



## 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

**27**

### MEDIAN HOURLY WAGE

**\$19.59**

\$16.84 \$20.90  
LOW HIGH

### TYPICALLY REQUIRED



High school / on-the-job  
training

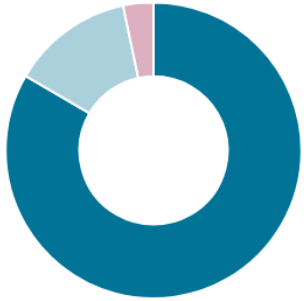
### EMPLOYED

**147**

### 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](http://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.

