



## 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



*Undetermined*

### 3-YEAR JOB OPENINGS

**27**

### MEDIAN HOURLY WAGE

**\$17.00**

\$15.90 \$21.50  
LOW HIGH

### TYPICALLY REQUIRED



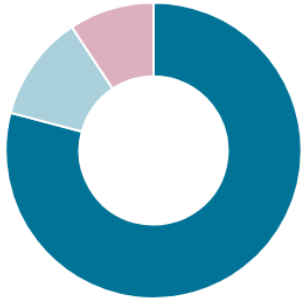
High school / on-the-job training

### EMPLOYED

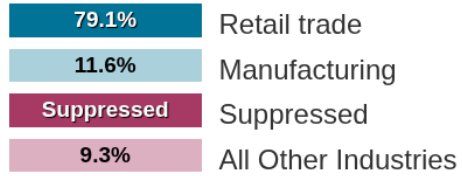
**239**

### AVERAGE SALARY

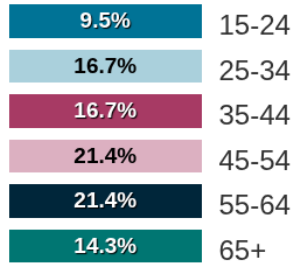
**\$38,000**



### EMPLOYMENT BY INDUSTRY



### EMPLOYMENT BY AGE



### 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.

