



MEAT CUTTERS AND FISHMONGERS

NOC 65202: MEAT CUTTERS AND FISHMONGERS - RETAIL AND WHOLESALE

Cut, trim, prepare and package pieces of meat, poultry and fish that are sold by food retailers or wholesalers.



3-YEAR OUTLOOK



Good

3-YEAR JOB OPENINGS

26

MEDIAN HOURLY WAGE

\$16.85

\$15.65 \$18.00
LOW HIGH

TYPICALLY REQUIRED



High school / on-the-job
training

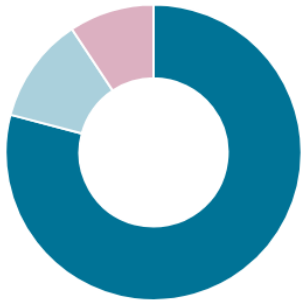
EMPLOYED

236

AVERAGE SALARY

\$38,000

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

79.1%	Retail trade
11.6%	Manufacturing
N/A	N/A
9.3%	All Other Industries



EMPLOYMENT BY AGE

9.5%	15-24
16.7%	25-34
16.7%	35-44
21.4%	45-54
21.4%	55-64
14.3%	65+

ALSO KNOWN AS

- Fishmonger
- Meat Cutter - Retail Or Wholesale
- Fishmonger - Retail
- Supermarket Meat Cutter

MAIN DUTIES:

This group performs some or all of the following duties:

- Grind meats and slice cooked meats using powered grinders and slicing machines
- Cut, weigh, package, label and price meat, meat products, fish and seafood for sale
- Suggest complementary and/or alternative meat or fish products to consumers
- Inspect the quality of meat, fish and seafood, expiry dates and ensure proper product rotation
- Ensure the maintenance of equipment, displays and work area.

