



## 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

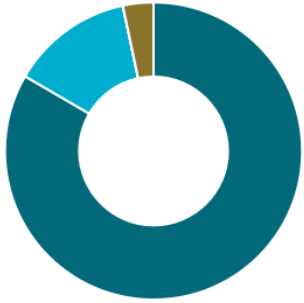
**144**

### 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](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:

### Industrial butchers

- Slaughter livestock using stunning devices and knives
- Skin, clean and trim carcasses

### Industrial meat cutters

- 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

### Poultry preparers

- Slaughter poultry and remove inedible parts
- Remove feathers and singe and wash poultry to prepare for further processing or packaging.

