourly wage

from \$17.20 to \$24.00

#### Annual salary

from \$32,272 to \$46,800

**Make up to 100K during your apprenticeship**



### CAREER OPPORTUNITIES

#### You could work in:

- butcher shops
  - grocery stores
  - specialty meat shops
  - retail establishments
- or one day have your OWN business!

#### Other related trades:

- Baker (423A)
- Chef (415C)



To become a retail meat cutter, you could participate in an apprenticeship.

**Start your apprenticeship now with OYAP!**



### IMPORTANT DETAILS

- **CODE 245R**
- Non-compulsory trade
- 3,460 hours on the job + 540 hours of in-school training (level 1)
- Total of 4,000 hours (approximately one to two years)
- No certifying exam

**Check out the specialized programs in your high school to explore the trades!**

**Let OYAP be your helping hand!**

Visit [Skilled Trades Ontario](#) for more information.